

GARDEN CAFE

BEVERAGES

Juice

orange | grapefruit | carrot | tomato
V8 | cranberry 6

Vitamin Boost

Cold Pressed Juice

Asian pear | carrot | orange | ginger | agave
9

Mimosa

prosecco | freshly squeezed orange juice
12

Strawberry Banana Smoothie

strawberry | banana | agave
vanilla Greek yogurt 9

Blueberry Smoothie

blueberry | coconut | agave | Greek yogurt
almond milk | mint 9

Garden Bloody Mary

Tito's Handmade Vodka
Bloody Mary blend | celery | olives 12

LIGHTER FARE

Daily Pastry Basket

assorted, jams, whipped butter

12

Steel Cut Oatmeal

dried fruit mostarda, brown sugar syrup, steamed milk

15

Seasonal Fruit Plate ^{V^{GF}}

the best of what the market has to offer

14

Berries & Granola

seasonal berries, housemade granola, plain or vanilla Greek yogurt, agave

14

Santa Barbara Smokehouse Salmon Platter

traditional garnishes, choice of bagel, scallion cream cheese

19

EGGS

Featuring Maine Family Farms cage free eggs.

Garden Breakfast*

two eggs, choice of breakfast meat, garden potatoes, assorted pastry basket, toast,
juice & coffee or tea (specialty coffees and/or juices available for an additional cost)

24

American Breakfast*

two eggs, choice of breakfast meat, garden potatoes, toast

17

Black Forest Ham & Cheese Omelet

aged Vermont white cheddar, garden potatoes, toast

18

Shaved Taylor Ham Eggs Benedict*

Stone & Skillet English muffin, poached eggs, hollandaise, garden potatoes

19

Smoked Salmon Eggs Benedict*

Stone & Skillet English muffin, poached eggs, grain mustard hollandaise, garden potatoes

21

Market Vegetable & Egg White Omelet

herbed goat cheese, garden potatoes, toast

17

Filet & Eggs*

petite filet mignon, two eggs, steamed asparagus, hollandaise, garden potatoes, toast

29

Short Rib Skillet Hash*

red wine braised short rib, russet potatoes, Brussels sprouts, carrots, green onion,
poached eggs, hollandaise, toast

24

Vegan Scramble ^V

broccolini, peppers, toasted almonds, red Fresno chili, garden potatoes, toast

17

Spanish Frittata

chorizo, Cipollini onions, Vermont cheddar, guacamole, lime crema,
salsa ranchero, crispy corn tortilla, toast

20

Maine Lobster Crêpes*

savory crêpes, poached eggs, sherry lobster cream, garden potatoes

26

GRIDDLE

All dishes are served with Vermont maple syrup. Sugar free syrup is available upon request.

Buttermilk Pancakes

whipped butter

15

Brioche French Toast

classic brioche, fresh berry compote

18

Boston Cream & Blueberry Waffle

custard, chocolate ganache, blueberry compote

17

BREAKFAST ADD-ONS

Honey Glazed Ham Steak | Applewood Smoked Bacon | Grilled Chicken Apple Sausage
Santa Barbara Smokehouse Salmon 7

Garden Potatoes | Avocado 5

You may redeem your **COMPOLLARS** at this location.
To learn about responsible play, visit www.gamesensema.com.

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

SHARES

New England Charcuterie Board

locally made & sourced cured meats, assorted cheeses
served with traditional garnishes 22

Ahi Tuna Toast*

avocado purée, black sesame seeds, mizuna,
chili aioli, quail egg, toasted sourdough 19

Shrimp Cocktail^{GF}

jumbo shrimp, classic cocktail sauce,
jalapeño-cilantro cream, lemon aioli 22

Margherita Pizza

San Marzano tomato sauce, mozzarella,
grated parmesan, basil 17

Wild Mushroom Pizza

wild mushrooms, Bel Paese, ricotta,
chives, truffle essence 18

SOUPS & SALADS

New England Clam Chowder

Duxbury clams, Kennebec potatoes, applewood smoked bacon, chives

8 | 12

Butternut Squash Bisque^{GF}

local squash, tart green apple, Verrill Farm cider, Vermont Creamery crème fraiche, sage

7 | 11

Tuna Poke Bowl^{*GF}

ahi tuna, tamari soy, sesame, carrots, edamame, radish, mizuna, lime, crispy rice

23

Caesar Salad

crisp gem lettuce, white anchovies, focaccia herb crostini, parmesan, Caesar dressing

15

Cauliflower Greek Salad^{GF}

roasted white & tri-color cauliflower, tomato, cucumber, kalamata olives,
pickled chili, Naragansett feta, red wine vinaigrette

17

Asian Chicken Salad

Napa cabbage, carrots, daikon, bean sprouts, mandarin oranges, watercress, gem lettuce,
snap peas, toasted almonds, crispy chicken springroll

18

Salad Add-Ons:

chicken, shrimp, salmon, steak, ahi tuna 7 | 9 | 12 | 14 | 14

SANDWICHES

Lobster BLT

chilled Maine lobster, North Country Smokehouse bacon, avocado, Backyard Farms tomato, buttermilk dressing, sourdough

27

Griddled Cheese & Butternut Squash Bisque

Green Mountain gruyere, Grafton Village cheddar, fontina, tomato, white bread

18

Buttermilk Fried Fish Sandwich

Atlantic haddock, tartar sauce, sweet & spicy slaw, potato bun

19

Smoked Turkey Panini

thinly sliced smoked turkey, brie, smoked Gouda, herbed aioli, pressed focaccia

18

PBB&J

Teddie All Natural Super Chunky peanut butter, banana, housemade apricot & almond jelly, toasted multi-grain bread

14

Open Faced French Dip*

thinly sliced top round of beef, Grafton Village cheddar, horseradish mayo, caramelized onions, French roll, au jus

22

BURGERS

Classic Burger*

Pat LaFrieda custom blend beef patty, Vermont cheddar, pickle, lettuce, tomato, red onion, brioche bun

17

Add crispy bacon, fried egg or avocado

3

Salmon Burger

Atlantic salmon patty, heirloom tomato, grain mustard caper aioli, watercress, brioche bun

19

Impossible Burger

Impossible Meat™ patty, lettuce, tomato, pickle, potato bun

19

Add-Ons: seashore or parmesan truffle fries 5 | 8

DESSERTS

The Carrot Garden^{GF}

flourless carrot cake, maple cream, yogurt,
candied walnuts, pear coulis 13

Peanut Butter Tart

caramelized green apple, peanut butter chantilly,
peanut crunch 13

Cream Cheese Parfait

mango-passion fruit gelée, hazelnut sablé 12

Chocolate Cream Pie

coconut chocolate cream,
raspberry coulis, hazelnut crust 12

Matcha Colada Cake

confit pineapple, coconut cream 12

Seasonal Ice Creams & Sorbets

9

 - Vegan | GF - Gluten Free

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