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.

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

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
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

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

QUICHE DU JOUR  •  $13
served with fruit garnish

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

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