

Garden Cafe

1 Broadway Garden Lobby, Encore Casino 02149 · +18577703360 · Updated: Jan 14, 2026

[View online menu](#)



JUICES & SMOOTHIES 5

Juice	\$6.00
freshly squeezed orange freshly squeezed grapefruit apple cranberry pineapple tomato V8	
Vitamin Boost	\$12.00
Asian pear carrot ginger agave	
Strawberry Banana Smoothie	\$11.00
strawberry banana agave Vanilla Greek yogurt	
Blueberry Smoothie	\$11.00
blueberry coconut agave Greek yogurt almond milk mint	
Detox	\$12.00
cucumber pineapple mint agave lime	

LIGHTER FARE 5

Daily Pastry Basket	\$15.00
assorted jams, whipped butter	
Steel Cut Oatmeal	\$15.00
dried fruit mostarda, brown sugar syrup, steamed milk	
Seasonal Fruit Plate	\$16.00
the best of what the market has to offer	
Berries & Granola	\$15.00
seasonal berries, housemade granola, plain or vanilla Greek yogurt, agave	
Santa Barbara Smokehouse Salmon Platter	\$21.00
traditional garnishes, choice of bagel, scallion cream cheese	

EGGS & GRIDDLE 9

Garden Breakfast	\$27.00
two eggs, choice of breakfast meat, garden potatoes, mini muffins, choice of toast, coffee or tea (specialty coffees available for an additional cost)	
American Breakfast	\$23.00
two eggs, choice of breakfast meat, garden potatoes, choice of toast	

Eggs Benedict	\$22.00
Stone & Skillet English muffin, poached eggs, Canadian bacon, hollandaise, garden potatoes	
Down The Cape Egg White & Avocado Omelet	\$23.00
herbed goat cheese, sliced tomato, garden potatoes, choice of toast	
Steak & Eggs	\$35.00
Snake River Farms domestic Wagyu New York strip, two fried eggs, grilled asparagus, hollandaise, garden potatoes, choice of toast	
Garden Avocado Toast	\$21.00
Backyard Farms tomato, carrots, cucumber, radish, Little Leaf Farms greens, 7 grain wheat bread Add Maine Family Farms egg 3	
Vegan Scramble	\$20.00
broccolini, peppers, toasted almonds, Fresno chili, garden potatoes, choice of toast	
Buttermilk Pancakes	\$19.00
whipped butter, warm Vermont maple syrup. add banana or berries 4	
Boston Cream & Blueberry Waffle	\$19.00
vanilla pastry cream, chocolate ganache, chocolate shavings, Maine blueberry compote	

SHARES, SOUPS & SALADS ⁶

Old Bay Jumbo Onion Rings	\$15.00
Old Bay aioli, green onion ranch dressing	
New England Clam Chowder	\$13.00
Duxbury clams, Kennebec potatoes, applewood smoked bacon, chives	
Tomato Bisque	\$13.00
San Marzano tomatoes, Vermont Creamery crème fraîche, roasted garlic, Fresno chili, green onion	
Caesar Salad	\$17.00
crisp romaine lettuce, white anchovies, focaccia herb crostini, Parmesan, tomato confit, Caesar dressing	
Cauliflower Greek Salad	\$18.00
roasted white & tri-colored cauliflower, tomato, cucumber, kalamata olives, pickled Fresno chili, Naragansett feta, red wine vinaigrette	
Garden Cobb Salad	\$22.00
hard-boiled Maine Family Farms egg, Nueske's applewood smoked bacon, Great Hill Blue cheese, charred onion, tomato, avocado, blue cheese dressing	

SANDWICHES ⁵

Pepper Bacon BLT	\$22.00
black pepper bacon, heirloom tomato, avocado, bibb lettuce, garlic-herb aioli, Pullman bread	
Prosciutto-Caprese Tartine	\$25.00
marinated heirloom cherry tomatoes, whipped burrata, basil pesto, San Daniele prosciutto, toasted Parmesan baguette	
Grilled Cheese & Tomato Bisque	\$21.00
Green Mountain gruyère, Grafton Village cheddar, fontina, tomato, white bread	

Classic Burger

\$22.00

Pat LaFrieda custom blend beef patty, Vermont cheddar, pickle, lettuce, tomato, red onion, on brioche bun served with Seashore fries
Add crispy bacon, fried egg or avocado | 3 Substitute Impossible™ meatless burger patty | 5

Grilled Vegetable Muffuletta Sandwich

\$24.00

marinated portobello mushroom, zucchini, squash, red onion, bell pepper, tomato, lemon aioli, muffuletta spread

PIZZAS 2

Margherita Pizza

\$18.00

San Marzano tomato, basil, mozzarella

Spicy Soppresata Pizza

\$18.00

San Marzano tomato, mozzarella, New England charcuterie hot soppresata

DESSERTS 4

Milk & Cookies

\$14.00

house baked trio of cookies served with a chilled glass of milk

Chocolate Opera

\$18.00

trilogy of white and milk chocolate mousse topped with dark chocolate ganache, espresso anglaise, Chantilly cream

Red Berry Mascarpone Layered Cake

\$18.00

red berry mousse, mascarpone, raspberry pavlova, raspberries

Lemon Tart

\$18.00

sable, lemon curd, meringue, strawberry coulis, fresh strawberries
