

# 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

17

### House made Granola, Berry & Greek Yogurt Bowl

layers of fresh market berries, vanilla or plain Greek yogurt, housemade granola, agave, mint

15

### Continental Breakfast

your choice of: steel cut oatmeal, pastry basket or housemade 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

# BREAKFAST

## EGGS

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

<b>Garden Breakfast*</b> two eggs, choice of breakfast meat, garden potatoes, toast, assorted pastry basket, juice & coffee or tea ( <i>specialty coffees and/or juices available for an additional cost</i> )	27
<b>Eggs Benedict*</b> shaved Black Forest ham, poached eggs, toasted stone and skillet English muffin, hollandaise	22
<b>Spanish Frittata</b> chorizo, Cipollini onions, Vermont cheddar, guacamole, lime crema, salsa ranchero, crispy corn tortilla	23
<b>Black Forest Ham &amp; Cheese Omelet</b> Black Forest honey ham, aged Vermont white cheddar, toast, garden potatoes	21
<b>Garden Egg White Omelet</b> market vegetables, herbed goat cheese, toast, garden potatoes	20
<b>Filet &amp; Eggs*</b> petite filet mignon, creamed spinach, two eggs your way, garden potatoes, hollandaise	29
<b>Taylor Ham Breakfast Sandwich</b> fried eggs, shaved Taylor ham, pepper jack cheese, black bean mayonnaise, shredded lettuce, torta roll	21
<b>"Yankee" Pot Roast Hash &amp; Eggs*</b> braised short ribs, baby potatoes, caramelized onions, piperade, poached eggs, horseradish hollandaise	25



## CAKES & BUNS

<b>Buttermilk Pancakes</b> whipped butter, Vermont maple syrup	18
<b>Boston Cream &amp; Blueberry Waffle</b> custard, chocolate ganache, blueberry compote, Vermont maple syrup	18



## SIDES

<b>Honey Glazed Ham Steak</b>	8
<b>Applewood Smoked Bacon</b>	8
<b>Grilled Chicken Apple Sausage</b>	8
<b>Santa Barbara Smokehouse Salmon</b>	8
<b>Garden Potatoes</b>	6
<b>Avocado</b>	6

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

# 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 | Fruitations 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

### Garden Mezze Plate

farmer's market baby vegetables, red lentil hummus,  
falafel, eggplant purée, olive spread, naan 20

### Cornmeal-Crusted Ipswich Clams

hot & sour pickles, seashore fries, lemon aioli 24

### Margherita Pizza

San Marzano tomato sauce, mozzarella,  
grated Parmigiano-Reggiano, basil 18

### Grilled Buffalo Wings

house made buttermilk blue cheese dressing,  
chilled seasonal vegetables 18

### White Mushroom Pizza

Mushroom duxelle, Bel Paese, ricotta,  
chives, truffle oil 20

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## SOUPS & SALADS

<b>Sourdough Clam Chowder Bowl</b> bacon, littleneck clams, chives	15
<b>Chicken Noodle Soup</b> green onions, baby carrots, fortified chicken broth	12
<b>Tuna Niçoise Salad*</b> fennel pollen-crusted tuna, butter lettuce, hard-boiled egg, green beans, blistered tomatoes, black olive dressing	24
<b>Baby Kale &amp; Gem Lettuce Caesar</b> Parmigiano-Reggiano crisp, oven dried tomatoes, white anchovies, Caesar dressing	17
<b>Farro &amp; Arugula Salad</b> dried fruits, almonds, Kite Hill vegan ricotta, orange mustard vinaigrette	17

### Salad Add-Ons:

chicken, shrimp, salmon, hanger steak 8 | 10 | 14 | 16

## SANDWICHES & BURGERS

<b>Porchetta</b> shaved pork loin, broccoli rabe pesto, marinated peppers, aged provolone, ciabatta	21
<b>Grilled Chicken BLT</b> rosemary chicken breast, crispy bacon, bibb lettuce, heirloom tomato, Dijonnaise, sourdough	23
<b>Open Faced French Dip*</b> thinly sliced top round of beef, Vermont cheddar, caramelized onions, horseradish mayo, garlic bread, au jus	24
<b>Classic Burger*</b> Pat LaFreida custom blend beef patty, Vermont cheddar, pickles, lettuce, tomato, red onion, yellow mustard, ketchup, mayo, brioche bun	19
<b>Forager Burger*</b> Pat LaFrieda custom blend beef patty, roasted mushroom duxelle, crispy onion straws, Taleggio, brioche bun	22
<b>Salmon Burger</b> Atlantic salmon patty, heirloom tomato, grain mustard, watercress, black sesame seeded bun	21

