



The Roycroft Inn Dinner 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 & APPETIZERS ■ ■ ■

Soup of the Day – 5 / 7

Shrimp and Lobster Bisque | aged sherry | seasoned croutons – 7 / 10

Quart to Go with Inn-Baked Bread: 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

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

Charcuterie & Cheese | sliced Batistoni salami and soppressata | thin sliced prosciutto | assorted artisan cheeses | marinated artichokes | olives | crackers and crostini | basil pesto – 25

Stuffed Poblano Peppers | Inn-made sausage and roasted corn | Shtayburne Farm pepper jack cheese | pico de gallo & lime crema – 11

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

■ ■ ■ SALADS ■ ■ ■

Local Salad Feature | seasonal produce from all our local farms on one plate – *priced daily*

▼ **Roycroft Seasonal House Salad** | seasonal 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 | mixed berries | shaved red onion | English cucumber | heirloom tomatoes | radish – 14

▼ **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 || add 8oz. Lobster Tail for \$30 additional

Chef's Catch of the Day | prepared and priced daily

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

▼ **Porterhouse Pork Chop** | seasoned & grilled | Robert sauce with locally sourced mushrooms | sautéed seasonal vegetables | whipped potato – 32

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

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

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

sweet peas | toasted pine nuts | First Light Creamery goat cheese | shaved Parmesan – 18
or served with your choice of...

■ **Foggy Mountain Chicken** – 25 ■ **Pan Seared Jumbo Sea Scallops** – 34

■ **8 oz Poached Maine Lobster Tail** – 42

▼ *Can be prepared gluten free – please ask in advance*

Revised 7/2/2020