**Garden CAFE**

**JUICES & SMOOTHIES**

**Juice**
- Orange
- Grapefruit
- Carrot
- Tomato
- V8
- Cranberry 7

**Vitamin Boost**
- Carrot
- Orange
- Strawberry
- Pineapple 11

**Red Delicious**
- Red Beets
- Carrot
- Green Apple
- Orange
- Ginger 11

**Purify**
- Cucumber
- Spinach
- Parsley
- Fennel
- Apple
- Honey
- Lime 11

**Mixed Berry Smoothie**
- Raspberry
- Strawberry
- Blueberry
- Vanilla Greek Yogurt
- Agave 10

**Blueberry Smoothie**
- Blueberry
- Ginger
- Mint
- Thai Basil 10

**COCKTAILS**

**Lavender**
- Keel Vodka
- Lavender
- Blueberry
- Lemonade

**Bean**
- Licor 43
- Espresso

**Tomato**
- Lustau Amontillado Sherry
- Garden Tomato Blend
- Beets
- Sriracha

**Grapefruit**
- Aperol
- Prosecco
- Grapefruit
- Club Soda

**Sage**
- Botanist Gin
- Sage
- Blood Orange
- Strawberry-infused Aperol
- Lemon
- Sparkling Rosé

**Cilantro**
- Pisco Portón
- Lemon
- Cilantro
- Ginger Beer
- Demerara Sugar 14

**LIGHTER FARE**

**Daily Pastry Basket**
- assorted breakfast pastries, jams, whipped butter 13

**Steel Cut Oatmeal**
- dry fruit mostarda, brown sugar syrup, steamed in milk 17

**Seasonal Fruit Plate**
- the best of what the market has to offer accompanied by sweetened cream 17

**House made Granola, Berry & Greek Yogurt Bowl**
- layers of fresh market berries, vanilla or plain Greek yogurt, house made granola, agave, mint 15

**Continental Breakfast**
- your choice of: steel cut oatmeal, pastry basket or House made granola, berry & Greek yogurt bowl served with sliced fruits, juice, coffee or tea 22

**Santa Barbara Smokehouse Salmon Platter**
- traditional garnishes, choice of bagel, scallion cream cheese 21

**Smoked Whitefish Bialy**
- Acme Smokehouse whitefish salad, onion bialy, cucumber, tomatoes, watercress 19

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**EGGS**

all egg dishes are made with Maine Family Farms cage free eggs

**Garden Breakfast**
two eggs, choice of breakfast meat, garden potatoes, toast, assorted pastry basket, juice & coffee or tea (specialty coffees and/or juices available for an additional cost) 27

**Pancake & Eggs**
two eggs your way with one pancake and choice of breakfast meat with garden potatoes 21

**Eggs Benedict**
shaved Black Forest ham, poached eggs, toasted stone and skillet English muffin, hollandaise 22

**Spanish Frittata**
chorizo, Cipollini onions, Vermont cheddar, guacamole, lime crema, salsa ranchero, crispy corn tortilla 23

**Crab & Avocado Toast**
crab salad, avocado, hard-boiled egg, cherry tomatoes, toasted sourdough 24

**Black Forest Ham & Cheese Omelet**
Black Forest honey ham, aged Vermont white cheddar, toast, garden potatoes 21

**Garden Egg White Omelet**
market vegetables, herb goat cheese, toast, garden potatoes 20

**Filet & Eggs**
petite filet mignon, creamed spinach, two eggs your way, garden potatoes, hollandaise 29

**Taylor Ham Breakfast Sandwich**
fried eggs, shaved Taylor ham, pepper jack cheese, black bean mayonnaise, shredded lettuce, torta roll 21

**“Yankee” Pot Roast Hash & Eggs**
braised short ribs, baby potatoes, caramelized onions, piperade, poached eggs, horseradish hollandaise 25

**CAKES & BUNS**

**Buttermilk Pancakes**
whipped butter, Vermont maple syrup 18

**Boston Cream & Blueberry Waffle**
custard, chocolate ganache, blueberry compote, Vermont maple syrup 18

**SIDES**

**Honey Glazed Ham Steak** 8

**Applewood Smoked Bacon** 8

**Grilled Chicken Apple Sausage** 8

**Santa Barbara Smokehouse Salmon** 8

**Garden Potatoes** 6

**Avocado** 6

**Half Grapefruit** 6
LUNCH

COCKTAILS

Rose
Gösset Champagne | White Port | Hibiscus Liqueur

Orchid
Bulleit Rye Whiskey | Ginger Cordial | Lime | Peychaud’s Bitters | Egg White

