

THE CAFE

*See page 3 for Gluten Free Menu



de

PARIS

LUNCH

SOUPS

~ *Homemade* ~

FRENCH ONION SOUP

Slowly cooked hand cut onions in a beef base, topped with mozzarella cheese & Swiss cheese and a homemade seasoned crouton
6.00 cup 8.00 bowl

CLAM CHOWDER

Tender clams, diced onions and potatoes in a creamy broth
5.00 cup 7.00 bowl

SOUP OF THE DAY

Chef's choice!
4.75 cup 6.75 bowl

APPETIZERS

~ *Starters & Small Plates* ~

CALAMARI

Lightly battered, flash fried & tossed in a sweet & spicy sauce w/ side of dip sauce 10.00

MEATBALLS MARINARA

Large beef & herb meatballs w/ our marinara & parmesan cheese 9.50

CAFÉ BRUSCHETTA

Fresh baked foccacia with marinated plum tomatoes, our signature three cheese blend & drizzled balsamic 9.00

POT STICKERS

Pork filled dumplings, pan seared & basted in a sweet & spicy sauce 10.00

SHRIMP COCKTAIL

w/ lemon & cocktail sauce 11.00

MUSSELS SCAMPI

Sautéed in scampi sauce w/ tomatoes and toasted bread for dipping 10.00

BANG BANG CAULIFLOWER

Lightly breaded, served with our spicy "Bang Bang" sauce 7.50

CHEESE PIZZA

Traditional thin crust 9.50
(Add pepperoni to your pizza 11.50)

SPINACH & CHEESE DIP

Spinach, three cheese blend, roasted tomatoes baked en casserole w/ grilled flatbread to dip 9.50

SHRIMP SCAMPI

Served with garlic toast 11.50

JUMBO CHICKEN TENDERLOINS

w/ honey mustard dipping sauce 9.50

BANG BANG SHRIMP

Lightly coated shrimp tossed in spicy creamy Thai chili & Sriracha sauce w/ seaweed salad & coconut 11.50

WING DINGS

Served w/ sweet & sour sauce 9.50

THE CAFÉ SAMPLER (shareable)

Bang Bang shrimp, calamari, Bang Bang cauliflower, bruschetta & pot stickers with sweet & spicy sauce 18.50

SANDWICHES

CAFÉ FRENCH DIP with BOURSIN CHEESE

Thinly sliced roast beef with caramelized onions, roasted red peppers and creamy Boursin cheese on a baguette with au jus for dipping 11.00

GRILLED CHICKEN BREAST

Fire roasted chicken, romaine, tomatoes, fresh basil, mozzarella cheese and red onions on a baguette, served with balsamic vinaigrette dressing 11.00

OUR CAFÉ BURGER

Angus grade beef, charbroiled and served with lettuce and tomato 11.00

Add choice of cheese .50

American Gorgonzola

Mozzarella Swiss

Cheddar Boursin

Add applewood bacon .75

THE BISTRO BURGER

Angus grade beef, charbroiled & topped with slow cooked caramelized onions, gorgonzola cheese and BBQ ranch sauce, served with lettuce and tomato 12.00

Sandwiches served w/ French fries or mixed greens (substitute sweet potato fries for \$1.00)

ENTREE SALADS

(Please specify if you want your dressing on the side)

CAESAR SALAD - Romaine, homemade croutons, Parmesan, creamy Caesar dressing 10.00

CHOPPED SALAD - Romaine, chopped bell peppers, tomatoes, Portabella mushrooms, red onions, toasted almonds, cheddar & gorgonzola cheeses, tortilla strips and bacon tossed with BBQ Ranch sauce 10.50

WEDGE SALAD - Iceberg wedge, hot crisp apple wood bacon pieces, diced tomatoes, creamy bleu cheese dressing, scallions, crumbled gorgonzola and a touch of balsamic glaze 10.50

SALAD SIDEKICKS ~ ADDITIONAL TOPPINGS

GRILLED CHICKEN 4.00

MARINATED GRILLED BEEF TIPS 9.00

GRILLED SHRIMP 7.00

GRILLED SALMON 8.00

~ PASTAS ~

Add a house salad for 3.50 or small Caesar salad for 4.50

PENNE, CHICKEN & BROCCOLI

Fire roasted chicken, broccoli & penne pasta tossed with either an Alfredo or lemon wine sauce 11.50

CHICKEN PARMESAN

Breaded in Italian breadcrumbs, pan fried, topped w/ mozzarella & marinara, served over linguini 12.50

MEATBALLS & FETTUCCHINE

Served in our house marinara sauce 11.50

SHRIMP SCAMPI

Sautéed in garlic, scallions, wine, herbs, lemon butter and diced tomatoes, w/ garlic toasts over linguini 14.50

CHICKEN PASTA CARBONARA

Grilled chicken breast in a garlic parmesan cream sauce with applewood smoked bacon and green peas, tossed with fettuccine 14.00

~ CAFÉ CLASSICS ~

Add a house salad for 3.50 or small Caesar salad for 4.50

CHICKEN MARSALA

Chicken breasts sautéed in mushrooms, garlic, shallots & Marsala wine (over fettuccine upon request) 13.00

CRABCAKE

Lump crabmeat mixed with Dijon mustard, lemon juice, seasoning & Worcestershire sauce, pan seared & served with Dijon bistro sauce 15.50

HADDOCK PARISIENNE

Broiled with white wine, lemon and seasoned homemade parisienne crumbs 15.00

*Above Cafe classics served w/ vegetable of the day & your choice of:
~ penne marinara ~ potato of day ~ rice of day*

GRILL SPECIALTIES

Add a house salad for 3.50 or small Caesar salad for 4.50

CEDAR PLANK SALMON - Signature item, topped with an orange ginger glaze 15.00

TENDERLOIN BEEF TIPS - Tender center cut tips grilled to your liking in our house marinade 16.50

PETIT FILET - 7 ounce tenderloin steak, grilled & served with béarnaise sauce 24.50

*Grill Specialties are served with our vegetable of the day and your choice of:
~ penne marinara ~ potato of the day ~ rice of the day*

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Some of our menu items contain nuts.

LUNCH



Common Market Restaurants Gluten Free Selections



Grilled Salmon

Filet of fresh salmon grilled and topped with a balsamic glaze and served with fresh grilled vegetable of the day

\$18.50

Citrus Chicken

Chicken breast marinated in citrus vinaigrette dressing and grilled, served with fresh grilled vegetable of the day

\$15.00

Baked Schrod Asiago

Fresh schrod baked and topped with Asiago cheese, basil garlic and diced plum tomatoes, served with fresh grilled vegetable of the day

\$15.50

BBQ Grilled Chicken

Chicken breast basted in smoky BBQ sauce, grilled and topped with caramelized onions, roasted red peppers and mozzarella cheese, served with fresh grilled vegetable of the day

\$15.50

Asian Stir Fry (VG)

Fresh veggies of broccoli, mushrooms, onions & peppers in a Thai chili sauce over brown rice noodles

\$16.00

Mediterranean Vegan Bowl (VG)

Roasted peppers, pickled onions, kalamata olives, broccoli florets with crisp baked falafel & drizzled pesto sauce over harvest blend of brown rice, quinoa and farro

\$16.00

Please note that while we are not a 100% gluten free restaurant and kitchen, the above menu items are prepared with gluten free ingredients