



Day Menu

Volume XXI, Number II

SERVED 8-3 Wednesday - Sunday & some Monday holidays

Summer 2017

Starters / Snacks

- Home Made Pastry *Ask about our freshly baked goodies*
- Potted Hot-Smoked Salmon Spread *with accoutrements* 10
- Nancy's Hummus *with toasted pita & N. African Berbère oil* 8
- Marinated Olives & Toasted Almonds 8

Grains

- Organic Steel Cut Oatmeal
MA maple syrup, 2% milk, sliced banana cup 5 bowl 8
- Nancy's Home Made Granola (*almonds, oats, honey, coconut, wheat germ, bran, raisins or house raisins*), 2% milk & fruit cup 5 bowl 8
- The Perfect Marriage *non-fat Greek yogurt, granola, fresh fruit and Air Field wildflower honey drizzle* 🌿 9

Griddle

- Served with *real* Massachusetts maple syrup (not the corn syrup stuff)
- Good Old Fashioned Pancakes 10
- 3 Silver Dollar Pancakes *great for children* 5
- Nancy's Famous Air Bear Pancake Deluxe *chocolate chip eyes, sausage nose with raisin* 9
- Brioche French Toast *2 extra thick and custardy* 12
- Add: Chocolate chips, toasted almonds, raisins OR *extra maple syrup* 1.5 ea

Eggs

- organic, high in omega 3, The Country Hen, Hubbardston*
Served with **home fries** OR **fruit of the day** OR **dressed greens**
- Eggs Benedict *2 poached eggs, Canadian bacon & hollandaise on a toasted English muffin* 11 *extra hollandaise* 1.5
- Vegetarian Egg Eggs Benedict *ask your server about this vegetable option price varies*
- Cheese Omelet *2+ eggs & toast (American, cheddar, Swiss)* 9
Add: *tomato, caramelized onions, raw onions, roasted red peppers, sautéed kale, sautéed mushrooms, Café pickled jalapeño, bacon, ham, sausage* 1 ea.
- Mexican Omelet *2+ eggs, cheddar-jack cheese, caramelized onion, mild chili peppers, salsa, sour cream & toast* 12
- Café Breakfast *2 eggs, bacon, ham or sausage, toast* 9
- Nancy's Egg Sandwich *1 egg over hard, sausage patty and American cheese on a toasted English muffin* 8
- Biplane Sandwich **DOUBLE EVERYTHING** ~ *bacon, fried egg, Vermont cheddar, romaine & warm tomato on toasted 6-grain with mayonnaise* 15

Salads / Soup

- Turk's Plate *hummus, 2 hard boiled eggs with olive tapenade, dressed greens, sweet pickled red onions, cucumber, tomato & toasted pita bread* 14
- Nancy's Commonwealth Salad *mixed greens, herb goat cheese on toasted Tuscan bread with chipotle caramelized walnuts & our Maple-Balsamic Vinaigrette (served on the side)* 12
- Caesar Salad *romaine, Parmigiano Reggiano cheese, carrot, red onion & croutons tossed with Nancy's Caesar Dressing* 12
- Seasonal Salad *This hearty plate varies and is usually focused on a culture's traditional favors or a culinary classic. Ask about today's offering Price varies*
- Café Garden Salad *mixed greens, veggies & croutons with your choice of Maple Balsamic Vinaigrette, French Vinaigrette, Four Peppercorn Ranch Dressing (served on the side)* 9
- Add: *grilled beef* OR *lamb burger*, 🌿 *chicken, salmon, hummus or Café Nutty Veggie Burger* 🌿 🥥 5.5 each



Soup of the Day & Small Garden Salad *varies*



Signature Sandwichy Stuff

- On a buttered & grilled seeded bun with lettuce & tomato (or as noted)
Served with **potato chips & pickles** OR **cole slaw** OR **dressed greens**
- Plane Burger *6 oz. Kinneally ground beef charbroiled to order* 10
Add: *American, cheddar, Swiss, caramelized onions, roasted red peppers, or Café pickled jalapeño* 1 ea
Organic egg, any style, sautéed mushrooms, blue cheese, bacon 2 ea
- Nancy's BBQ Burger *6 oz. Kinneally ground beef charbroiled to order, Café Whiskey Barbecue Sauce, thick sliced apple wood smoked bacon, Café smoked cheddar, lettuce & tomato on a seeded bun* 13
- Cubano *a street sandwich born in Cuba, educated in Key West & Tampa - roast pork, ham, tomato-pickle relish, Swiss cheese, caramelized onions on Cuban bread ~ grilled in Panini press* 13
- Lamb burger 🌿 *Pilot Grove Farm lamb, Berbère spices, tzatziki* 13
- Café Nutty Veggie Burger *with herb goat cheese* 🌿 🥥 13
- Special Chicken Sandwich *Ask about today's offering*

When Ordering Beef at Nancy's
Rare is purple Medium Rare is dark red Medium is red
Medium Well is pink Well is gray



Ask your server about other sandwich offerings we can make

Consuming raw or undercooked meat poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. BEFORE placing your order, PLEASE INFORM YOUR SERVER if a person in your party has a food allergy. Not all ingredients are listed.

