

SPECIALTY BURGERS

OUR BURGERS...

USING ONLY LOCALLY SOURCED 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 NATURALLY RAISED BLACK ANGUS BEEF

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| THE FARMSTEAD | \$24 |
| VERMONT GOAT CHEESE, BACKYARD FARMS TOMATOES, HOUSE MADE PICKLE CHIPS, FLASH FRIED ONIONS, SHREDDED LETTUCE IN BUTTERMILK RANCH DRESSING | |
| THE LANGHAM | \$25 |
| OVER EASY FRIED FARM EGG AND ARTISAN SHAVED HAM AGED CHEDDAR AND TRUFFLE BUTTER | |
| THE NORTH END | \$24 |
| FRESH HOUSE MADE MOZZARELLA AND BALSAMIC MARINATED PORTOBELLINI, ARUGULA AND GARLIC AIOLI | |
| THE NOR'EASTER | \$26 |
| LOBSTER MEAT WARMED WITH KATE'S DAIRY BUTTER AND TARRAGON BACKYARD FARMS TOMATO, BUTTER LETTUCE AND MAINE SEA SALT | |
| THE FINANCIAL DISTRICT'S DOUBLE-ENTENDRE | \$28 |
| TWO EIGHT OUNCE PATTIES WITH PEPPER BACON AND BURGUNDY ONION JAM, BOGGY MEADOW SWISS, GREAT HILL BLUE AND SHELBURNE CHEDDAR | |
| PREMIUM CRAFTED ALL NATURAL ROOT BEER | \$6 |
| MERCURY BREWING COMPANY OF IPSWICH MASSACHUSETTS ROOT BEER DIET ROOT BEER | |
| ICE CREAM FLOATS | \$8 |
| ADD OUR HOUSE MADE ICE CREAMS | |

*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.

A 15% SERVICE CHARGE WILL BE ADDED TO ALL PARTIES OF 6 OR MORE. FOR PARTIES OF 8 OR MORE A 18% SERVICE CHARGE AND 4% ADMINISTRATION FEE WILL BE ADDED. PLEASE NOTE: THE SERVICE CHARGE IS DISTRIBUTED AMONG SERVICE EMPLOYEES. NO PART OF THE ADMINISTRATIVE FEE IS DISTRIBUTED AMONG SERVERS.