



“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 |
seasonal greens | apple and pear | shaved red onion | English cucumber | heirloom tomatoes | radish – 14

▼ **Roycroft Seasonal House Salad** | seasonal 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-glaze | seasonal vegetables | whipped potato
five ounce – 28 || eight ounce – 39 || add 8oz. Lobster Tail for \$30 additional

▼ **Faroe Islands Salmon** | seared with Thai chili and soy glaze |
brown & wild rice | sautéed seasonal vegetables – 28

▼ **Vegan Coconut Curry** | vegan sweet Italian sausage | carrot, 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 Coleman Chicken Breast** – 25 ■ **Risotto Solo** – 18

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