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



11

Check out our new Party and Catering Menus and enjoy stress-free entertaining!

PRIVATE ROOM AVAILABLE

14

13

20

Runaers

No ageras
8oz. Kobe Burger*
Open-Faced with Caramelized Onions, Gruyere Cheese
Truffle Parmesan French Fries
'The Big Jack' *
Two Angus Patties, Cafe Sauce, Lettuce, Cheddar Cheese
Pickles, Onions on a Sesame Seed Bun
Housemade Vegetable Burger

8oz. Black Angus Burger* with Smoked Bacon & Cheddar Cheese on a Sesame Seed Bun

with Sundried Tomato Aioli on a Whole Wheat Bun

John's Café Burger

with Dijon & Garlic Mayo

Sandwiches & Paninis

Served with green salad or fries

Grilled Vegetable Sandwich	
with Fresh Mozzarella, Pesto & Black Olive Tapenade	
on Grilled Tuscan Bread	11
Italian 'Cuban' Panini*	
Porchetta, Proscuitto, Provolone, Pickled Fennel	

Proscuitto Panini* with Roasted Peppers, Artichoke & Fresh Mozzarella with Arugula & Garlic Mayo

Chicken Panini* with Bacon, Cheddar and Avocado Mayo 12

Grilled Pizza Tomato, Mozzarella & Basil Pesto 13 Carmelized Onion, Calamata Olives & Goat Cheese 14 Roast Garlic, Bacon & Three Cheeses 14 Figs, Garlic, Prosciutto*, Mozzarella, Baby Arugala 15

& White Truffle Oil Pasta

Potato Gnocchi 'Piccata' with Chicken, Artichokes,

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

Spinach, Capers & Tomatoes	15
"Sunday Gravy" Rigatoni with a Meatball & Italian Sausage* Ragu	15
Linguine with Asparagus, Meyer Lemon, Garlic & Parmesan Cheese	15
Penne alla Vodka	14

Entrees

Fish & Chips—Fried Golden Haddock*, Thick Handcut Fries, Cole Slaw & Tartar Sauce

(GF) Steak & Fries—8 oz. Black Angus Hanger Steak*, Sauteed Spinach, Shoestring Fries & Taragon Aioli 18

Organic Eggs in Purgatory—Eggs Poached in Tomato Sauce with Pancetta, Garlic Toast & Arugula Salad 13 (GF) Roasted Organic Salmon* with a Quinoa &

Enjoy your Lunch! Appetizers

GFA John's Café New England Clam Chowder*	8
GF) Chick Pea 'Fries' with Hot Cherry Pepper'Ketchup' & Garlic Aioli	10
Steamed Prince Edward Island Mussels with Bacon, Hot Cherry Peppers & Garlic Crostini	12
(GF) Roasted Artichoke 'Hummus' with Garlic Rosemary	Chips 13

GFA House Smoked Salmon with Capers, Red Onion,

Dill Crème Fraîche & Sesame Crisps

Bruschetta

Choose 3 for *9
'Duck Liver Pate',* Pickled Red Onion & Apricot Mostardo

Sopressata*, Housemade Mozzarella & Roasted Red Peppers Housemade Ricotta Cheese with Asparagus, Sea Salt & Truffle Oil

add a Soup for 43 Salada (GF) House Salad

Mixed Greens, Tomatoes, Cucumbers, Carrot, Red Onion & Balsamic Vinaigrette

^{GF} Greek Salad

Romaine, Tomatoes, Cucumbers, Black Olives, Red Onion, Feta Cheese & Red Wine Vinaigrette

GF Beet Salad Endive, Radicchio, Arugula Salad with Roasted Beets,

Goat Cheese, Pancetta & Sherry Vinaigrette

(GF) John's Mesclun Salad Mesclun Lettuce, Apples, Walnuts, Gorgonzola Cheese & Lemon Vinaigrette

GF Dried Cranberry & Candied Pecan Salad Mixed Greens with Dried Cranberry, Housemade Candied

Pecans, Goat Cheese & Balsamic Vinaigrette (GF) Caesar Salad

Romaine Lettuce with Polenta Croutons, Parmesan Cheese & Creamy Caesar Dressing 10

Jasty additions for your salad Portabella Mushrooms Grilled Chicken* 6 Salmon* 7

7 Shrimp* 10 8oz. Hanger Steak*

Cole Slaw 4 Lidea **Sweet Potato Fries** 5 **Onion Rings** 5 Truffle Fries R

Spring Pea 'Risotto' & Sweet Carrot Emulsion