

The Menu

SOUPS

All soups served with a petite french baguette. Available with gluten free roll, add \$1.

Tomato Bisque or Soup du Jour

Cup	\$5
Bowl	\$6

SALADS

All salads served with a petite baguette. Available with gluten free roll, add \$1.

Those in need of a meat-free alternative may substitute sesame grilled tofu on any salad.

Chicken Caesar Salad \$13

Herb grilled chicken, romaine lettuce, grape tomatoes, pesto marinated artichokes, kalamata olives, herb croutons, shaved parmesan, caesar dressing

Seasonal Salad \$13

Herb grilled chicken, mixed greens, goat cheese, golden raisins, strawberries, apples, coconut almond granola, strawberry candied ginger dressing

Newfields Salad \$8

Mixed greens, marinated marble carrots, cucumber, hemp seeds, roasted red pepper vinaigrette

Add applewood smoked bacon	\$3
Add herb grilled chicken	\$4
Add sesame grilled tofu	\$5
Add seared salmon	\$6

SANDWICHES

Available on gluten free bread, add \$1.

Club \$12

Roasted turkey, ham, applewood smoked bacon, swiss cheese, leaf lettuce, tomato, roasted garlic aioli, toasted wheatberry bread

Honey Walnut Chicken Salad \$11

Our signature roasted chicken salad with walnuts, red grapes, apples, onions, leaf lettuce, wheatberry bread

BLT \$11

Applewood smoked bacon, lettuce, tomato, garlic aioli, toasted wheatberry bread

Quinoa Vegan Wrap \$10

Quinoa, aleppo pepper hummus, cucumber, mixed greens, roasted red pepper, chickpeas, capers, herb tortilla

Open-faced Spinach Artichoke Melt \$11

Spinach artichoke spread, swiss cheese, roasted tomatoes, toasted sourdough bread

Three Cheese Chicken Pesto Panini \$13

Herb grilled chicken, swiss, provolone, cheddar, pesto, sourdough bread

ALL SANDWICHES SERVED WITH MULTIGRAIN CHIPS

Substitute Newfields Salad	\$2
Substitute fresh fruit salad	\$2
Substitute pomme frites with garlic herb aioli	\$2

COLLECTIONS COMBINATION \$11

Choose two of the following:

- Half Sandwich
- or Cup of Soup
- or Half Newfields Salad

NOSH

Fresh fruit salad	\$4
Pomme frites with garlic herb aioli	\$3.50/\$5
Aleppo pepper hummus & pita chips	\$6

KIDS MENU

Includes small fruit salad. For guests 12 and under only.

PB & J on wheatberry bread	\$6
Chicken Fingers Choice of BBQ, honey mustard or ranch	\$6
Grilled Cheddar Cheese on wheatberry bread	\$6

DESSERT

Tuxedo mousse cake	\$5
Layers of marble cake filled with white and dark chocolate mousse, raspberry coulis	
Freshly baked cookie	\$2.50
Double chocolate almond toffee, chocolate chunk, oatmeal raisin, white chocolate cranberry or peanut butter	

BEVERAGE

COLD DRINKS

Soft Drinks or Iced Tea	<i>Free Refills</i>	\$3.25
Bottled Water		\$3.25
Acqua Panna		\$4.25
San Pellegrino Sparkling		\$4.25
Locally-made Circle Kombucha		\$5
Boylan Soda		\$3.50
Hi-Ball Energy Drink		\$5
Nantucket Juice		\$3.50
2% Milk or Chocolate Milk		\$2.75

COFFEE, ESPRESSO & HOT TEA

Coffee	<i>Regular or Decaffeinated</i>	<i>Free Refills</i>
	12 oz	\$2.75
	16 oz	\$3.25
Mocha	12 oz	\$4.25
	16 oz	\$4.75
Cappuccino	12 oz	\$3.75
	16 oz	\$4.50
Latte	12 oz	\$3.75
	16 oz	\$4.50
Chai Latte	12 oz	\$4.00
	16 oz	\$4.75
Double Espresso/Americano		\$2.75
	Substitute Oat Milk	\$0.70
	Add a Flavor Shot	\$0.50
	Add an Espresso Shot	\$1
Hot Tea		\$2.75
Hot Cocoa	12 oz	\$3.75
	16 oz	\$4.50

WINE & BEER

Featured Wine	\$8
House Wine	\$7
Sun King/High Noon	\$5.50