

KITCHEN GARDEN

Café

COASTAL MAINE
BOTANICAL
GARDENS

WELCOME!

At the Kitchen Garden Café, our food is carefully crafted using produce from our own Burpee Kitchen Garden and other local growers and producers. We are proud to showcase Maine-made products in as many dishes as possible, working with local farmers and fisheries to provide you with a true Maine experience with every meal.

SOUPS

Soup du Jour ■ \$8 bowl/\$6 cup

Seafood Chowder du Jour
\$8 bowl / \$6 cup

PANINI

all panini are served on multigrain bread with a Morse pickle and garnish

Cran-Turkey ■ \$14

turkey, brie, and cranberry spread

Gorgonzola, Bacon & Turkey ■ \$14

gorgonzola, applewood bacon, turkey, mozzarella and provolone with a pea purée

Sundried Tomato & Pesto ■ \$14

*arugula, mozzarella, provolone, pesto, sun-dried tomatoes with a tomato, garlic and basil spread**

Portabella and Onion ■ \$14

*mozzarella, provolone, caramelized red onion, and portabella mushrooms with a caramelized onion spread**

*Select items available for sale in The Market

SANDWICHES, WRAPS, AND ROLLS

served with a Morse pickle and garnish

Blue Mango Made-in-Maine Beet Burger ■ \$12

beets, onions, black beans, panko breadcrumbs, spinach, rice and fresh ginger

Our Signature Tarragon Chicken Salad Sandwich ■ \$12

chicken, mayo, tarragon and Craisins served on multigrain bread

BLT ■ \$12

thick-cut applewood bacon with romaine lettuce, juicy tomato and mayo served on toasted multigrain bread

Mediterranean Hummus

Wrap ■ \$13

local mixed greens, caramelized red onion, roasted red peppers, artichoke hearts and feta served in a spinach wrap

CMBG Club ■ \$14

turkey, roast beef, lettuce, tomato, applewood bacon, Boursin cheese and garlic mayo served on toasted multigrain bread

Smoked Salmon Bagel ■ \$14

smoked salmon, chive cream cheese, tomato, red onion and capers served on a locally made Hootenanny Bagel (available gluten-free)

Maine Lobster Roll ■ \$20

fresh Maine lobster lightly tossed in mayo on a toasted roll served with a wedge of lemon

Maine Lobster BLT ■ \$21

fresh Maine lobster lightly tossed in mayo with applewood bacon, tomato and romaine served on toasted multigrain bread

COMBO ■ \$13

served with a Morse pickle and garnish

a cup of soup/chowder served with your choice of a small garden salad, half BLT, half Tarragon Chicken or half Panini

QUICHE DU JOUR ■ \$13

served with fruit garnish

SALADS

Pesto Pasta Salad ■ \$12

Maine-made garden medley pasta, featuring Made-in-Maine Pasta Art's Butternut Squash, Kale and Beet Pasta, pesto, peas, sundried tomato and feta with basil*

Strawberry Summer Salad ■ \$12

local mixed greens, strawberries, cucumber, feta, toasted and chopped walnuts, red onion and Craisins

Curried Tofu and Quinoa Salad ■ \$12

quinoa, sliced almonds, tofu, celery, red onion and raisins over local mixed greens

Mediterranean Chickpea Salad Power Bowl ■ \$14

tomato, Kalamata olives, artichoke hearts, cucumbers, chickpeas, sundried tomatoes and roasted red pepper hummus

Roasted Beet Salad ■ \$14

arugula, roasted beets, candied pecans and feta

Lobster Salad ■ \$21

local mixed greens, lemon zest, blueberries and basil topped with fresh Maine lobster

DRESSINGS:

chunky blue cheese, lemon tahini, vanilla pear vinaigrette, citrus basil vinaigrette, cranberry citrus vinaigrette, or champagne vinaigrette

SALAD TOPPER ADD-ONS:

Seasoned Chickpeas ■ \$3
Grilled Chicken ■ \$4
Tofu ■ \$4
Fresh Maine Lobster ■ \$10

BEVERAGES

Fountain Drinks ■ \$2

Pepsi, Diet Pepsi, ginger ale, Stubborn root beer, lemonade, raspberry iced tea, unsweetened iced tea

Poland Spring Water ■ \$1

Poland Spring Sparkling Water ■ \$2.50

lemon sparkling water

Maine Root Soda ■ \$2.50

organically sweetened blueberry

Ocean Spray Juices ■ \$2.75

orange or cranberry

Coffee or Tea ■ \$2

Hot or iced

Wine and Beer

a full alcoholic beverage menu is available, please ask your server

DESSERTS

Pie du Jour ■ \$4.95

slice of the pie of the day, please ask your server

Lemon Tart ■ \$4.95

Cheesecake du Jour ■ \$4.95

slice of the cheesecake of the day, please ask your server

Gluten Free ■ \$4.95

gluten free dessert option, please ask your server

COASTAL MAINE
BOTANICAL
GARDENS 

We source
locally

MOST OF OUR
PRODUCE IS GROWN
LOVINGLY IN OUR
GARDENS, JUST A
FEW FEET AWAY.

STEWART'S MAINE BLUEBERRIES ■ CABOT CHEESE ■ HOOTENANNY BAGELS
OAKHURST DIARY ■ RAYE'S MUSTARD ■ MORSE'S MUSTARD PICKLES
CARABASSET VALLEY COFFEE ■ PINELAND FARMS ■ COFFEE BY DESIGN
POLAND SPRING WATER ■ MORNING DEW FARMS ■ DUCKTRAP RIVER OF MAINE