**Burger Add-Ons:** seashore or skinny fries 6



## ENTRÉES

### **Pan Roasted Local Black Bass**

braised artichokes, verbena, fennel salad, Barigoule sauce 29

### **Herb Linguine & Clams**

house made pasta, Manila clams, Sardinian bottarga, herbed 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

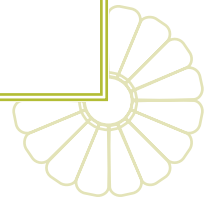


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# DINNER



<p><b>Shellfish &amp; Charcuterie Tower*</b> the bounty of New England featuring locally made &amp; sourced meats, cheeses &amp; shellfish served with classic accompaniments 65</p>
<p><b>Shellfish Platter*</b> four Atlantic oysters, four clams, four jumbo shrimp, served with classic accompaniments 45 add half Maine lobster 25</p>
<p><b>New England Charcuterie Board</b> locally made &amp; sourced meats and cheeses 25</p>



# SHARES

<p><b>Ahi Tuna Tartare*</b> jalapeño, coriander, blood orange, lime crema, chili oil, chicharrons</p>	22
<p><b>Beef Carpaccio*</b> thinly sliced tenderloin, baby radish, celery root custard, arugula, Grana Padano, black truffle aioli</p>	21
<p><b>Cornmeal-Crusted Ipswich Clams</b> hot &amp; sour pickles, seashore fries, lemon aioli</p>	24

# SOUPS & SALADS

<p><b>New England Clam Chowder</b> littleneck clams, bacon, chives</p>	13
<p><b>Chicken Noodle Soup</b> green onions, baby carrots, fortified chicken broth</p>	12
<p><b>Tuna Niçoise*</b> fennel pollen-crusted tuna, butter lettuce, hard-boiled egg, green beans, blistered tomatoes, black olive dressing</p>	24
<p><b>Baby Kale &amp; Gem Lettuce Caesar</b> Parmigiano-Reggiano crisp, oven dried tomatoes, white anchovies, Caesar dressing</p>	17
<p><b>Farro &amp; Arugula Salad</b> dried fruits, almonds, Kite Hill vegan ricotta, orange-mustard vinaigrette</p>	17

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# PASTAS

<b>Herb Linguini &amp; Clams</b> Manila clams, roasted tomatoes, herbed white wine tomato broth, Sardinian bottarga, chopped basil	26
<b>Garganelli &amp; Jumbo Shrimp</b> marinated peppers, pistachio pistou	28
<b>Ancient Grain Penne Primavera</b> market vegetables, pomodoro sauce	24



## ENTRÉES

<b>Pan-Roasted Striped Bass</b> braised artichokes, verbena, fennel salad, Barigoule sauce	33
<b>Cioppino</b> littleneck clams, Hollander mussels, black bass, scallops, shrimp, fennel, shellfish tomato broth, grilled baguette, rouille	42
<b>Atlantic Salmon*</b> farro & black rice risotto, English peas, pancetta, citrus gremolata	36
<b>Seared Sea Scallops*</b> herb-crusteD, roasted beets, wilted greens, red wine beet jus	35
<b>Organic Chicken Breast</b> broccoli rabe, crème fraiche & chive whipped potatoes, chicken jus	32
<b>Filet Mignon*</b> 8oz. charbroiled filet mignon, housemade Parmigiano-Reggiano skinny fries, Roquefort sauce	48
<b>16oz. Ribeye*</b> peppercorn-crusteD, oven dried tomatoes, shishito peppers, sea salt	54



