



“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.

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 -

Yukon Gold Potato Blini | golden brown potato pan cakes | sour cream | peppadew pepper relish | heirloom tomato confit - 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 Platter** | roasted red pepper, walnut dip and hummus | First Light Creamery feta and cilingini fresh mozzarella | heirloom tomato with lemon and olive oil | Kalamata olives | grilled naan bread | Inn made duck prosciutto | marinated artichoke hearts and cucumber - 18 -

▼ **Charcuterie** | chef selected meats | cheeses | pickled vegetables | accoutrements - 17 -

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

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

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

Appetizer Platter | vegetable spring rolls | Yukon gold potato blinis | 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** | almond crusted, fried and served warm | farro | mixed greens | avocado, sliced strawberries, heirloom tomato, English cucumber | strawberry vinaigrette - 14 -

▼ **Roasted Asparagus Salad** | sliced prosciutto | garlic roasted enoki mushroom | frisée | braised pistachio puree | First Light Creamery feta cheese | 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 -

ENTRÉES

▼ **Filet of Beef Tenderloin** | seasoned and grilled | demi-glaze | 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 | green tea risotto | Meyer lemon glaze |
Vertical Farm pea tendrils and corn shoots | smoked paprika oil

– 32 –

▼ **Grilled Prime Domestic Rack of Lamb** | fingerling potato, spike carrots, roasted garlic cloves,
pearl onions, fresh herbs | jus de viande

– 40 –

▼ **Kurobuta Pork Tenderloin** | pan roasted | herbed house made spätzle with crispy cured pork belly |
braised red cabbage | wild mushroom jus

– 24 –

Roasted Corn, Wild Mushroom and Farro Cakes | arugula tossed with balsamic and fig glaze |
blistered heirloom tomato | cilantro and lime aioli

– 19 –

▼ **Inn Brined Breast of Chicken** | grilled with lemon and herbs | basil and Meyer lemon pesto |
roasted heirloom tomato | white truffle and Parmesan risotto

– 25 –

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

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

– 42 –

▼ **Seared Faroe Islands Salmon** | potato blini | truffle hollandaise | Vertical Farm pea shoot coulis | blanched asparagus

– 28 –

Spinach and Inn-made Ricotta Cheese Spanakopita | phyllo dough | red bell pepper | cucumber yogurt sauce |
frisée salad with tomato, Kalamata olive and English cucumber

– 17 –

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

