



*Welcome
to our*

Harvest Dinner Menu

*featuring a selection of
locally grown and produced ingredients
prepared with care for your enjoyment.*

*Our offerings, inspired by the harvests of the season,
may change from time to time according to
the availability of specialty products.*

This menu is served Friday and Saturday 5 ~ 9 pm

*We are open Wednesday through Monday 8 am to 3 pm for Breakfast and Lunch;
Sunday Brunch all day!!
Please ask to peak at our other Menus.*



Starters

Hummus

with Berbère spiced oil and toasted pita bread 6.99

Nancy's Shrimp

*sautéed in a New Orleans' style spicy herb butter sauce with
crisp whole wheat rolls for "sopping" 9.99*

Ploughman's Special

*What better to go with your glass of wine or beer than a great cheese and "fixings"?
Ask your server what's planned for today*

Cup or Bowl

*our seasonal soups and chowders change daily
ask about Today's Offering. Of course, you will receive a soupçon
(a small taste) to help you decide.*

Salads

Commonwealth Salad

*mixed baby greens, grated aged Hillman Farm Harvest Goat Cheese &
Nancy's caramelized chipotle walnuts with
Café maple-balsamic vinaigrette 9.50
this is delightful with the grilled salmon.**

Cafe Caesar Salad

*crisp Romaine lettuce tossed with grated Hillman Farm Harvest Goat Cheese,
carrot, red onion and our own Caesar Dressing 10.99 side Caesar salad 8.99
any of our meat or fish offerings would go well with this classic.**

Nancy's Garden Salad

*mixed baby greens with seasonal veggies and your choice of dressing
small 6.50 large 8.50*

Nancy suggests adding some protein to make a meal of your salad.

**ADD: 4 oz. seared salmon or Café herb-cured chicken breast 4.99*

three thick slices of apple wood smoked bacon 2.99

Dressings

*Maple Balsamic ~ Honey-Mustard ~ Cranberry-Thyme
made here with no preservatives or trans fats*

Buttermilk Ranch or Oil & Vinegar





Cafe Specialties

Entrées

Served with crisp whole wheat rolls and your choice of sides

Nancy's Shrimp

*sautéed shrimp in a New Orleans style herb butter sauce
with whole wheat rolls for "sopping" 19*

Butternut Ravioli in Cider Cream

*Carlson Orchard cider is reduced then brandy, sage and cream
are added to complete this harvest dish. 17*

Orange-Ginger Salmon Fillet

*charbroiled to your liking then glazed with
Nancy's fresh orange juice and ginger root reduction 19*

Charbroiled Herb Salmon Fillet

cooked to order and topped with fresh herb butter 19

Café de Paris Sirloin

*In the late 1950's, a Parisian chef gave Nancy's Mom the recipe for an unusual
curry-mustard sauce with shallots. For years the Roberts family enjoyed it in
secret. Now Nancy shares this family treasure with you! 21*

Great Hill Blue Cheese New York Sirloin

*charbroiled to your specifications and finished with
wonderful Massachusetts blue cheese 21*



Maple Chipotle Chicken Breast

*herb brined, charbroiled then
drizzled with a sweet-hot sauce 16*

ALLERGIES ARE A SERIOUS CONCERN FOR SOME OF OUR GUESTS

Let us know your sensitivities so we can help you steer clear of problems.



From The Char Broiler

served with kettle cooked potato chips and pickles

Nancy's Maple Barbecue Burger

6 oz. angus beef, charbroiled to order,
glazed with Maple Barbecue Sauce,
topped with apple wood smoked bacon,
Café smoked cheddar cheese, lettuce and
tomato on a grilled seeded bun 11.99

Berbère Lamb Burger

6 oz. ground lamb seasoned with Berbère spices,
charbroiled and served with cucumber-yogurt sauce,
lettuce & tomato on a grilled seeded bun 9.99

Herb-Cured Chicken Breast

with bacon, Swiss cheese,
horseradish-mustard bistro sauce,
lettuce and tomato on a grilled seeded bun 9.50

"Pile-it" In-Command Burger

WE charbroil 6 oz. ground angus to order
YOU pile on your favorite toppings

Served with lettuce & tomato
on a grilled seeded bun 8.25

ADD: caramelized onions, sautéed green peppers,
Swiss, cheddar or American cheese .99 ea.

ADD: sautéed button mushrooms or bacon 1.99ea.



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WARNING: Consuming undercooked meats may increase your risk of food borne illness, especially if you have certain medical conditions

New!

Espresso Cappucino ~ Latte ~ Cordials



Champagne Cocktails

*Nancy believes every meal should be a celebration,
so why not start it with a party for your senses?*

Port & Dessert Wine

| | glass | bottle |
|--|-------|--------|
| Warres Otima 10 Year Old Tawny Port~ Portuga (500 ml bottle) Try a chilled glass of this with a cheese plate for dessert. | \$8 | 36 |
| Dell Aquese Moscato d'Asti, ~ Italy Slightly sparkling dessert wine | | 20 |



Desserts

*Because we realize that dessert is a
very important part of any day,
you may eat it before your main course,
with Nancy's approval.*

"Something" Crisp

a Café signature dish, a la mode 5.99

Dad's Favorite

*Peppermint stick ice cream with hot fudge sauce ~
NOTHING ELSE, just the way Dad liked it!!
(no nuts, no whipped cream, no cherry) 5.25*

Hot Fudge Sundae

with vanilla ice cream, whipped cream & a cherry 4.99

Bread Pudding

*with whipped cream & a special sauce
Ask for Today's flavors 4.99*

Dessert Special

Please ask your server about Today's dessert specials