



SOUPS, SALADS and SHARABLES

Soup of the Day - 5 - / -6 -

Shrimp and Lobster Bisque seasoned croutons - 7 - / -8 -

French Onion Gratinée

apple brandy | three cheese crust | seasoned crostini -7 -

Caesar Salad

Kalamata olive | shaved parmesan | lemon | seasoned crouton -12 -
with grilled chicken - 17- ☒

Vegetable Spring Rolls

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

Mediterranean Plate

Roasted red pepper, walnut dip and Hummus | First Light Creamery feta and cilingini fresh mozzarella cheeses | heirloom tomato with lemon and olive oil | Kalamata olives | grilled naan bread | Inn made duck prosciutto | marinated artichoke hearts and cucumber - 18 - ☒

Hummus Plate

grilled flat bread | fresh veggies for dipping - 11 - ☒

Truffle Chips

smoked gorgonzola cheese | white truffle oil | sea salt - 11 -

Yukon Gold Blini

golden brown potato pan cakes | sour cream | peppadew pepper relish | heirloom tomato confit - 9 -

Appetizer Platter

Yukon gold blini | vegetable spring rolls | half order of truffle chips - 25 -

SANDWICHES and MAINS

Charcuterie

Chef selected meats | cheeses | pickled vegetables | accoutrements - 17 - ☒

Crab Cakes

fresh crab meat | chipotle lime mayonnaise | roasted corn salad | lemon -16 -

Shrimp Cocktail

six jumbo shrimp | court bouillon poached | spicy cocktail sauce | lemon - 15 - ☒

Steak Burger

8 oz burger | brioche roll | NY sharp cheddar | North Country apple smoked bacon | Inn cut fries - 15 - ☒

Duck Breast Pastrami Panini

Inn made and sliced thin | pickled red onion | fried egg | spinach | marbled rye bread | Dijon mustard | Inn cut fries - 16 - ☒

Seasonal Quinoa Wrap

English cucumber | sun-dried tomato | spinach | hummus | Kalamata olive | tomato cucumber side salad - 12 - ☒

☒ - Can be prepared gluten free – ask your server