Violet
Botanist Gin | Crème Yvette | Maraschino Liqueur | Lemon

Daisy
Double Cross Vodka | Q Club Soda | Lemongrass Cordial
18

Dandelion
Ketel One Citroen | Short Path Triple Sec | Limoncello
Dandelion Bitters

Marigold
House Infused Marigold Triple Eight Vodka | Local Honey
Dry Curacao | Fruittations Tangerine

Pansies
Plantation Pineapple Rum | White Cranberry | Orgeat Mango
18

Agave
Avion 44 Tequila | Cinnamon Syrup | Montenegro Amar
Orange Bitters
44

MOCKTAILS

Nature Hike
Seedlip Spice | Lemon | Lime | Kombucha

Walking on Air
Elderflower | Q Club Soda | Lemon | Ginger | Cucumber
12

SHARES

New England Charcuterie Board
locally made & sourced cured meats, assorted cheeses served with traditional garnishes
25

Ahi Tuna Toast*
avocado purée, black sesame seeds, tatsoi, chili aioli, quail egg, toasted sourdough
19

Smashed Avocado Toast
shaved radish, pickled red onion, edamame, micro greens toasted sourdough
17

Cornmeal-Crusted Ipswich Clams
hot & sour pickles, seashore fries, lemon aioli
24

Grilled Buffalo Wings
house made buttermilk blue cheese dressing, chilled seasonal vegetables
18

Garden Mezze Plate
farmer’s market baby vegetables, red lentil hummus, falafel, eggplant purée, olive spread, naan
20

Margherita Flatbread or Pizza
San Marzano tomato sauce, mozzarella, grated Parmigiano-Reggiano, basil
18

Prosciutto Flatbread or Pizza
San Daniele Prosciutto, Mission figs, arugula, aged balsamic reduction
20

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SOUPS & SALADS

Sourdough Clam Chowder Bowl
bacon, littleneck clams, chives  15

Chick Noodle Soup
green onions, baby carrots, fortified chicken broth  12

Tuna Niçoise Salad*
fennel pollen-crusted tuna, butter lettuce, hard-boiled egg, green beans, blistered tomatoes, black olive dressing  24

Baby Kale & Gem Lettuce Caesar
Parmigiano-Reggiano crisp, oven dried tomatoes, white anchovies, Caesar dressing  17

Greek Salad
baby sweet gem lettuce, red onions, olives, cucumber, tomatoes, feta cheese, oregano red wine vinaigrette  16

Farro & Arugula Salad
dried fruits, almonds, Kite Hill vegan ricotta, orange mustard vinaigrette  17

add to any salad
chicken, shrimp, salmon, hanger steak  8 | 10 | 14 | 16

SANDWICHES & BURGERS

Porchetta
shaved pork loin, broccoli rabe pesto, marinated peppers, aged provolone, ciabatta  21

Grilled Chicken BLT
rosemary chicken breast, crispy bacon, bibb lettuce, heirloom tomato, Dijonnaise, sourdough  23

Open Faced French Dip*
thinly sliced top round of beef, Vermont cheddar, caramelized onions, horseradish mayo, garlic bread, au jus  24

Classic Burger*
Pat LaFreida custom blend beef patty, Vermont cheddar, pickles, lettuce, tomato, red onion, yellow mustard, ketchup, mayo, brioche bun  19

Forager Burger*
Pat LaFrieda custom blend beef patty, roasted mushroom duxelle, crispy onion straws, Taleggio, brioche bun  22

Salmon Burger
Atlantic salmon patty, heirloom tomato, grain mustard, watercress, black sesame seeded bun  21

add to any burger: seashore or skinny fries  6

ENTRÉES

Pan Roasted Local Black Bass
braised artichokes, verberia, fennel salad, Barigoule sauce  30

Herb Linguine & Clams
house made pasta, Manila clams, Sardinian bottarga, herb white wine tomato broth  26

Spanish Frittata
chorizo, Cipollini onions, Vermont cheddar, guacamole, lime crema, salsa ranchero, crispy corn tortillas  23

Steak Frites*
10 oz. charbroiled hanger steak, house made Parmigiano-Reggiano skinny fries, Roquefort sauce  34

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**SHARES**

**Ahi Tuna Tartare**
jalapeño, coriander, blood orange, lime crema, chili oil, chicharrons

**Beef Carpaccio**
thinly sliced tenderloin, baby radish, celery root custard, arugula, Grana Padano, black truffle aioli