🌿 Denotes wheat content not mentioned in text. 🥥 Denotes nut content not mentioned in text
19% Gratuity added to parties of 6 or more.

Sides / Adds

- Virginia Ham Steak, Thick Apple-Wood Smoked Bacon OR Sausage (100% natural, no preservatives) 3
- Toast:** Jessica's French White, 6 grain, Cinnamon Raisin OR Thomas's English muffin (all buttered) 2.75
- Home Fries (we use some bacon fat & a little butter here) bowl 3
- Belgian Fries in a paper cone with ketchup & malt vinegar 5
- Sweet Potato Fries in a paper cone with special dipping sauce 6
- Chocolate Chips, Toasted Almonds OR Craisins 1.5 ea
- Massachusetts Maple Syrup 1.5 Hollandaise 1.5
- Mixed cut up fruit sm 4 lg 7
- Cole Slaw 3
- Sautéed Kale herb butter, nutmeg, salt, pepper sm 3 lg 6
- Dressed Greens 3
- Grilled Sliced Tomato 4
- Organic Egg (high omega 3) any style 2 ea.



Specials For Pilots in Training

(under 6 years old)

- Brioche French Toast "Fingers" real maple syrup 6
- Plane Grilled Cheese American cheese, white bread, potato chips 6
- Child Hummus Plate with carrot sticks, pita 7

Beverages

- Coffee* / Pot of tea 3 Espresso 1.75
- Cappuccino or Latte 3.50
- Café Brewed **Chai Hot** or **Cold** 4
- Cocoa with whipped cream 2.50
- Fresh Squeezed Orange Juice sm. 2.5 lg. 4.5
- Cranberry or Apple Juice sm. 2. lg. 3.5 V8 3.5
- White or Chocolate 2% Milk sm. 2.5 lg. 3.75
- Carlson's Sparkling Cider 2.75
- Soda* 2.75 *free refills

Ask about other seasonal offerings

THANK YOU for joining us & **THANK YOU** to our farmers & suppliers who continue to support us with great ingredients.

Nancy offers a full bar including intriguing amaros, aperitifs, single malt scotches, digestives.... Ask your server for your favorite drink. We'll make it if we can!

Wines by the Glass

Ask your server for by the bottle only list



White & Sparkling

- Brut Reserva Cava, Segura Viudas, Spain 9
- Pinot Grigio, Lagario, Italy 8
- House Sauvignon Blanc, Santa Ema, Chile 7
- Sauvignon Blanc, Joel Gott St. Helena 9
- House Chardonnay, Santa Ema, Chile 7
- Chardonnay, Midnight Cellars, Paso Robles 12
- Chardonnay, Tobin James, Paso Robles 12
- Vivacious Vicky (off dry), Kiona, WA 9
- Riesling, Kiona, WA 12

Rosé & Red

- Les Mis Estate Rosé, Victor Hugo, Paso Robles 9
- Bellula Rosé (grenache-syrah), Languedoc, France 8
- Full Moon red blend, Midnight Cellars, Paso Robles 9
- Uvas Malbec, Mi Terruño, Argentina 9
- Merlot, Santa Ema, Chile 7
- Merlot, Tobin James, Paso Robles 12
- Pinot Noir, Ramspeck, Napa Valley 12
- House Cabernet Sauvignon, Santa Ema, Chile 7
- Cabernet Sauvignon, Victor Hugo, Paso Robles 11
- Cabernet Sauvignon, Tobin James, Paso Robles 12

Beer & Hard Cider Ask about Berkshire Brewery

- Pilsner Urquell A.B.V.*4.4% 33 IBUs** 5
- Corona Extra with lime wedge A.B.V.4.6% 10 IBUs 5
- Blue Moon Belgian White wheat ale A.B.V.5.4% 9 IBUs 5
- Sam Adams Lager A.B.V.4.9% 30 IBUs 5
- Long Trail Limbo IPA (double IPA) A.B.V.7.6% 80 IBUs 6
- Porter Square Porter A.B.V.5.3% 45 IBUs (16 oz.) 8
- Yuengling Light A.B.V.3.6% 9 IBUs 4.5
- Kaliber NA A.B.V.<0.5% 4.5
- Coors Light A.B.V.4.2% ~10 IBUs 4
- Angry Orchard Crisp Apple Hard Cider GF A.B.V.5% 4.5

Ask about Seasonal offerings

Virgin Offerings

We offer these alcoholic alternatives so our pilots and designated drivers have something interesting to quaff

- Wind Sheer (Virgin Dark & Stormy) Ginger beer, fresh lime, spicy ginger syrup and bitters 4
- Italian Soda flavor varies 4
- Limonata our very own, VERY SOUR, lemon refresher 4
- Mocha-Hazelnut Dream iced coffee, cream, chocolate & hazelnut syrups shaken with ice 4.5 (or ask for the **HOT** version)

*ABV is Alcohol By Volume
**IBU is International Bittering Units used to describe how much bitter content is in a beer derived from hops in the brewing process.

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