

Green Thumb Café

week one menu seasonal produce
leaf lettuce, summer squash, herbs and strawberries

whenever possible all ingredients are local and organic

edible flower pot \$6

kalamata olive tapenade, cannellini bean-tomato spread, crostini, herb leaves and edible orchid flowers

honey comb, bread & butter \$5

roasted Snyder family honey comb blended with low moisture butter, sea salt & paired with bread hive breads

parisian caprese salad \$7

red leaf lettuce, heirloom greenhouse tomatoes, bacon, brie cheese and lemon-oregano vinaigrette

“scotch” egg over toast \$6

seared chorizo sausage and hard-boiled egg over Dijon-butter toasted brioche bread

west-side salt cod \$16

buttermilk soaked seared salt cod with pinto beans, spinach & crisp onions

seared pork shoulder \$17

oven cured spice rubbed pork shoulder with creamed cauliflower and smoked greenhouse heirloom tomatoes

*please notify the wait-staff of any allergies or dietary restrictions you may have

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Beverages

garden beverages

honey sweetened iced tea \$3

hot tea \$3

loose leaf green tea \$4

french pressed hot tea with fresh mint, ginger and lemon \$7

coffee \$3

beer

flying bison rusty chain IPA \$6

flying bison Buffalo IPA \$6

flying bison Buffalo kolsch 716 \$6

big ditch hay burner \$6

big ditch excavator rye \$6

labbat blue light \$4

wine

glass/bottle

Dr. Konstantin Frank 2016 Gewurztraminer \$6/\$24

Fox Run 2015 Riesling \$6/\$24

Fox Run 2016 Dry Rosé \$5/\$23

Arrowhead Vineyards 2013 Spring Red \$6/\$25

Dr. Konstantin Frank 2013 Cabernet Sauvignon \$7/\$26

specialty beverages

rhubarb kir royale \$6

sparkling wine infused with rhubarb essence

the Canadian shandy \$6

labbat blue with fresh lemon & lemonade

Green Thumb Café

Sweets

strawberries & cream \$6

local strawberries with fresh whipped vanilla cream

shortcake-cheesecake \$6

white sponge cake with free form cheesecake, caramel ice-cream, wine poached rhubarb & brown butter-honey salt

compote & cake \$6

angel food cake with strawberry-lemon curd compote & 18 year aged balsamic vinegar