## SIDES

<b>Skinny Fries</b> Parmigiano-Reggiano, fine herbs	10
<b>Baby Carrots</b> maple glazed, cider vinegar	11
<b>Roasted Mushrooms</b> garlic, aged sherry	12
<b>Grilled Asparagus</b> lemon crème fraiche	12
<b>Lobster Mac n' Cheese</b> 4-cheese blend, Maine lobster, herb bread crumbs	16
<b>Broccoli Rabe</b> chili, garlic	11

# DESSERTS

## The Carrot Garden

flourless carrot cake, maple cream, yogurt, pecan praline, Maine blueberries  
14

## Snowball

peanut butter ice-cream, blackberry marshmallow, crisp sable  
13

## Summer Melon

lemon jelly, petite basil, whipped coconut cream  
12

## Chocolate Obsession

warm chocolate soufflé tart, single origin chocolate ice cream  
14

## The Cherry

Black Forest chocolate cake, vanilla kirsch cream  
14

## Seasonal Ice Creams & Sorbets

9

## Sweet Wines & Ports

<i>Icewine</i> , Inniskillin, Vidal, Niagara Peninsula	34
<i>10 Year Old Tawny</i> , Cockburn's, Douro Valley	13
<i>20 Year Old Tawny</i> , Fonseca, Douro Valley	16

## Whiskeys & Bourbons

Basil Hayden's 8yr	15
Crown Royal	13
Elijah Craig Barrel Proof	13
Four Roses Single Barrel	15
Four Roses 130th Anniversary	27
Jack Daniel's Single Barrel	15
Jameson	13
Knob Creek 9yr	14
Maker's Mark	12
Sazerac Rye	10
Woodford Reserve	12
Michter's 10yr	32

## Cognac

Remy Martin Louis XIII	
½ Ounce Pour	125
1 Ounce Pour	225
2 Ounce Pour	400

## Scotch

Glenlivet 12yr	15
Highland Park 18yr	38
Highland Park 30yr	175
Johnnie Walker Black	14
Johnnie Walker Blue Label	65
Macallan 12yr Sherry Cask	18
Macallan 18yr Sherry Cask	78

## On Their Own... or with Coffee

Amaretto DiSarrono	12
Amaro Dell'Etna	11
Amaro Montenegro	12
Bailey's Irish Cream	10
Fernet Branca	12
Frangelico	10
Kahlua	12
Sambuca Romano	11
St.George NOLA Coffee Liqueur	12

# BEVERAGE AND WINE

## 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 | Tangerine Fruitations

### Pansies

Plantation Pineapple Rum | White Cranberry  
Orgeat | Mango  
18

### Agave

Avion 44 Tequila | Cinnamon Syrup | Montenegro Amaro  
Orange Bitters  
44

## WINES BY THE GLASS

### Sparkling

<i>Prosecco</i> , Syltbar, Il Concerto, Friuli	NV	16
<i>Cremant d'Alsace</i> , Pierre Sparr, Brut Rosé	NV	16
<i>Champagne</i> , Gösset, <i>Grand Reserve</i> , Brut	NV	23

### White

<i>Albariño</i> , Paco & Lola, Rias Baixas	2017	13
<i>Riesling</i> , Robert Weil, <i>Tradition</i> , Rheingau	2017	13
<i>Grüner Veltliner</i> , Domaine Wachau, <i>Federspiel</i> , Terrassen, Wachau	2017	14
<i>Chardonnay</i> , Domaine Drouhin, RoseRock, Eola-Amity Hills	2016	17
<i>Chardonnay</i> , Far Niente, Napa Valley	2017	24

### Rosé

<i>Grenache/Rolle</i> , Chateau d'Esclans, Whispering Angel, Côtes de Provence	2018	15
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### Red

<i>Pinot Noir</i> , Au Bon Climat, Santa Barbara	2017	14
<i>Bonarda</i> , Zuccardi, <i>Serie A</i> , Santa Rosa	2016	13
<i>Tempranillo</i> , Bodegas Numanthia, <i>Termes</i> , Toro	2015	15
<i>Red Blend</i> , Cain Cuvée, Napa Valley	NV	24
<i>Cabernet Sauvignon</i> , Daou, Paso Robles	2017	15

### Dessert & Port

<i>Icewine</i> , Inniskillin, Vidal, Niagara Peninsula	34
<i>10 Year Old Tawny</i> , Cockburn's, Douro Valley	13
<i>20 Year Old Tawny</i> , Fonseca, Douro Valley	16



