



*Welcome
to our*

Warm Weather Lunch 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 daily 11:30 ~ 3 pm
Saturdays & Holidays 12 ~ 3 pm*

*Ask to see our **Dinner Menu** served 5 pm to 9pm Friday & Saturday evenings
We are open Wednesday through Monday 8 am to 3 pm
Sunday all day a la Carte BRUNCH!!*

CLOSED TUESDAY

Fall 2009

Starters

Ⓟ Ploughman's Plate

What better to go with your glass of wine or beer than some great cheese and "fixings"?
Find out what's on this plate today

Ⓟ Hummus

with Berbère spiced oil and toasted pita bread 6.99

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 Commonwealth Salad

mixed baby greens, goat cheese &
Café caramelized chipotle walnuts with our 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 10.99 side Caesar salad 8.99
any of our meat or fish offerings would go well with this classic.*

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

*ADD: 4 oz. seared salmon ~ a scoop of hummus or tuna salad

Café herb-cured chicken breast ~ Café "Nutty Garden Burger" ~ apple wood smoked bacon 4.99

Dressings

Maple Balsamic ~ Honey-Mustard ~ Raspberry-Thyme

made here with no preservatives or trans fats

Oil & Vinegar

Sandwiches

All sandwiches are served with JP's potato chips & pickles OR Café cole slaw.

Cafe Tuna Melt

white tuna, mayonnaise, carrot, cheddar cheese and a
dusting of Caribbean spices on white bread
pressed & warmed in the panini grill 9.50

Croque Monsieur

A grilled sandwich with Virginia ham, Swiss cheese &
honey mustard on 6 grain bread 8.99

BLT

A classic summer sandwich loaded with apple wood smoked
Bacon, Lettuce and Tomato on white toast 8.85

Café Roast Turkey Breast Sandwich

with Café apple-onion chutney, mayonnaise,
lettuce & tomato on white bread 8

Mix and Match ~ Select 2

1/2 Turkey OR 1/2 Ham & Swiss sandwich ~
Cup of today's soup* ~ Garden salad 9.99

*There will be an additional charge for
chowders and specialty soups

Our Specialties

Served with kettle cooked potato chips & pickles
OR Café coleslaw.



Nancy's Barbecue Burger

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

Herb-Cured Chicken Breast

with bacon, Swiss cheese, Bistro sauce,
lettuce and tomato on a toasted seeded bun 9.50

Smoked Pork Cubano

Nancy's touch to a traditional Cuban street sandwich ~
Café smoked pork, Swiss cheese, spicy tomato-dill pickle relish, caramelized onions & crisp romaine on
ciabatta, cooked in the panini grill 10.99

Ⓥ Café Nutty Garden Burger

Our own vegetable & nut burger with melted Cabot cheddar cheese,
lettuce & tomato on a grilled seeded bun 8.50

Pilot Grove Lamb Burger

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

"Pile-it" In-Command Burger

WE charbroil 6 oz. ground angus to your specifications,
YOU pile on your favorite toppings.
Served with lettuce & tomato on a grilled seeded bun 8.50

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

ADD: sautéed button mushrooms OR
apple country smoked bacon 1.99 ea.

HOW TO ORDER RED MEAT IN THE CAFE:

Rare ~ purple **Medium rare** ~ dark red **Medium** ~ red **Medium well** ~ pink **Well** ~ gray

Ⓥ = vegetarian; YES EGGS &/or CHEESE, **NO meat or fish**



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

ALLERGIES are a SERIOUS CONCERN for some of our guests.

Before you order, PLEASE let us know your sensitivities
so we can help you steer clear of problems.