



“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 | First Light Creamery pumpkin Chevre Cheese | cranberry jam | micro Shiso greens - 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 -

Inn Made Crepes | apple, pear and inn made maple ricotta cheese filling | fig jam and toasted almonds | pumpkin simple syrup - 11 -

Appetizer Platter | Crepes | Yukon gold potato blinis | half order of truffle chips - 25 -

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 -

ENTRÉES

▼ **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 | butternut squash and sage risotto | lemon cream | smoked paprika oil |
braised kale with dried cranberries
– 32 –

Slow Braised Lamb Shank | creamy herb and sharp cheddar polenta | seasonal vegetables | natural juices
– 26 –

▼ **Tomahawk Pork Chop** | grilled 16oz chop | roasted garlic and herb butter | seasonal vegetable | whipped potato
– 25 –

▼ **Faro Stuffed Butternut Squash** | celery, kale, dried cranberries, apples, pears | aged asiago cheese |
candied walnuts | pumpkin, honey and vanilla goat cheese cream
– 16 –

▼ **Apple Cider Brined Chicken Breast** | wild rice blend with roasted corn, dried fruits, herbs and toasted pecans |
seasonal vegetable | Sunset Farm apple cider syrup
– 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** | brown sugar, dried chili and coffee rub | wild rice blend with roasted corn, dried fruits,
herbs & toasted pecans | lemon and caper sour cream | seasonal vegetables
– 28 –

▼ **Vegan “Spaghetti and Meat Balls”** | lentil, mushroom and walnut “meat balls” | spaghetti squash | grilled pear |
cranberry sauce | gluten free and vegan banana bread
– 16 –

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

