

Lunch Menu

\$22 TWO COURSE LUNCH MENU



Select One Appetizer

Butternut Squash Soup

Our chefs specialty served with croutons & balsamic drizzle

Buff Flower

Gluten-free breaded cauliflower, house buffalo sauce & blue cheese crumble / \$10

Goat Cheese Fritter

Gluten-free breaded goat cheese balls, homemade jam, arugula & balsamic glaze

Tuna Bites

Everything crusted tuna on a slice zucchini. Topped with seaweed salad wasabi & chipotle vegan mayo

Available for Dine-in & Take-out

Mon - Fri 11am - 4pm

Sat - Sunday 10am - 4pm

All Prices + Tax & Gratuity

No Substitution

Select One Main

Jardín Salad

Baby arugula, spinach, goat cheese, pomegranate, granny smith apples, pecans, quinoa, sweet potato, balsamic dressing & glaze
Add Chicken 3 / Steak \$5

South Shore Sandwich

Sourdough, grilled salmon, goat cheese, guacamole, heirloom tomatoes, homemade berry jam, balsamic glaze & arugula.

Island Vibes Bowl

Everything crusted ahi tuna, brown rice, edamame, seaweed salad, carrots, cabbage, cucumber, avocado, sesame ginger dressing & wasabi mayo.

Flaming Rooster Sandwich

Gluten-free breaded chicken, pickled onions, chipotle coleslaw & brioche bun.

Vegan Taco Bowl

Tofu taco meat or grass-fed steak, brown rice, romaine, pico de gallo, vegan cheddar, black beans, vegan sour cream & chipotle mayo
Sub Chicken \$3 / Steak \$5

631-714 -5777 / www.Jardin-cafe.com / info@Jardin-cafe.com

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

The logo for Jardin Café, featuring a green leaf icon above the text "Jardin" and "Café" below it.

Jardin
Café

Dinner Menu

\$37 THREE COURSE MENU

LONG ISLAND



RESTAURANT WEEK

Select One Appetizer

Butternut Squash Soup

Our chefs specialty served with croutons & balsamic drizzle

Goat Cheese Fritter

Gluten-free breaded goat cheese balls, homemade jam, arugula & balsamic glaze ^{GF}

Tuna Tartare

Everything crusted tuna, zucchini. Topped with seaweed salad wasabi & chipotle vegan mayo ^{GF}

Buff Flower

Gluten-free breaded cauliflower, house buffalo sauce & blue cheese crumble ^{GF}

Select One Dessert

Tres Leches

Homemade sponge cake with vanilla frosting & fruit.

Flourless Chocolate Cake

Gluten-free chocolate cake with chocolate mouse, whipped cream & fruit. ^{GF}

Vegan Brownie

Served with almond whipped cream.

Select One Main

Island Curry

Shrimp, curry sauce, sweet potato, cauliflower, broccoli, bell peppers, avocado & brown rice. ^{V, VG, GF}
Chicken +4 / Steak+7 / Tofu no charge

Teriyaki Steak

House teriyaki grass fed sliced steak, teriyaki vegetables, sesame seeds, micro greens & brown rice

Chicken Rollatini

Breaded chicken roll stuffed with cream & spinach. Served potato puree & charred mango chutney. ^{GF}

Truffle Pecorino Pasta

Oyster mushrooms, truffle pecorino sauce, penne rigate and parmesan.^{GF} Add Chicken +4

Salmon Béchamel

Salmon, granny smith apple béchamel sauce, parmesan, potato puree & asparagus. ^{GF}

*Steak Frites

Grass-fed NY strip steak, chimichuri, truffle parmesan & herb potatoes. +\$10 ^{GF}

HOLIDAY PARTIES

BOOK YOUR HOLIDAY EVENT WITH US!
OFF & ON PREMISE CATERING
DRINK & DINNER PACKAGES
CALL TODAY OR EMAIL US

BOTTOMLESS BRUNCH

\$16.99
Sat - Sun 10am - 5pm

BOGO WEDNESDAY

Buy one get one free
wine & beers

HAPPY HOUR

Everyday 3pm - 7pm

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