

# 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

### 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



## 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>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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