

Café In The Barn

Le Diner

Les Hors d'oeuvres

Café Quiche

a light and delicious French egg custard pie
with a variety of fillings 1.75

Soup of The Evening 1.50

Pâté Strasboug

imported gooseliver served on a bed of lettuce
with melba toast and garnish 3.25

Ratatouille

a potpourri of garden vegetables simmered
with tomato, garlic, thyme and summer herbs,
chilled or heated 1.95

Melon and Prosciutto

a summer melon embraced with
peppered mountain ham, garnished
with lemon and lime 3.50

Escargots à la Mistral

sauteed with mushrooms and cognac
in a tomato cream sauce with pernod 3.50

Salads

Green Garden Salad
1.25

Raw Mushroom Salad
Sweet and Sour Dressing
1.95

Spinach Salad with Hot Bacon
and Wine Dressing 2.50

Each evening the Cafe kitchen prepares special entrees for your consideration.
Your waiter will be pleased to describe them and assist you with a selection.

Entrées

Filet Mignon

grilled to order with your choice of sauce
Bordelaise 11.50 Bearnaise 12.00

Filet Mignon Café Style

filet mignon grilled with seasonings and crowned
with the Café's garlic cheese butter 12.00

Tenderloin Tips On Brochette

served with seasonal vegetables and
enhanced with a bordelaise sauce 9.50

Tournedo Rossini

twin tenderloins crowned with gooseliver
paté and grilled to order 12.75

All entrees served with a garden salad, rice, and a fresh garden vegetable
Upon request, the Café's Chef Whitfield Deane, will prepare a special dinner
for four or more with advance notice.

Vin—Thé—Café

Liqueured Cafés

Café Almondé
prepared with Amaretto

Café Dublin
prepared with John Jameson
Irish Whiskey and green
Creme de Menthe

Café Española
prepared with Kahlua and Brandy

Café Francais
prepared with Creme de Cacao
Brandy

Café Frio
an iced coffee prepared with
Kahlua, Brandy and
whipped cream

Café Sabra
prepared with Sabra Liqueur

Café Sambucca
prepared with Sambucca Liqueur

2.50

The Café Cellar offers
a distinctive selection
of imported wines in full
and half bottles

Finale

Café Mousse 1.50

Black Velvet Cake
rich chocolate
liqueur mousse
embraced by
chiffon cake walls —
the whole glazed with
german chocolate & dark rum
1.85

Mom's Pantry Pie 1.75

Strawberries
in Kirsch & Marsala 1.95

Linzer Torte
with Raspberry Sauce 1.50

Blueberries Romanoff
blueberries in
liqueur cream sauce 2.25

Strawberries Romanoff 2.95

Violets in Summer Snow
candied violets
on a mountain of
liqueured sherbet 1.50

Café

Café Blend .50
Iced .75
Espresso .75
Cappuccino 1.25

Thé

Orange Spice
Lemon Spice
Garden Mint
English Breakfast
Earl Grey's
.50
Iced .75

Cold Drinks

Country Lemonade .50
The Classic Coke .75
Draught Root Beer .75
Milk .50

Cafe In The Barn
LUNCH: Monday - Saturday 12 - 3

Route 6

Seekonk, Massachusetts

Dinner: Wednesday-Saturday 6 - 10

SUNDAY BRUNCH: 11 - 4
336-6330

Your Host, Guy Abelson