



“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 Kowerko
SOUS CHEF

SOUPS AND APPETIZERS

Soup of the Day - 5 - / - 6 -

Quart of Soup to Go with Bread Boule - 15 -

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 -

Smoked Blue Cheese and Caramelized Onion Tart | Inn made duck bacon | white wine poached pear - 11 -

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

▼ **Grilled Brie Cheese Plate** | fresh berries | Inn made blackberry brandy jam | toasted almonds | Inn made crostini - 16 -

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

▼ **Hummus Plate** | herb and toasted pine nut gremolata | Inn made herb and black sesame crostini | fresh vegetables - 12 -

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

SALADS

▼ **Roycroft Seasonal House Salad** | artisan greens | English cucumber ribbon | heirloom tomatoes | radish | carrot | fresh mozzarella cheese - 8 -

▼ **First Light Creamery Goat Cheese Salad** | crusted with fresh herbs and toasted pecans | artisan greens | slow roasted beets | dried cherries | English cucumber | heirloom tomatoes | radish | carrot - 14 -

▼ **Shaved Fennel and Apple Salad** | vanilla spiced roasted apples | Manchego cheese | candied walnuts | mandarin orange | artisan greens - 11 -

▼ **Blue Cheese Wedge Salad** | romaine heart | pickled red onion | apple wood smoked bacon | Gorgonzola cheese wedge - 11 -

▼ **Classic Caesar Salad** | Kalamata olive | shaved Parmesan | lemon | sourdough croutons and Parmesan crisp - 12 -

petite Caesar - 7 -

with grilled chicken - 17 -

ENTRÉES

▼ **Filet of Beef Tenderloin** | seasoned and grilled | demi-glace | whipped potato | seasonal vegetables
five ounce – 28 – | eight ounce – 39 –

Add 8oz. Lobster Tail

– 30 – additional

▼ **Jumbo Sea Scallops** | pan seared | sweet potato purée | golden raisin sofrito | brown and wild rice | seasonal vegetables
– 32 –

Beef Short Ribs | red wine marinated and slowly braised | Chasseur sauce | seasonal vegetables | whipped potato
– 24 –

▼ **Tomahawk Pork Chop** | grilled 16oz chop | roasted chili glazed peach butter | seasonal vegetables | whipped potato
– 32 –

▼ **Roasted Butternut Squash Risotto** | hazelnut infused mascarpone cheese |
spinach, asparagus and roasted beet salad
– 17 –

▼ **Grilled Chicken Breast** | honey and herb brined | pumpkin beer risotto | dried porcini mushroom sauce |
seasonal vegetables
– 25 –

▼ **Lobster Tail Risotto** | 8oz. North Atlantic lobster tail |
wild mushroom, sweet peas, local truffle goat cheese and toasted pine nut risotto with fresh herbs | shaved Parmesan
– 42 –

▼ **Faroe Islands Salmon** | seared with a dried apple and fennel rub | orange and ginger marmalade |
wild rice blend | seasonal vegetables
– 28 –

▼ **Vegan Coconut Curry** | vegan sweet Italian sausage | roasted butternut squash, 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*

