

CAFÉ G

FALL 2019

FIRST PLATES

- pumpkin soup with spiced crema and smoked maitake 11.
- chickpea fries with smoked black pepper aioli 8.
- shropshire blue cheese with beets and golden apples **gf** 10.
- black olive tapenade with olive oil crostini 8.
- smoked salmon deviled eggs with radish slaw **gf** 10.
- beef polpettini with tomato, parmesan and parsley **gf** 10.
- roast pork belly with shishito peppers and pickled pear **gf** 12.

MAIN PLATES

- roasted leek, delicate squash and gruyère quiche** 17.
farm greens salad, farro and grapes
- grilled flank steak salad*** 18.
eva's greens, radish, wild rice, oregano and feta **gf**
- ipswich clam, fingerling potato and gruyère flatbread** 17.
garlic, parsley and chili
- polenta milanese** 19.
creamy wild mushrooms and house made ricotta
- bell & evans chicken salad** 17.
dried apricots, crème fraîche and potato crisps **gf**
- braised pork shoulder, ham and cheddar sandwich** 17.
ciabatta, pickled cucumber, roasted onion and mustard
- cold poached atlantic salmon salad** 23.
romanesco, brussels, chestnuts and mustard dressing **gf**

BEER AND WINE

- 18 paternoster falanghina vulcanico 12.
- 17 forge cellars seneca lake dry riesling 13.
- 18 domaine des huards sauvignon blanc ☼ 11.
- 18 marco felluga collio pinot grigio 12.
- 18 domaine talmard mâcon chardonnay 12.
- 18 les brebis oregon rosé of pinot noir ☼ 13.
- 16 finca decero malbec 13.
- 17 domaine guion loire cabernet franc ☼ 12.
- 17 domaine la cabotte côtes du rhône ☼ 13.
- 16 alexander valley cabernet sauvignon 14.
- 16 domaine réveille carignan / grenache ☼ 14.
- NV carpenne malvolti prosecco 11.
- NV albrecht cremant d'alsace brut rosé 12.
- blood orange mimosa 11.
- sam adams oktoberfest / stella artois 6.
- lord hobo brewing 'hobo life' ipa 8.

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.

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 lemon verbena, fennel, swiss chard and some heirloom eggplant.

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

Three Dishes \$42.00

- warm eggplant caponata** 12.
honey balsamic, grilled focaccia
- rainbow trout au poivre **gf**** 27.
sweet potato, swiss chard, lemon verbena
- tiramisu jar** 9.
mascarpone, mocha sauce, lady fingers

*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.

