Café In The Barn
Le Dîner
Les Hors d'œuvres

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

**Soup of the Evening** 1.50

**Pâté Strasbourgo**
imported goose liver 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 Café 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

**Tournoedo Rossini**
twin tenderloins crowned with goose liver 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.
### Liqueured Cafés
- Café Almondé prepared with Amaretto
- Café Dublin prepared with John Jameson Irish Whiskey and green Creme de Menthe
- Café España prepared with Kahlua and Brandy
- Café Français 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

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Cafe in The Barn
LUNCH: Monday - Saturday 12 - 3
SUNDAY BRUNCH: 11 - 4
Route 6
Seekonk, Massachusetts
Dinner: Wednesday-Saturday 6 - 10
336-6330
Your Host, Guy Abelson