

The Roycroft Inn Welcomes You
“IT IS WHAT WE THINK AND WHAT WE DO THAT MAKES US WHO WE ARE.”

LUNCH MENU

SOUPS AND APPETIZERS

- Soup of the Day – 5 – / – 7 –
Quart of Soup to Go with Bread Boule: Soup – 15 – Bisque – 24 –
- Shrimp and Lobster Bisque | aged sherry | seasoned croutons – 7 – / – 10 –
- French Onion Soup Gratinée | apple brandy | three cheese crostini – 7 –
- Inn Made Truffle Chips | smoked Gorgonzola cheese | white truffle oil | sea salt – 11 –
- Seared Crab Cakes | chipotle lime mayonnaise | roasted corn salad | lemon – 16 –
- ▼ **Hummus Plate** | gremolata | grilled flat bread | fresh vegetables for dipping – 12 –
- ▼ **Classic Shrimp Cocktail** | six jumbo shrimp | court bouillon poached | spicy cocktail sauce | lemon – 15 –

SALADS

- ▼ **Roycroft Seasonal House Salad** | locally sourced greens | English cucumber | heirloom tomatoes | radish | carrot | fresh mozzarella cheese | seasoned croutons – 8 –
- ▼ **First Light Creamery Goat Cheese Salad** | served warm with toasted almonds | seasonal greens | apple and pear | shaved red onion | English cucumber | heirloom tomatoes | radish – 14 –
- ▼ **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 –
- ▼ **Classic Caesar Salad** | Kalamata olive | shaved Parmesan | lemon | seasoned croutons and Parmesan crisp – 12 –
petite Caesar – 7 – | **grilled chicken Caesar** – 17 –
- ▼ **Cobb Salad** | mixed greens | avocado | scallions | chopped bacon | heirloom tomato | chopped egg | gorgonzola cheese | grilled marinated chicken breast – 14 –

SANDWICHES

- Reuben** | corned beef brisket | 1000 Island dressing | sauerkraut | marbled rye bread | Swiss cheese | Inn-cut fries – 13 –
- Rachel** | roasted turkey breast | 1000 Island dressing | sauerkraut | marbled rye bread | Swiss cheese | Inn-cut fries – 13 –
- Steak Burger** | brioche roll | XXX sharp white cheddar | apple wood smoked bacon | Inn cut fries – 15 –
- Roycroft Club Sandwich** | smoked ham | smoked turkey | apple wood smoked bacon | sourdough bread | lettuce, tomato and red onion | basil mayo | Inn-cut fries – 15 –
- Roasted Turkey and Apple Panini** | sourdough bread | Brie cheese | sliced apple | arugula | cranberry mayo | fresh cut fruit cup – 12 –
- Southwestern Chicken Wrap** | Cajun dusted chicken breast | sweet and spicy slaw with chipotle, lime and sweet Thai chili sauce | avocado | roasted red pepper wrap | Inn cut fries – 13 –
- Veggie Wrap** | fresh bell peppers, red onion, cucumber, heirloom tomato, scallion and basil | garlic oil | feta cheese | Inn made hummus | roasted red pepper wrap | fresh cut fruit cup – 10 –
- Roycroft Grilled Cheese and Tomato Soup** | sharp cheddar, muenster and Havarti cheeses on Inn-baked cheddar cheese bread | sliced tomato | tomato, basil soup | Inn-cut fries – 12 –

ENTRÉES

- Beef Tenderloin Tips and Penne Pasta** | heirloom tomato | spinach | leeks | creamy smoked tomato sauce | grated Parmesan cheese – 15 –
- Craftsman Crêpes** | Inn made crepes | created and priced daily
- Chef's Fresh Catch of the Day** | prepared fresh and priced daily
- Inn Baked Quiche** | created fresh and priced daily
- Chef's Daily Lunch Feature** | created fresh and priced daily

▼ *Can be prepared gluten free, please ask your server for specifics*