



Our Burgers...

Using only locally raised meats, seafood, dairy and produce, The Café Fleuri is fully committed to small-to-medium sized family operated farms throughout the Northeast. Our eight ounce burger patties are hand made daily using fresh ground Northeast Family Farms beef.

The Farmstead

Vermont Goat Cheese, Backyard Farms Tomatoes, House made Pickle Chips, Flash Fried Onions, Shredded Lettuce in Buttermilk Ranch Dressing
\$22

The Langham

Maple Meadow Fried Egg and Lucki Seven Shaved Ham
Aged Cheddar and Truffle Butter
\$22

The North End

Fresh House Made Mozzarella and Balsamic Marinated Portabellini Arugula and Garlic Aioli
\$22

The Nor'easter

Lobster Meat warmed with Kate's Dairy Butter and Tarragon
Backyard Farms Tomato, Butter Lettuce and Maine Sea Salt
\$24

The Financial District's Double-Entendre

Two eight ounce patties with Pepper Bacon and Burgundy Onion Jam, Boggy Meadow Swiss, Great Hill Blue and Shelburne Cheddar
\$25

Premium Crafted all Natural Root Beer

Mercury Brewing Company of Ipswich Massachusetts
\$5

Root Beer
Diet Root Beer

Ice Cream Floats – Add Our House Made Ice Creams
\$8

Executive Chef Mark Sapienza **Executive Pastry Chef** Jonathan Hackney

Restaurant Manager Valentino Pitta

*These items are prepared raw, undercooked or cooked to order. Consuming raw or undercooked meals may increase your risk of food-borne illness, especially if you have certain medical conditions. Please inform your server if anyone in your party has a food allergy