

CAFÉ G

SPRING 2019

We hope you enjoy this special menu that celebrates the season and beautiful products from the region's best farms, dairies and fisheries.

Café G is committed to sourcing ingredients of the highest quality from local, independent producers whenever possible.

Arrivals to our kitchen this week included avocados, asparagus, caulilini and rhubarb.

These dishes can be ordered individually or together as a tasting.

Three Dishes \$42.00

- grilled avocado gf** 12.
beet cloumage, harissa, dill
- szechuan pepper crusted beef short rib** 27.
caulilini, asparagus, coconut
- rose panna cotta gf** 9.
oat granola, rhubarb

*Before placing your order, please inform your server if a person in your party has a food allergy. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

Museum members receive a 10% discount on food items.

FIRST PLATES

- yellow turnip soup with crispy pancetta and basil 11.
- chickpea fries with smoked black pepper aioli 8.
- beet and fennel salad with pistachio yogurt gf 10.
- black olive tapenade with olive oil crostini 8.
- salmon rillettes with champagne mango and fried shallot 12.
- fried calamari with jalapeño honey and vegetable pickles 12.
- crispy baby artichokes with dill and dijon aioli gf 10.

MAIN PLATES

- roasted broccoli and gruyère quiche** 17.
farm greens salad, farro and grapes
- grilled flank steak salad*** 18.
eva's greens, radish, cilantro, wild rice and feta gf
- polenta milanese** 19.
creamy wild mushrooms and house made ricotta
- bell & evans chicken salad** 17.
dried apricots, crème fraîche and potato crisps gf
- buffalo cauliflower flatbread pizza** 17.
fontina, gruyère, blue cheese, pickled ramps and arugula
- pressed turkey, bacon and cheddar sandwich** 17.
ciabatta, pickled red onions and russian dressing

WHAT'S YOUR PLEASURE?

BEER AND WINE

- 18 domaine celestin blondeau sancerre 15.
- 17 pascal biotteau chenin blanc ☼ 11.
- 17 cvne rioja monopole bianco viura 11.
- 16 guenoc pinot grigio 11.
- 17 domaine talmard mâcon chardonnay 12.
- 18 chateau le payral bergerac rosé ☼ 11.
- 17 e. guigal, côtes du rhône rosé 13.
- 16 finca decero malbec 13.
- 16 yohan lardy moulin-a-vent gamay ☼ 14.
- 17 domaine la cabotte côtes du rhône ☼ 13.
- 16 alexander valley cabernet sauvignon 14.
- 16 cosimo maria masini sangiovese ☼ 12.
- 17 NV carpene malvolti prosecco 11.
- NV albrecht cremant d'alsace brut rosé 12.
- blood orange mimosa 11.
- 19. sam adams lager / stella artois
- notch left of the dial ipa 6.

SODA AND JUICE COFFEE AND TEA

- cola / diet cola / ginger ale / root beer / 2.5
- orange soda / lemonade
- orange juice / cranberry juice 3.
- coffee 4.
- cappuccino 4.5
- espresso 3.5
- loose leaf herbal and black tea 4.