



“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.

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*Andrew Nuernberger*  
EXECUTIVE CHEF

*Jonathan Kowerko*  
SOUS CHEF

## SOUPS AND APPETIZERS

**Soup of the Day** - 5 - / - 7 -

**Shrimp and Lobster Bisque** | aged sherry | seasoned croutons - 7 - / - 10 -

*Quart to Go with Bread Boule:*      *Soup* - 15 -      *Bisque* - 24 -

**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 | green tea and sage oil | cranberry almond risotto | 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 Coleman Chicken Breast** | honey and herb brined | brown & wild rice | 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*

