



“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 & 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

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

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

Inn Made Truffle Chips | smoked gorgonzola cheese | white truffle oil | sea salt – 11

■ ■ ■ SALADS ■ ■ ■

▼ **First Light Creamery Goat Cheese Salad** | served warm with toasted almonds |
local farm greens | fresh berries | shaved red onion | English cucumber | heirloom tomatoes | radish – 14

▼ **Roycroft Seasonal House Salad** | locally sourced greens | English cucumber | heirloom tomatoes |
radish | carrot | fresh mozzarella cheese | seasoned croutons – 8

▼ **Classic Caesar Salad** | Kalamata olive | shaved Parmesan | lemon | seasoned croutons & Parmesan crisp – 12
Petite Caesar – 7 // **Grilled Chicken Caesar** – 17

■ ■ ■ ENTRÉES ■ ■ ■

▼ **Filet of Beef Tenderloin** | seasoned & grilled | demi-glace | seasonal vegetables | whipped potato
five ounce – 28 || eight ounce – 39 || **with 8oz. Lobster Tail** – 30 additional

▼ **Faroe Islands Salmon** | seasoned & seared | Meyer lemon marmalade |
brown & wild rice | sautéed seasonal vegetables – 28

▼ **Vegan Coconut Curry** | vegan sweet Italian sausage | summer squash, sweet peas, broccoli,
cauliflower, chickpeas & red bell peppers | basmati rice | fresh cilantro | toasted peanuts – 18

▼ **Vertical Farm Mushroom & White Truffle Risotto**

sweet peas | toasted pine nuts | First Light Creamery white truffle goat cheese | shaved Parmesan
served with your choice of...

■ **Pan Seared Jumbo Sea Scallops** – 34 ■ **8 oz Poached Maine Lobster Tail** – 42

■ **Grilled Foggy Mountain Farm Chicken Breast** – 25 ■ **Risotto Solo** – 18

▼ *Can be prepared gluten free – ask your server*

~ ~ Menu Additions for the Week of June 1, 2019 ~ ~

THE ROYCROFT INN is proud to feature the finest locally sourced ingredients. Each week we obtain the freshest meats & produce from our favorite purveyors and create our weekly menu additions based on what is in season. We hope you enjoy our creations. - *Chef Andrew Nuernberger*

■ ■ ■ APPETIZERS & SHARABLES ■ ■ ■

Stuffed Poblano Peppers | Inn-made andouille sausage & roasted corn |
First Light Creamery pepper jack cheese | pico de gallo & sour cream - 11

▼ **Hummus Plate** | gremolata | grilled flat bread | fresh vegetables for dipping - 12

Sample Weekly Menu Additions
Please call Inn for today's specials

served over ice with lemon | mignonette | hot sauce
15 half dozen || 29 full dozen

Grilled Oysters (6)
chipotle, honey & bourbon butter - 15

■ ■ ■ SALADS ■ ■ ■

▼ **Vegan "Farm to Table" Salad** | seasonal produce from all our local farms on one plate - *priced daily*

▼ **Sesame Chicken Salad** | Napa cabbage & bok choy | mandarin oranges |
carrots & sweet bell peppers | toasted almonds | green onion & cilantro | ginger soy dressing - 15

■ ■ ■ ENTRÉES ■ ■ ■

▼ **Tomahawk Pork Chop** | seasoned & grilled | roasted garlic, chili, & lime sauce |
sautéed seasonal vegetables | whipped potato - 32

▼ **1855 Black Angus New York Strip Steak** | 14oz strip steak seasoned & grilled |
roasted garlic truffle butter | demi-glace | whipped potato | sautéed seasonal vegetables - 40

Inn Made Crepes | locally sourced spinach | locally grown mushrooms | roasted heirloom tomato |
ricotta cheese with fresh herbs | fried egg | sautéed seasonal vegetables | brown & wild rice - 17

▼ **Halibut Fillet** | pan seared with fresh herbs | locally sourced mushroom & white truffle risotto |
light champagne butter sauce with toasted sunflower seeds | sautéed seasonal vegetables - 30

THE ROYCROFT INN
Eat, Drink & Be Enlightened