



# LUNCH MENU



🍷 Welcome Back to The Roycroft Inn 🍷

We are delighted and proud to be serving you again during these challenging times. Please bear with us as we navigate all the new rules and guidelines. Your safety and comfort are our top priority. We ask you to please follow all protocols and be respectful to you fellow patrons. Thank you all for your support, loyalty and friendship.

Andrew Nuernberger • EXECUTIVE CHEF

Jonathan Kowerko • SOUS CHEF

## 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 | black 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 | fresh berries | shaved red onion | English cucumber | heirloom tomatoes | radish – 14 –

▼ 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 and ENTRÉES

Reuben | corned beef brisket | 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 –

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 –

Beef Tenderloin Tips and Penne Pasta | heirloom tomato | spinach | leeks | creamy smoked tomato sauce | grated Parmesan cheese – 15 –

## DAILY SPECIALS

Inn Baked Quiche | created fresh and priced daily

Craftsman Crêpes | Inn made crepes | created and priced daily

Featured Salad of the Day | created fresh and priced daily  
(Served with soup of the day)

Sandwich of the Day | created fresh and priced daily  
(Served with soup of the day)

Chef's Fresh Catch of the Day | prepared 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

THE ROYCROFT INN WELCOMES YOU

“It is what we think and what we do that makes us who we are.”