



SOUPS, SALADS and SHARABLES


Soup of the Day | ask your server for today's selections -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 Gratinee | apple brandy | three cheese crostini - 7 -


Caesar Salad

Kalamata olive | shaved Parmesan | lemon | sourdough croutons and Parmesan crisp - 12 -
with grilled chicken - 17 - 

Blue Cheese Wedge Salad

romaine heart | pickled red onion | apple wood smoked bacon |
gorgonzola cheese wedge - 11 -

Hummus Plate

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

Truffle Chips

smoked gorgonzola cheese | white truffle oil | sea salt - 11 -

Grilled Brie Cheese Plate

fresh berries | Inn made blackberry brandy jam | toasted almonds | Inn made crostini - 16 -

SANDWICHES and MAINS

Charcuterie

Chef selected meats | cheeses | pickled vegetables | accoutrements - 17 - 


Seared Crab Cakes

fresh crab meat | chipotle lime mayonnaise | roasted corn salad | lemon - 16 -

Shrimp Cocktail

six jumbo shrimp | court bouillon poached | spicy cocktail sauce | lemon - 15 - 

Steak Burger

brioche roll | XXX sharp white cheddar cheese | North Country apple wood smoked bacon |
Inn cut fries - 15 - 


Steak Sliders

beef tenderloin | Hawaiian rolls | sautéed spinach | white truffle aioli | Inn cut fries - 16 -

Foggy Mountain Farm Chicken Legs

fried and tossed with hot sauce | carrots, celery and blue cheese - 12 -



 - Can be prepared gluten free - ask your server