

CAFÉ G

Zucchini, Summer Squash and Gruyère Quiche <i>baby greens, farro, grapes, lemon dressing (v)</i>	\$17	2019 Château le Payral, Sauvignon Blanc <i>medium bodied white, almonds & apricots</i>	\$11
Fried Chicken Sandwich <i>potato roll, aleppo mayo, slaw, little gems, ranch</i>	\$17	2019 Le Clos des Jarres, Grenache / Syrah <i>light bodied red, soft red fruit & dried herbs</i>	\$11
Atlantic Red Crab Rigatoni <i>spicy tomato, pea leaves, basil</i>	\$19	2020 Sylvain Miniot, Rosé <i>deliciously juicy, raspberry & roses</i>	\$12
Burrata and Ancient Grain Bowl <i>quinoa, red rice, beets, coriander, frisée (v, gf)</i>	\$17	NV Carpene Malvolti Prosecco	\$14
Crispy Semolina Polenta <i>creamy mushrooms, ricotta (v)</i>	\$17	Rosé Sangria <i>spanish rosé with watermelon, pineapple, orange</i>	\$11
Cold Poached Salmon Salad (gf) <i>green goddess yogurt, black lentils, little gems</i>	\$18	Smuttynose Brewing Co. Finestkind IPA	\$6
Charcuterie and Cheese Plate <i>pork paté, prosciutto, manchego, olive oil crostini</i>	\$16	Blue Moon Belgian White	\$6
Ginger Molasses Cookies	\$4	Saratoga Still or Sparkling Water	\$3
Whipped Strawberry Mousse Jar <i>dark chocolate batons, sesame crumble</i>	\$8	Coke, Diet Coke, Ginger Ale	\$3
		Lemonade	\$3
		Brewed Coffee	\$4
		Hot Tea <i>english breakfast, china green, ginger lemon</i>	\$4
		Iced Coffee	\$4
		Iced Black Tea	\$4
		Iced Peaflower Tea	\$4

Before placing your order, please inform your server if anyone in your party has a food allergy.