

THE GARDEN CAFÉ

Small Plates

MAINE LOBSTER CAKES Mango salsa, jalapeno-lime aioli	14	QUESADILLA Sautéed peppers & onions, pepper-jack cheese, salsa, sour cream roasted chicken 13 pulled pork 13	10
SLOW SMOKED CHICKEN WINGS Buffalo style or Carolina BBQ sauce, Ranch or Bleu Cheese, carrots & celery	14	HOUSE-MADE POTATO CHIPS AND DIP Nori dusted with smoked salmon- yogurt dip	11
SEARED GARLIC GULF SHRIMP Charred lemon, garlic, butter, green onions, arugula	14	HUMMUS PLATE House-made hummus, Kalamata olives, crudite, grilled pita	12
ANTIPASTO Soppressata, fresh mozzarella, roasted bell peppers, marinated mushrooms, roasted cherry tomatoes, roasted garlic, chili vinaigrette, French bread	13	SMOKED SALMON PLATE Sliced tomatoes, capers, cornichons, pickled red onion, crumbled hard-boiled egg, garlic-scallion cream cheese, French bread	17

Soups and Salads

SOUPS DU JOUR

Cup 6 Bowl 8

HOUSE CAESAR Romaine, garlic croutons, pecorino Romano, anchovies, house-made dressing	demi 5 large 9	HOUSE GARDEN Dressings: Balsamic vinaigrette, Peppercorn-Ranch, Bleu Cheese, Red Pepper-Parmesan Italian	demi 4 large 7
CLASSIC WEDGE Iceberg, diced tomatoes, red onion, Great Hill Bleu cheese, sugar-cured bacon, Bleu cheese dressing	12	SOUTHWEST SALAD Farro, corn, black beans, cherry tomatoes, avocado, romaine, crispy chili-cumin chickpeas, avocado-cilantro ranch	13
BRUSSELS SPROUTS & BERRIES Strawberries, blueberries, shaved Brussels sprouts, candied pecans, sunflower seeds, goat cheese, field greens, olive oil, strawberry-balsamic reduction	13	SEARED TUNA Sesame seed encrusted tuna loin, carrot and cucumber "noodles", avocado, crispy wontons and teriyaki vinaigrette	15

ADD PROTEIN

Chicken 5 Jumbo Shrimp 9 Sirloin Tips 6 Maine Lobster Mkt \$

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
A service charge of 20% will be added to parties of six or more.

Sandwiches

All sandwiches served with local artisan chips

MAINE LOBSTER ROLL Fresh picked meat, lemon-chive mayo, shaved iceberg, house-made buttered bun	Mkt	GRASS-FED PINE RIDGE ACRES BURGER Local beef from our farm, shredded lettuce, tomato, crispy onions, secret sauce, brioche bun Add cheese .50	15
FRESH FISH TACOS (2) Beer-battered or broiled haddock, flour tortillas, shredded cabbage & carrots, pickled red onion, salsa roja, avocado-ranch	14	CAFÉ BLT Sugar-cured bacon, iceberg lettuce, local tomato, mayo, toasted honey-wheat	11
CRAB MELT Maine crab meat, local tomato, dill Havarti cheese, Francese bread	19	MEDITERRANEAN CIABATTA Shaved prosciutto, whipped goat cheese, local tomato, field greens, pesto	13
CHICKEN VERONIQUE CROISSANT Roasted chicken salad, grapes, toasted almonds, mayo	14	VEGETARIAN "CHEESE STEAK" Sautéed mushrooms, onions, peppers, provolone, Swiss cheese, sub roll	12

Entrées

available after 5 pm

CHARBROILED RIBEYE Sautéed mushrooms & onions, garlic mashed potatoes, Cabernet demi-glace, grilled asparagus	38	BAKED LAZY MAN'S LOBSTER 8oz fresh Maine lobster meat, lemon, garlic-parsley butter, panko crumbs	Mkt
PAN-SEARED SALMON FILLET Lemon-fennel compound butter, arugula, roasted cherry tomatoes, asparagus, wild rice blend	28	FISH & CHIPS Battered haddock fillets, cider slaw, French fries, tartar sauce	21
ROASTED HALF GIANONNE CHICKEN Lemon-thyme jus, wild rice blend, roasted vegetables	26	EGGPLANT PARMESAN (VEGAN) Panko crusted eggplant, marinara, cashew ricotta, basil-cashew pesto, arugula	25

Desserts 8

"DEADLY" CHOCOLATE CAKE Chocolate chip cheesecake, chocolate cake, coconut-pecan frosting		FLOURLESS CHOCOLATE LAYER CAKE Chocolate-coffee Chantilly cream, apricot puree, caramel sauce	
BLUEBERRY MOUSSE DOME Cake layer, blueberry mousse layer, whipped cream, blueberry macron		DESSERT TRIO French macaron, strawberry tart, orange cake, choice of 1 scoop ice cream	
COCONUT MILK CUSTARD Strawberry rhubarb compote, lemon glazed shortbread			

ICE CREAMS AND SORBETS

Pistachio / Orange Creamsicle / Vanilla / Apricot Gelato / Mango / Watermelon-Mojito Sorbet
3.50/scoop