

A Little *Indulgence*
A Lot of Flavor
Every Day
of the Week

Monday - Saturday
Lunch 11:30 - 2:30pm
Dinner 5:30 - 9:00pm
Sunday 4:30 - 8:30pm



Visit JohnsCafe.com
for
Weekly Specials

For reservations
call 203-263-0188
Follow us on Facebook

Enjoy your Dinner!

Appetizers

- GFA** John's Café New England Clam Chowder* 9
- GFA** Steamed Prince Edward Island Mussels* with Bacon, Hot Cherry Peppers & a Garlic Crostini 14
- GFA** House smoked Salmon with Capers, Red Onion, Dill Crème Fraîche & Sesame Crisps 14
- Crispy Rice Arancini with Fresh Mozzarella and a Tomato Sauce Agrodolce 11
- Meatballs* with Housemade Ricotta Cheese & Grilled Garlic Bread 14
- GF** Roasted Artichoke 'Hummus' with Garlic Rosemary Chips 13
- Fried Point Judith Calamari with Banana Peppers 14

Choose 3 for \$10
Bruschetta

- 'Duck Liver Pate',* Pickled Red Onion & Apricot Mostardo Sopressata*, Housemade Mozzarella & Roasted Red Peppers
- Housemade Ricotta Cheese with Asparagus, Sea Salt & Truffle Oil

Salads

- GF** **John's Mesclun Salad**
Mesclun Lettuce, Apples, Walnuts, Gogonzola Cheese & Lemon Vinaigrette 11
- GF** **Dried Cranberry & Candied Pecan Salad**
Mixed Greens with Dried Cranberries, Candied Pecans, Goat Cheese & Balsamic Vinaigrette 11
- GF** **Caesar Salad**
Romaine Lettuce with Polenta Croutons, Parmesan Cheese & Creamy Caesar Dressing 11
- GF** **Beet Salad**
Endive, Radicchio, Arugula Salad with Roasted Beets, Goat Cheese, Crispy Pancetta & Sherry Vinaigrette 11
- GF** **Greek Salad**
Romaine, Tomatoes, Cucumbers, Black Olives, Red Onion, Feta Cheese & Red Wine Vinaigrette 11

Tasty additions for your salad

- Portabella Mushrooms 7
- Grilled Chicken* 9
- Shrimp* 11
- Salmon* 13
- 8oz. Hanger Steak* 15

Sides

- GFA** Sautéed Long Hot Italian Peppers with Provolone Cheese 9
- GF** Crispy Shoestring French Fries with White Truffle Oil & Parmesan Cheese 9
- GF** Chick Pea 'Fries' with Hot Cherry Pepper 'Ketchup' & Garlic Aioli 10

Let John's Cafe cater your next event or host your party and enjoy stress-free entertaining!

We work closely with you to tailor a menu and theme for your special event.

PRIVATE ROOM AVAILABLE

Sunday and Monday
No Corkage Fee

Thursday
1/2 OFF Bottles of Wine

Friday and Saturday
Happy Hour 2:30pm to 5:30pm

Grilled Pizza

- Tomato, Mozzarella & Basil Pesto 13
- Caramelized Onion, Calamata Olives & Goat Cheese 14
- Roast Garlic, Bacon & Three Cheeses 14
- Figs, Garlic, Prosciutto*, Mozzarella, Baby Arugula & White Truffle Oil 15

Pasta

*All Pastas are housemade.
Gluten free penne available upon request.*

- Potato Gnocchi 'Piccata'** with Chicken, Artichokes, Spinach, Capers & Tomatoes 21
- 'Sunday Gravy' Rigatoni** with a Meatball & Italian Sausage* Ragu 21
- Linguine** with Asparagus, Meyer Lemon, Garlic & Parmesan Cheese 21
- Penne alla Vodka** 19

Entrees

- GF** **Roasted Organic Salmon*** with a Quinoa & Spring Pea 'Risotto' & Sweet Carrot Emulsion 28
- GF** **Roasted All Natural Chicken*** with Mashed Potatoes, Haricot Vert, Baby Carrots & Fruit Chutney 23
- GF** **Steak* & Fries**
Grilled Black Angus Hanger Steak with Shoestring Fries, Sautéed Spinach & Tarragon Aioli 27
- GF** **Pan Roasted Duck Breast*** with New Potatoes, Asparagus, Shallots & Sweet & Sour Cherries 28
- GF** **Grilled Center Cut Pork Chop*** with Scalloped Potatoes, Broccoli Rabe & Hot & Sweet Vinegar Peppers 27

GF Gluten Free **GFA** Gluten Free Available

*The risk of food borne illness is severely reduced by completely cooking all eggs, meat, chicken and fish.