

A LUNCHEON AT THE INN

(Pre-select three of the following)

served with soup du jour as first course

Grilled Chicken Caesar ~ crisp romaine lettuce, Caesar dressing, aged Parmesan, grilled chicken, Kalamata olives, croutons

Roycroft Cobb Salad ~ with egg, crispy bacon, Gorgonzola cheese, avocado, grilled chicken and basil dressing

First Light Creamery Goat Cheese Salad ~ crusted with fresh herbs and pecans, artisan greens, slow roasted beets, dried cherries, English cucumber, heirloom tomatoes, radish and carrots, choice of dressing

served with house salad as first course

Craftsman Quiche ~ with broccoli and cheddar cheese

Lump Crab Cakes ~ with chipotle aioli and roasted corn salad

Lemon Rosemary Chicken ~ herb marinated breast of chicken, oven roasted and served with a citrus and fresh lemon rosemary cream sauce

London Broil ~ sliced flank steak, soy lime marinade, vegetables, over mushrooms and rice

Victory Garden Penne ~ sweet peas, mushrooms, roasted red peppers, heirloom tomato, basil pesto and grated Parmesan cheese

Faroe Islands Salmon ~ pan seared, fresh herb salt, roasted garlic and lemon butter sauce

Crêpes “Fleur de Bois” ~ wild mushrooms, shallots, chicken, Fontina cheese, light cream sauce

Dessert – choose one of the following for all guests

Vanilla Ice Cream

with chocolate syrup, fresh whipped cream and seasonal berries

Lemon Sorbet

served in a frozen sundae glass with mint

Apple Crisp

baked, caramel crumb topping, served warm

Seasonal Craftsman Roulade

fresh Inn made cake rolled with infused cream, served with fresh whipped cream and seasonal garnish

~ 22 per person

*Includes chefs choice of starch and vegetable where appropriate,
Inn made breads, freshly brewed coffee, tea and soft drinks.*

Gratuity, service charge and taxes are additional. Client may offer up to three choices, providing the Inn a guaranteed pre-order three business days prior to luncheon. Menu and pricing are subject to change.

