



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: prepared and priced daily – 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

Fried Calamari | spiced flour crust | Inn-made chorizo sausage | pepperoncini | parmesan cheese | lime crema | marinara sauce – 14

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

■ ■ ■ SALADS ■ ■ ■

▼ *Salad Feature:* prepared and 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 | seasonal greens | port wine poached apple & pear | dried cherries | walnuts | radish | red onion – 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

▼ **Duck Confit** | confit duck leg and pan-seared duck breast | orange sauce |
sautéed seasonal vegetables | brown & wild rice – 29

▼ **Faroe Islands Salmon** | seared with maple apple bourbon glaze | pear & fennel slaw |
brown & wild rice | sautéed seasonal vegetables – 28

Bucatini Bolognese | seasoned ground beef & pork | rich tomato sauce | fresh herbs | parmesan cheese – 22

Pork Osso Bucco | beer braised pork shank | au jus | whipped potato | sautéed seasonal vegetables – 26

New Zealand Rack of Lamb | grilled | coffee & pomegranate sauce | whipped potato |
sautéed seasonal vegetables – half rack – 26 || full rack – 42

▼ **Vegan Coconut Curry** | vegan andouille sausage | carrot, sweet peas, broccoli,
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...

■ **Coleman All-Natural Chicken Breasts** – 25 ■ **Pan Seared Jumbo Sea Scallops** – 34

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

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

Revised 10/29/2020

**Please be aware that our menu changes frequently.
Call for the latest selections.**