



“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 -

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

Inn Made Pretzels | Queso cheese sauce | honey and beer wholegrain mustard - 9 -

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

▼ **Mediterranean Platter** | roasted red pepper, walnut dip & hummus | First Light Creamery feta and cilingini fresh mozzarella | heirloom tomato with lemon & olive oil | Kalamata olives | grilled naan bread | Inn-made duck prosciutto | marinated artichoke hearts & 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 -

SALADS

▼ **Roycroft Seasonal House Salad** | Living Acres Farm greens | English cucumber | heirloom tomatoes | radish | carrot | fresh mozzarella cheese | seasoned croutons - 8 -

▼ **First Light Creamery Goat Cheese Salad** | almond crusted, fried and served warm | Living Acres Farm greens | fresh sliced strawberries | shaved red onion | English cucumber | heirloom tomatoes | radish - 14 -

▼ **Radicchio, Fennel and Olive Panzanella Salad** | sliced Prosciutto ham | Manchego cheese | Kalamata olives | cucumber | tomato | fresh parsley and oregano | seasoned croutons | lightly tossed with red wine vinaigrette - 16 -

▼ **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 potato | seasonal vegetables

five ounce – 28 – | eight ounce – 39 –

Add 8oz. Lobster Tail

– 30 – additional

▼ **Jumbo Sea Scallops** | pan seared | herbed risotto | lemon cream | smoked paprika oil | seasonal vegetables

– 32 –

▼ **Domestic Lamb Loin Chop(s)** | 8oz. chop(s) seasoned and grilled | apple, mint and rosemary sauce |
seasonal vegetables | whipped potato

single – 25 – | double – 42 –

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

– 29 –

Roasted Vegetable and Three Cheese Ravioli | smoked tomato and roasted garlic cream sauce |
heirloom tomato, asparagus and mushroom | white truffle oil | shaved Parmesan

– 22 –

▼ **Grilled Chicken Breast** | lemon and fresh herb brined | toasted pistachio and basil pesto |
wild rice blend | seasonal vegetables

– 25 –

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

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

– 42 –

▼ **Seared Faroe Islands Salmon** | brown sugar, dried chili and coffee rub | honey whiskey gastrique |
wild rice blend | seasonal vegetables

– 28 –

▼ **Vegan Coconut Curry** | marinated tofu | sweet potato, snap peas, broccoli, cauliflower, chick peas and red bell peppers |
Basmati rice | fresh cilantro | toasted peanuts

– 17 –

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

