



sample fall café menu

Monday

New England Clam and Sweet Potato Chowder *Bobby Flay Cooks American*

Oaxacan Tacos

Grilled Chicken Tacos with Vermont Cheddar Cheese, Onions, Cilantro, and Mole Sauce • Rice and Red Beans • Baby Lettuce with Spicy Sweet and Sour Dressing

Royal Gorge Sandwich

Smoked Turkey Breast, Ham, and Melted Swiss on a Club Roll • Thousand Island Dressing on the Side • Asian Slaw

Tuesday

Butternut Squash and Apple Soup *Barefoot Contessa Parties!* 🌱

Old-Fashioned Meatloaf

Mashed Potatoes with Gravy • Sautéed Hakkeri Turnips

Spinach Salad Topped with Grilled Chicken

with Dried Cranberries and Gorgonzola Cheese • Toasted Walnuts and Maple-Mustard Vinaigrette on the Side • Whole-Wheat Roll

Wednesday

Caldo Gallego (sausage, bean, and kale soup)

Pan-Roasted Cod Filet with Fresh Herbs and Fennel-Leek Sauce

Braised Swiss Chard • Oven-Roasted Fingering Potatoes

Chicken Salad Veronique on a Croissant from *Barefoot Contessa at Home*

Tarragon Chicken Salad with Celery and Green Grapes topped with Red Leaf Lettuce • Lacinato Kale Salad with Apples and Pumpkin Seeds

Thursday

German Lentil Soup (recipe courtesy of Karl Ratzsch's in Milwaukee)

Traditional Sauerbraten

Spatzle • "Rotkohl" (Red Cabbage Braised with Onions, Apple Juice, and Honey)

Bratwurst on a Hoagie with Sauerkraut (recipe courtesy of Karl Ratzsch's in Milwaukee)

Warm German Potato Salad

Friday

Roasted Vegetable Soup *Barefoot Contessa Cookbook* 🌱

Yakisoba with Chicken or Tofu and Stir-fried Vegetables

Vegetable Egg Roll with Duck Sauce and Hot Mustard • Steamed Broccoli

Chili Nachos Deluxe

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Choice of Shredded Chicken, Beef Chili, or Black Beans
Guacamole, Salsa, and Sour Cream on the Side

In addition to these daily specials, we always offer:

- Hot & Cold Sandwiches
- Salad Bar
- Specialty Salads
- Freshly Made Soup
- Desserts
- Beverages

Mighty Food Farm

Located in southern Vermont's beautiful Pownal Valley, Mighty Food Farm grows certified organic vegetables and distributes them within a 150-mile radius. Thanks to our partnership with this farm, we are proud to feature their fresh organic and locally grown vegetables on many of our menus.