

**The Roycroft Inn Welcomes You**  
"IT IS WHAT WE THINK AND WHAT WE DO THAT MAKES US WHO WE ARE."

**LUNCH MENU**  
**SOUPS AND APPETIZERS**

**Soup of the Day** – 5 – / – 6 –

**Shrimp and Lobster Bisque** | aged sherry | seasoned croutons – 7 – / – 8 –

**French Onion Soup Gratinée** | apple brandy | three cheese crostini – 7 –

**Inn Made Truffle Chips** | smoked Gorgonzola cheese | white truffle oil | sea salt – 11 –

**Seared Crab Cakes** | chipotle lime mayonnaise | roasted corn salad | lemon – 16 –

▼ **Hummus Plate** | grilled flat bread | fresh vegetables for dipping – 11 –

**Vegetable Spring Rolls** | Inn made | carrots, peppers, onions, scallions, cream cheese, ginger root, cilantro and cucumber | sweet Thai chili sauce – 11 –

**SALADS**

▼ **Roycroft Seasonal House Salad** | mixed greens | English cucumber | heirloom tomatoes | radish | carrot | fresh mozzarella cheese – 8 –

▼ **First Light Creamery Goat Cheese** | almond crusted, fried and served warm | farro | mixed greens | avocado, sliced strawberries, heirloom tomato, English cucumber | strawberry vinaigrette – 15 –

▼ **Roasted Asparagus Salad** | sliced Prosciutto | garlic roasted Enoki Mushroom | Frisée | braised pistachio puree | Feta cheese from First Light Creamery | poached Egg | balsamic and fig glaze – 15 –

▼ **Classic Caesar Salad** | Kalamata olive | shaved Parmesan | lemon | seasoned croutons and Parmesan crisp – 12 –  
**petite Caesar** – 7 –  
**grilled chicken** – 17 –

▼ **Cobb Salad** | mixed greens | avocado | scallions | chopped bacon | heirloom tomato | chopped egg | gorgonzola cheese | grilled marinated chicken breast – 14 –

**Sandwiches**

**Reuben** | Inn made corned beef brisket | 1000 Island dressing | sauerkraut | Inn baked Rye bread | Swiss cheese | Inn cut fries – 13 –

**Steak Burger** | brioche roll | XXX sharp white cheddar cheese | North Country apple wood smoked bacon | Inn cut fries – 15 –

**Roycroft Club Sandwich** | smoked ham | smoked turkey | North Country apple wood smoked bacon | Sourdough bread | Lettuce, tomato and red onion | basil mayo | Inn cut fries – 15 –

**Roasted Turkey and Apple Panini** | sourdough bread | Brie cheese | sliced Apple | arugula | cranberry mayo | fresh cut fruit cup – 12 –

**Habanero Mango Barbecued Tempeh** | Inn baked English muffin | coleslaw | fresh cut fruit cup – 13 –

**Inn Smoked Faro Islands Salmon Salad** | fresh Inn baked Croissant | chopped hardboiled egg | sweet red onion | chopped cornichons | caper | mayo | fresh cut fruit cup – 13 –

**Slow Roasted Top Round of Beef on Inn Baked Kimmelweck Roll** | horseradish mayo | Inn cut fries – 13 –

**Entrees**

**Beef Tenderloin Tips and Penne Pasta** | roasted red peppers | asparagus | artichoke hearts | creamy smoked blue cheese sauce | balsamic reduction – 15 –

**Craftsman Crêpes** | Inn made crepes | created and priced daily

**Chefs Fresh Catch of The Day** | prepared fresh and priced daily

**Inn Baked Quiche** | created fresh and priced daily

**Chefs Daily Lunch Feature** | created fresh and priced daily |