**Burrata & Prosciutto**
prosciutto San Daniele, smashed peas, grilled peaches, fresh mint, toast points, lemon oil, sea salt

**Cornmeal-Crusted Ipswich Clams**
hot & sour pickles, seashore fries, lemon aioli

**SOUPS & SALADS**

**New England Clam Chowder**
littleneck clams, bacon, chives

**Chick Noodle Soup**
green onions, baby carrots, fortified chicken broth

**Tuna Niçoise**
fennel pollen-crusted tuna, butter lettuce, hard-boiled egg, green beans, blistered tomatoes, black olive dressing

**Baby Kale & Gem Lettuce Caesar**
Parmigiano-Reggiano crisp, oven dried tomatoes, white anchovies, Caesar dressing

**Farro & Arugula Salad**
dried fruits, almonds, Kite Hill vegan ricotta, orange-mustard vinaigrette

**Chopped Vegetable Salad**
chopped romaine & radicchio, garbanzo beans, pepperoncini, red onion, provolone, sundried tomatoes, herbed Dijon vinaigrette

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<table>
<thead>
<tr>
<th>PASTAS</th>
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<tbody>
<tr>
<td><strong>Herb Linguini &amp; Clams</strong></td>
<td>Manila clams, roasted tomatoes, herbed white wine tomato broth, Sardinian bottarga, chopped basil</td>
<td>21</td>
</tr>
<tr>
<td><strong>Garganelli &amp; Jumbo Shrimp</strong></td>
<td>marinated peppers, pistachio pistou</td>
<td>28</td>
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<tr>
<td><strong>Cavatelli Carbonara</strong>*</td>
<td>asparagus, mushrooms, guanciale, Parmigiano-Reggiano, black pepper, egg yolk</td>
<td>27</td>
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<tr>
<td><strong>Ancient Grain Penne Primavera</strong></td>
<td>market vegetables, pomodoro sauce</td>
<td>24</td>
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<tr>
<th>ENTRÉES</th>
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<tbody>
<tr>
<td><strong>Pan-Roasted Black Bass</strong></td>
<td>braised artichokes, verbena, fennel salad, Barigoule sauce</td>
<td>33</td>
</tr>
<tr>
<td><strong>Cioppino</strong></td>
<td>littleneck clams, Hollander mussels, black bass, scallops, shrimp, fennel, shellfish tomato broth, grilled baguette, rouille</td>
<td>42</td>
</tr>
<tr>
<td><strong>Atlantic Salmon</strong>*</td>
<td>farro &amp; black rice risotto, English peas, pancetta, citrus gremolata</td>
<td>36</td>
</tr>
<tr>
<td><strong>Seared Sea Scallops</strong>*</td>
<td>herb-crusted, roasted beets, wilted greens, red wine beet jus</td>
<td>35</td>
</tr>
<tr>
<td><strong>Organic Chicken Breast</strong></td>
<td>broccoli rabe, crème fraîche &amp; chive whipped potatoes, chicken jus</td>
<td>32</td>
</tr>
<tr>
<td><strong>Filet Mignon</strong>*</td>
<td>8oz. charbroiled filet mignon, housemade Parmigiano-Reggiano skinny fries, Roquefort sauce</td>
<td>48</td>
</tr>
<tr>
<td><strong>16oz. Ribeye</strong>*</td>
<td>peppercorn-crusted, oven dried tomatoes, shishito peppers, sea salt</td>
<td>54</td>
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<tr>
<td><strong>Skinny Fries</strong></td>
<td>Parmigiano-Reggiano, fine herbs</td>
<td>10</td>
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<tr>
<td><strong>Baby Carrots</strong></td>
<td>maple glazed, cider vinegar</td>
<td>11</td>
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<tr>
<td><strong>Roasted Mushrooms</strong></td>
<td>garlic, aged sherry</td>
<td>12</td>
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<tr>
<td><strong>Grilled Asparagus</strong></td>
<td>lemon crème fraîche</td>
<td>12</td>
</tr>
<tr>
<td><strong>Lobster Mac n’ Cheese</strong></td>
<td>4-cheese blend, Maine lobster, herb bread crumbs</td>
<td>16</td>
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<tr>
<td><strong>Broccoli Rabe</strong></td>
<td>chili, garlic</td>
<td>11</td>
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Breakfast 6/26/19
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