# MOCKTAILS

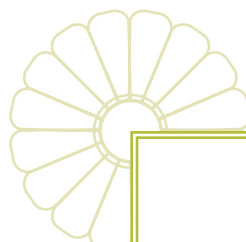
## Nature Hike

Seedlip Spice | Lemon | Lime | Kombucha

## Walking on Air

Elderflower | Q Club Soda | Lemon | Ginger | Cucumber

12

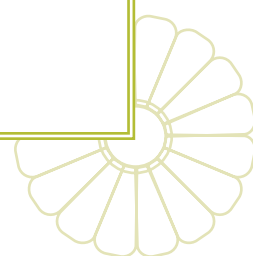


## ON DRAFT

Coors Light, MO	4.2%	8
Lord Hobo "Project Baccarat" American Pale Ale, MA	5.3%	12
Stella Artois, Belgium	5.0%	9
Blue Moon, CO	5.4%	9

## PREMIUM NEW ENGLAND CRAFT

Night Shift 'Nite Lite', MA	4.3%	10
UFO White, MA	4.8%	9
Fiddlehead IPA, VT	6.0%	14
Jack's Abby 'Hoponious Union' IPA, MA	6.5%	10
Lawson's 'Sip of Sunshine' IPA, CT	8.0%	14
Notch 'Session Pils', MA	4.0%	9
Bantam 'Buzzwig' Cider, MA	5.5%	9



## BOTTLES & CANS

Sam Adams Boston Lager, MA	5.0%	9
Sam Adams 'Summer Ale', MA	5.3%	9
Bud Light, MO	4.2%	8
Heineken, Holland	5.0%	9
Corona Extra, Mexico	4.6%	9
Amstel Light, Holland	4.1%	9
Founder's 'Dirty B*stard' Scotch Ale, MI	8.5%	10
Lagunitas 'Sumpin Easy' Pale Wheat Ale, CA	5.7%	9
Anchor Brewing Co. Porter, CA	5.6%	11
Guinness Stout, Ireland	4.2%	9
Clausthaler, Non-Alcoholic, Germany	0.0%	9

# WINES BY THE BOTTLE

## Sparkling - Dry

16002	Raventós, De la Finca, Brut, Cava		2015	90
14014	Schramsberg, Blanc de Blancs, Brut, Napa Valley		2015	98
10030	Gösset, <i>Grand Reserve</i> , Brut, Aÿ		NV	90
85007	Krug, <i>Grande Cuvée</i> , Brut, Reims	375ml	NV	175
85899	Ruinart, Blanc de Blancs, Brut, Reims	375ml	NV	138
85006	Veuve Clicquot, <i>Yellow Label</i> , Brut, Reims	375ml	NV	89
10019	Veuve Clicquot, <i>Yellow Label</i> , Brut, Reims	1.5l	NV	345
13020	Dom Perignon, Brut, Epernay		2008	445

## Sparkling - Rosé

15021	Bellavista, Brut, Franciacorta		2014	91
12005	Laurent Perrier, Brut Rosé, Reims		NV	157
10034	Krug, Rosé, Brut Rosé, Epernay		NV	750

## Sparkling - Sweet

17017	La Spinetta, Moscato d'Asti, Piedmont		2017	54
10018	Veuve Clicquot, Demi-Sec, Reims		NV	153
93036	Castello di Banfi, <i>Rosa Regale</i> , Brachetto d'Acqui, Piedmont		2017	52

## Sauvignon Blanc - Dry to Tropical

45092	Claude Riffault, <i>Les Chasseignes</i> , Sancerre		2017	74
26005	Duckhorn, Napa Valley		2017	64
77025	Cloudy Bay, Marlborough		2018	78

## Chardonnay - Light to Full Body

40045	Domaine Laroche, <i>Saint Martin</i> , Chablis, Burgundy		2017	70
22020	Bien Nacido, Santa Maria Valley		2016	90
85301	Chalk Hill, <i>Estate</i> , Chalk Hill Appellation	375ml	2016	55
21011	Kistler, <i>Les Noisetiers</i> , Sonoma Coast		2017	162
62501	Antinori, Castello della Sala, <i>Cervaro</i> , Umbria		2016	112
20010	Far Niente, Napa Valley		2017	94

