

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** | herb and toasted pine nut gremolata | pita and inn made crostini | fresh vegetables for dipping – 12 –

▼ **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** | crusted with fresh herbs and toasted pecans | artisan greens | pan roasted butternut squash | dried cherries | English cucumber | heirloom tomatoes | radish | carrot – 14 –

▼ **Shaved Fennel and Apple Salad** | vanilla spiced roasted apples | Manchego cheese | candied walnuts | parsnip crisps | artisan greens – 11 –

▼ **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 –

Southwestern Chicken Sandwich | Cajun dusted chicken breast | sweet and spicy slaw with chipotle, lime and sweet Thai chili sauce | Avocado | Inn baked ciabatta roll | Inn cut fries – 13 –

Ratatouille and Goat cheese Wrap | fresh roasted vegetables and chopped herbs | First Light Creamery goat cheese | Inn made hummus | red pepper wrap | fresh cut fruit cup – 10 –

Top Round of Beef on Inn Baked Kimmelweck Roll | slow roasted and thin sliced | horseradish mayo | Inn cut fries – 13 –

ENTRÉES

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

Chef's Fresh Catch of The Day | prepared fresh and priced daily

Inn Baked Quiche | created fresh and priced daily

Chef's Daily Lunch Feature | created fresh and priced daily

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