



“CONSIDER THE APPLE. *Plucked and eaten in solitude - just an apple.* Baked in a crust and cooled on a windowsill - the essence of a nation. Offered as a gift with a sultry smile - the downfall of man.” The True inspiration for cooking comes from seeing and holding in your hands perfect ingredients - ingredients that fill you with the pleasure of being alive.

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*Andrew Nuernberger*  
EXECUTIVE CHEF

*Jonathan Nowocin*  
SOUS CHEF

## 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 Chorizo Sausage Stuffed Bread** | spinach | First Light Creamery pepperjack cheese - 9 -

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

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

▼ **Mediterranean Plate** | roasted red pepper and walnut dip | First Light Creamery feta and chèvre cheeses with lemon, oil and herbs | Kalamata olives | grilled naan bread - 15 -

▼ **Charcuterie** | chef selected meats | cheeses | pickled vegetables | accoutrements - 16 -

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

▼ **Classic Shrimp Cocktail** | six jumbo shrimp | court bouillon poached | spicy cocktail sauce | lemon - 15 -

▼ **Inn Made Andouille Sausage Stuffed Jumbo Mushrooms** | creole butter | cheddar cheese - 11 -

**Appetizer Platter** | six stuffed mushrooms | sausage stuffed bread | half order of truffle chips - 25 -

## SALADS

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

▼ **First Light Creamery Goat Cheese** | roasted butternut squash | candied walnuts | arugula | dried cranberries and apricots | farro - 14 -

▼ **Autumn Spinach Salad** | apple | pear | pomegranate seeds | toasted almonds | honey glazed beets | Pecorino cheese | celery - 14 -

▼ **Classic Caesar Salad** | Kalamata olive | shaved Parmesan | lemon | seasoned croutons - 12 -

**petite Caesar** - 7 -

**grilled chicken** - 15 -

# ENTREES

▼ **Filet of Beef Tenderloin** | seasoned and grilled | demi-glace | whipped white truffle cream |  
whipped potatoes | seasonal vegetable

*five ounce* – 28 – | *eight ounce* – 39 –

**Add 8oz. Lobster Tail**

– 30 – *additional*

▼ **Atlantic Day Boat Sea Scallops** | pan seared | bacon braised kale with dried cranberries & toasted almonds |  
green tea risotto

– 32 –

**Slow Braised Pork Shank** | brined and braised in Flying Bison Buffalo Lager | jus de viande |  
herbed risotto | seasonal vegetables

– 22 –

▼ **Culver Farm Breast of Duck** | pan roasted | black berry gastrique | quinoa with dried fruits | seasonal vegetables

– 26 –

**Inn Made Vegetarian Pillow Ravioli** | filled with roasted butternut squash, chestnuts, fresh herbs & Parmesan |  
apple cider and toasted pecan cream sauce | balsamic reduction | caramelized apple, sage & wilted greens

– 18 –

**Add grilled chicken breast** – 23 –

▼ **Coleman's All Natural Chicken Breast** | seasoned and slowly smoked, finished on the grill | maple glaze |  
caramelized apple, sweet potato, Brussel sprouts & Applewood smoked bacon

– 24 –

▼ **Butter Poached Atlantic Lobster Risotto** | 8oz. North Atlantic lobster tail |

wild mushroom, sweet peas, local goat cheese & toasted pine nut risotto | shaved Parmesan

– 42 –

▼ **Grilled Faroe Islands Salmon** | caramelized honey | bean cassoulet | wilted greens

– 28 –

▼ **Vegetarian Shepherd's Pie** | lentils, parsnip, carrot, roasted corn & peas | fresh herbs |  
vegetarian gravy | whipped potato topping

– 15 –

▼ *Can be prepared gluten free – ask your server*

