

CAFE MENU

MENU LATE SUMMER 2020

NIBBLES

Fried padron peppers with roasted cumin salt	4.00
Facerock creamery cheddar crackers	5.50

SOUP & SALADS

Tuscan white bean soup with crispy sage	8.00
Caesar salad – romaine hearts, croutons, anchovy, caesar dressing & reggiano parmigiano	14.00
Salad of watermelon, onion & cucumber	11.00
Green & yellow bean salad with shaved red onion & champagne vinaigrette	10.50

APPETIZERS

Fried eggplant balls with pecorino romano	8.00
Avocado terrine with cherry tomatoes	11.50
Prosciutto pizza with herbed tomato sauce, buffalo milk mozzarella & arugula salad	14.50
Roasted cauliflower with tahini sauce	11.00
Carpaccio of ahi tuna	16.00

ENTREES

Sautéed ling cod with olive tapenade, rice & sautéed spinach	22.50
Shoulder of pork porchetta with polenta & braised fennel	23.00
Roasted boneless trout with rice, bay shrimp, green beans & crevette sauce	28.50
Crispy wild mushroom stuffed quail with farro, sautéed kale & pomegranate molasses	26.50
Pan seared day boat scallops over white corn, cabbage, creamer potatoes & sauce beurre blanc	34.00
Harissa grilled chicken on a bed of rice with grilled summer squash	21.50
Filet of beef tenderloin with bearnaise sauce, french fried potatoes & endive & watercress salad	37.50

Plus daily chalkboard specials.