## Other Whites - Light to Full Body

27001	Adelsheim, Pinot Gris, Willamette Valley		2017	50
72088	Dr.H. Thanisch, Berkasteler Badstube, Riesling, Kabinett, Mosel		2017	62
74052	Domäne Wachau, Federspiel, Terrassen, Grüner Veltliner		2017	54
61002	Santa Margherita, Pinot Grigio, Trentino-Alto Adige		2017	64
70620	Rafael Palacios, <i>Louro</i> , Godello, Valdeorras		2017	62
22010	Paul Lato, <i>Boogie Nights</i> , Malvasia Bianca		2017	70

## Rosé

46034	Château d'Esclans, Whispering Angel, Côtes de Provence		2018	58
60521	Antinori, Guado al Tasso, Scalabrone, Bolgheri		2018	66
28016	Heitz Cellars, Grignolino Rosé, Napa Valley		2018	74

# WINES BY THE BOTTLE

## **Pinot Noir - Light Body to Full Body**

85731	Adelsheim, Willamette Valley	375ml	2016	38
34624	Chapter 24, <i>The Fire</i> , Willamette Valley		2015	120
34581	Bergstrom, <i>Cumberland Reserve</i> , Willamette Valley		2016	86
34348	Emeritus, Russian River Valley		2015	87
34026	Flanagan, <i>Platt Vineyard</i> , Sonoma Coast		2016	240
47170	Joseph Drouhin, Gevrey-Chambertin, Burgundy		2016	149

## **Other Reds - Light Body to Full Body**

69434	Planeta, Frappato, Sicily		2017	50
74499	Markus Hubert, Zweigelt, Niederosterreich		2017	50
79503	Zuccardi, <i>Serie A</i> , Bonarda, Santa Rosa		2016	50
66024	Querciabella, Chianti Classico, Tuscany		2015	68
35063	A. Rafanelli, Zinfandel, Dry Creek Valley		2016	110
57080	Jean-Louis Chave, <i>Offerus</i> , St. Joseph		2016	74
57118	Domaine Solitude, Châteauneuf-du-Pape		2016	104
63055	Pio Cesare, <i>Ornato</i> , Barolo, Piedmont		2014	292
79513	Catena Alta, Malbec, Mendoza		2015	114
76032	d'Arenberg, <i>The Dead Arm</i> , Shiraz, McLaren Vale		2015	130

## **Bordeaux Blends - Classic Style to Rich**

54040	Château Vignot, St. Emilion		2011	77
56022	Château Potensac, Haut-Medoc		2014	94
52015	Margaux du Chateau Margaux, Bordeaux		2013	150
30043	Ancient Oak, <i>To Ergon</i> , Sonoma Mountain, Sonoma County		2011	161
67068	Il Borro, Tuscany		2015	108
67506	Gaja, Ca' Marcanda, <i>Promis</i> , Tuscany		2016	120
69748	Castello di Banfi, <i>Summus</i> , Tuscany		2014	160
36198	DeLille Cellars, <i>Four Flags</i> , Red Mountain, Washington State		2016	140
32080	Duckhorn, Merlot, Napa Valley		2016	74
32076	Pahlmeyer, Merlot, Napa Valley		2014	180
36218	Chappellet, <i>Mountain Cuvée</i> , Red Blend, Napa Valley		2017	94
29515	Faust, Cabernet Sauvignon, Napa Valley		2016	130
29065	Flanagan, <i>Beauty of Three</i> , Sonoma County		2014	114
29043	PlumpJack, Cabernet Sauvignon, Oakville		2016	270
29056	Darioush, <i>Signature</i> , Cabernet Sauvignon, Napa Valley		2016	240
81193	Silver Oak, Cabernet Sauvignon, Napa Valley		2014	300
29891	Paul Hobbs, Cabernet Sauvignon, Napa Valley		2015	226
29014	Caymus, Cabernet Sauvignon, Napa Valley		2016	189
30894	Daou, <i>Reserve</i> , Cabernet Sauvignon, Paso Robles		2017	94