



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 | seasoned croutons and Parmesan crisp - 12 -
with grilled chicken - 17 - ☒

Poke Salad Bowl

sushi grade ahi tuna | red cabbage, brown and wild rice, radish, English cucumber, seaweed salad, edamame, sesame seeds, scallions, avocado, mandarin orange | miso ginger dressing - 16 -

Stuffed Poblano Peppers

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

Roasted Vegetable & Three Cheese Dip

asparagus, spinach, artichoke hearts, poblano pepper and roasted corn | cream cheese, pepper jack cheese and Parmesan cheese | served hot in our Inn-baked cheddar cheese bread bowl | toasted bread, carrots and celery - 14 - ☒

Hummus Plate

gremolata | grilled flat bread | fresh vegetables for dipping - 12 - ☒

Truffle Chips

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

Fresh Oysters Daily ~ Ask your server about today's selections

served over ice with lemon, mignonette and hot sauce
half dozen - 15 - // full dozen - 29 - ☒

Grilled Oysters

with chipotle, honey and bourbon butter, half dozen - 15 -

SANDWICHES and MAINS

Seared Crab Cakes

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 | 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 Chicken Legs (4)

pasture raised in Holland, New York | carrots, celery and blue cheese | signature hot sauce - 12 -

