



*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 fruits and 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

Sunday Brunch all day!!

The Café is CLOSED TUESDAY

Please ask to peek at our other Menus.

Starters



Snack Plate

A small plate of something yummy

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

Garden Plate ~ (varies regularly)

Ask your server what Nancy has planned for you today.

Nancy's Classic Commonwealth Salad

*grated aged Hillman Farm Goat Cheese & Nancy's Caramelized Chipotle Walnuts with
Café Maple-Balsamic Vinaigrette 10.50
this is delightful with the grilled salmon.**

Café Caesar Salad

*crisp Romaine lettuce tossed with grated Parmigiano Reggiano cheese (the REAL stuff),
carrot, red onion, our own Caesar Dressing and croutons 10.99 side Caesar salad 8.99
any of our meat or fish offerings would go well with this classic.**

Café Garden Salad

*mixed baby greens with seasonal veggies and your choice of dressing
small 6.99 large 8.99*

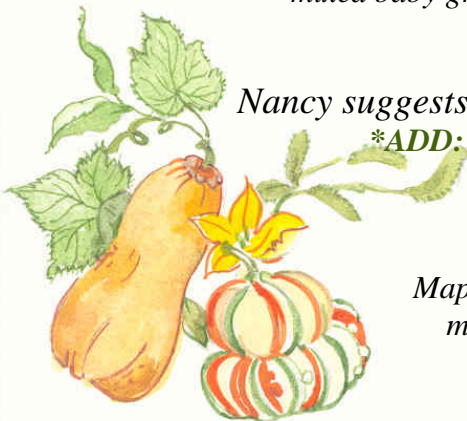
Nancy suggests adding some protein to make a meal of your salad.

**ADD: 4 oz. seared salmon, Café herb-cured chicken or
apple wood smoked bacon 4.99*

Dressings

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

Buttermilk Ranch or Oil & Vinegar



Cafe Entrées

Served with crisp whole wheat rolls and your choice of sides



Fish

Nancy's Shrimp

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

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

Beef

Peppercorn, Mushroom & Brandy Cream New York Sirloin

*certified angus beef rubbed with fresh coarse-ground pepper, charbroiled
and finished with a mushroom brandy cream sauce 22*

Great Hill Blue Cheese New York Sirloin

*charbroiled to your specifications and finished with
wonderful Massachusetts blue cheese 22*

Chicken & Pasta

Butternut Ravioli in Cider Cream with Toasted Almonds

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

Mongolian Chicken Breast

*gently brined, roasted with an Asian style barbecue sauce
and finished with a mustard sauce 18*

Florentine Pasta

*with kale, tomato, Mediterranean olives, our own basil infused olive oil,
garlic, pine nuts & Parmigianino Reggiano (the REAL stuff)17
No charge to add grilled chicken or salmon*



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

*All sandwiches are served with your choice of
JP's potato chips & pickles
or Café cole slaw. (unless noted)*

Nancy's Jack Daniel's Barbecue Burger

*6 oz. angus beef, charbroiled to order,
glazed with Cafe Jack Daniel's 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 10.99*

Herb-Cured Chicken Breast

*with bacon, Swiss cheese, horseradish-mustard
bistro sauce, lettuce and tomato
on a grilled seeded bun 10.50*

"Pile-it" In-Command Burger

*WE charbroil 6 oz. ground angus beef
to your specifications,
YOU pile on your favorite toppings.
Served with lettuce & tomato on a grilled seeded bun
9.25*

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

ADD: *sautéed button mushrooms, bacon 1.99 ea.*



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