



*Welcome
to our*

Tapas & Tasting Menu

*featuring a selection of
Tapas (small plates of appetizers) and
half portions of Cafe Dinner Entrées
for you to sample.*

*“Tapas” are a Spanish tradition so you will notice
the country’s influence on our selection. We will not
let that fact limit our choices, however!*

*This menu is served
Friday & Saturday 3pm ~ 5:30 pm*

*Ask to see our full
Dinner Menu
served Friday & Saturday
5 pm to 9pm*



Tapas

Fried Almonds 5

Snack Plate

A small plate of something yummy. Ask your server for details

Hummus

with Berbère spiced oil and toasted pita bread 7

Shrimp Tapas (3)

sautéed spicy garlic oil 7.50

Bruscette 4.5

Salsa & Chips 3.5

Persian Meatballs

Spiced ground lamb served warm with a cucumber yogurt sauce 7.5

Cheese Tapas 3.5

Cheese Board

A selection of 3 cheeses with seasonal fruit and crackers 9

Salads & Soup

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.

Garden Plate - (varies regularly)

Ask a server what Nancy has planned for you today.

Nancy's Commonwealth Salad

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

Cafe Caesar Salad

crisp Romaine lettuce tossed with grated Parmigiano Reggiano cheese (the REAL stuff), carrot, red onion, our own Caesar Dressing and croutons

side Caesar salad 8.99 Large...10.99

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



For the enjoyment of all our guests,

PLEASE REFRAIN FROM SMOKING AND HOLLERING ON YOUR CELL PHONE

Master Card, Visa, American Express, Discover

19% Gratuity added to parties over 6

Tasting Entrées

Half Portions of Dinner entrees

Fish

Served with crisp whole wheat roll & two sides

Nancy's Shrimp (3)

sautéed shrimp in a New Orleans style herb butter sauce with whole wheat rolls for "sopping" 10

Orange-Ginger Salmon Fillet

charbroiled to your liking then glazed with Nancy's fresh orange juice and ginger root reduction 10

Baked Haddock

cooked in white wine, topped with buttered bread crumbs 10

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. Served with dinner roll and a side salad 9

Mongolian Chicken Breast

gently brined, roasted with an Asian style barbecue sauce and finished with a mustard sauce. Served with crisp whole wheat roll & two sides. 9

Florentine Pasta

with kale, tomato, Mediterranean olives, our own basil infused olive oil, garlic, pine nuts & Parmigiano Reggiano (the REAL stuff). Served with dinner roll and a side salad 9

No charge to add grilled chicken or salmon

Burgers

All burgers are 8 ounces of certified angus beef and are served with your choice of JP's potato chips & pickles or Café cole slaw

Peppercorn, Mushroom & Brandy Cream Burger

rubbed with fresh coarse-ground pepper, charbroiled and finished with a mushroom brandy cream sauce 11

Great Hill Blue Cheese Burger

charbroiled to your specifications and finished with wonderful Massachusetts blue cheese 11

Nancy's Maple Barbecue Burger

charbroiled to order, glazed with Café 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 10.99

**ALLERGIES ARE A SERIOUS CONCERN
FOR SOME OF OUR GUESTS**

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

WARNING: Consuming undercooked meats may increase your risk of

