

Cafe
IN THE
Barn



APPETIZERS

*Vegetable Calzone with
Monterey Massachusetts Goat Cheese*
3.50

*Lobster Fettuccine with Smoked Trout,
Four Herb Pesto & Cream*
6.00

*Wellfleet Duck Paté with Pears, Apricots & Peanuts
Served with a Bourbon Spearmint Jelly*
5.00

*Baked Uncultured Mussels in a
Garlic, Rosemary, Maine Crabmeat Butter*
4.50

Soup of the Evening
2.50



SALADS

Sliced Tomatoes & Dilled Green Beans
2.00

Our Market Salad with Avocado
1.50

Smoked Turkey Breast, Spinach & Blueberries
2.50



Each dinner is served with proper accompaniments.

Café IN THE Barn



*Welcome to Café in the Barn.
We are proud to offer a menu which reflects
the true spirit of "American Cuisine."*

*Our food, like our country, is a product
of many ethnic traditions. The blending
of elements of these traditions
in an imaginative way, using the freshest
of regional ingredients, results in a
cuisine that is truly unique.*

*We hope to have the pleasure of greeting
you at the Barn often so
you may share in our enthusiasm for
this unique approach to food.*

Guy Abelson
Guy Abelson, owner

John Elkhay
John Elkhay, chef





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ENTREES

*Each evening in addition to the following, the kitchen will
prepare several entrées chosen especially by our chef. Special
requests will gladly be accepted with sufficient notice.*

*Poached Breast of Chicken
Stuffed with Asparagus & Red Pepper Mousse,
Sliced & Served with Salsa*
13.00

*Cold Poached Baby Coho Salmon
With Marinated Carrots & Artichokes,
With Watercress Cream*
14.50

*Sautéed Bay Scallops
In a Sakonnet Reisling Crème Fraîche Sauce with
Rarieripes, Broccoli, Peppers & Cucumbers*
15.50

*Grilled Block Island Swordfish
With a Papaya, Pecan Lemon Butter*
16.50

*Grilled Medallions of Veal Rib Eye
With a Raspberry Vinaigrette Sauce*
18.00

*Grilled Beef Tenderloin
With a Chicama Zinfandel Herb Cheese*
17.00



Vegetarian dishes are also available.



DESSERTS

*Our Pastry Chef Edie Brodeur
prepares a different selection of freshly made
desserts & frozen confections daily.*



CAFÉ SPECIALTY DRINKS

Nashoba Cranberry Apple Spritzers 2.50

Raspberry Cooler with Vodka 2.75

Pink Lemonade with Vodka 2.75

Boggs Cranberry Liqueur & Champagne 2.75

Midori & Champagne 2.75

Strawberry Liqueur & Champagne 2.75

Frozen Toasted Almond 3.50

Laird's Apple Jack with Sparkling Cider 2.75



Liquored Coffees, Your Choice 3.25



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