

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 –

Yukon Gold Potato Blini | golden brown potato pan cakes | First Light Creamery pumpkin goat Cheese | cranberry jam – 9 –

SALADS

▼ **Roycroft Seasonal House Salad** | mixed greens | English cucumber | heirloom tomatoes | radish | carrot | candied walnuts | dried cranberries | apple – 8 –

▼ **First Light Creamery Harvest Pumpkin Goat Cheese** | almond crusted, fried and served warm | farro | mixed greens | Asian pear, roasted red grapes and figs | cranberry vinaigrette – 14 –

▼ **Spinach Salad** | crispy house made coffee cured duck bacon | pickled red onion and kohlrabi | hardboiled egg | heirloom tomato | shredded carrot | gruyere crouton | 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 | 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

Croque Monsieur | Inn brined ham | Mornay Sauce | whole grain mustard | toasted Inn baked Pain de mie bread | fresh cut fruit cup – 13

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

Top Round of Beef on Inn Baked Kimmelweck Roll | slow roasted and thin sliced | 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 |

▼ *Can be prepared as gluten free, please ask your server for specifics*