

Cafe Sarina

LUNCH & DINNER

SERVING LUNCH & DINNER STARTING AT 11AM TUES-FRI, STARTING AT 12PM SAT & SUN

HOT SANDWICHES & BURGERS

Black Forest Ham & Brie Panini 9

North Country Black Forest Ham, Double Cream Brie, house pickled apples, maple-dijon spread, arugula, pressed on ciabatta roll

Pesto Chicken Panini 9

Joyce Farms grilled chicken, tomato, house spinach pesto, goat cheese, baby spinach, pressed on ciabatta roll

Italian Panini 9

Black Forest Ham, salami cotto, provolone, roasted peppers, olive oil, balsamic, pressed on ciabatta roll

Grass-Fed Beef Burger 8-oz for 10, 4-oz for 5

Herrick Farms beef, cheddar, grilled onion, tomato, green leaf lettuce, on toasted brioche bun

Mediterranean Turkey Burger 10

Koch's Turkey Farms ground turkey, roasted red pepper + feta spread, shaved red onion, arugula, on toasted brioche bun

Kobe Beef Hot Dog 5

All-Natural Kobe Beef Hot Dog served on grilled hot dog bun

Grilled Cheese 5

Cabot white cheddar, on buttered + grilled white sourdough
*add ham or bacon + 1.00, add tomato + .50

COLD SANDWICHES & WRAPS

Avocado BLT 8.00 ■

North Country Smokehouse Bacon, avocado mash, tomato, green leaf lettuce, chipotle aioli, on sourdough toast

Hummus & Vegetable 7.00 ■

House-made hummus, roasted beets, shaved carrots + radish, cucumber, green goddess dressing, baby kale, on multigrain bread or wrap

Cranberry Chicken Salad 7.00 ■

Joyce Farms roasted chicken, celery, dried cranberries, herbs, green leaf lettuce on multigrain bread or wrap

Peanut Butter + Jam 4.00 ▲

Creamy peanut butter, raspberry jam, on multigrain bread

Sandwiches served with a house-made dill pickle.
Substitute gluten-free bread + .75

BEER, WINE + CIDER AVAILABLE
ASK FOR TODAY'S CRAFT BEER AND WINE LIST.

■ gluten-free ● dairy-free ▲ contains nuts

SALADS & BOWLS

Green Goddess Bowl 10 ■●

Lemony Kale + Quinoa, toasted sunflower seeds, marinated cucumbers + tomatoes, shaved red onion, hummus, baby kale, green goddess dressing

Harvest Bowl 12

Herbed Faro Pilaf, za'atar roasted carrots, lentils, roasted beets, cabbage, togarashi spice, goat cheese, arugula, maple tahini dressing

Orchard Salad 9 ■●▲

Crunchy micro-chopped salad with broccoli, carrots, cabbage, radish, dried cranberries, apples, toasted almonds, honey-cider vinaigrette

Farmer's Garden Salad 7 ●

Cucumbers, cherry tomatoes, shredded carrots, radish, shaved red onion, sourdough croutons, mixed greens

(dressing: balsamic + olive oil / green goddess / maple tahini / honey cider)

Add grilled chicken or chicken salad to a salad +2.00

Add hard-cooked egg +1.00

HOUSE SPECIALS

Quiche of the Day 6

House-made flaky piecrust filled with local eggs and seasonal ingredients. Ask for today's special.

Today's Soup Special 5 cup /9 bowl

Made-from-scratch specials featuring our house-made broth

Sweet Potato Black Bean Chili 6 cup /10 bowl ■●

Chunky medium-heat chili with beans, chilies, tomatoes, and quinoa

Crispy Chicken Tenders 6 ■

Buttermilk marinated chicken with crunchy gluten-free coating

Guilt-Free Mac + Cheese 7 ■●▲

Decadent dairy-free cashew sauce with gluten-free pasta
*add bacon, chicken or broccoli +2.00

SIDES

Hand-cut French Fries 2 / 4
Sweet Potato Fries 2.50 / 4.50
Small Green Salad 2
Small Kale + Quinoa Salad 3
Sliced Apple 1
Chips 1.50

Before placing your order please inform your server if a person in your party has a food allergy.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.