

During this difficult time, we are pleased to be able to offer you a sample of our wonderful dinner menu. It is designed to travel well and arrive to your table hot and delicious in a safe and sanitary manner. We are looking forward to serving you here at the Inn, on the Peristyle, in the Craftsman Lounge and in our historic dining rooms.

■ Thank you all for your support, loyalty and friendship. ■

AVAILABLE for PICK-UP ~ FRIDAY 11/20 to WEDNESDAY 11/25
 ~ 4PM to 7PM ~

■ ■ ■ **SOUPS & APPETIZERS** ■ ■ ■

Soup of the Day: Call for Today's Selection - 5 / 7

Shrimp and Lobster Bisque | aged sherry | seasoned croutons - 7 / 10
Quart to Go with Inn-Baked Bread: Soup - 15 / Bisque - 24

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** | cranberry & toasted pine nut 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

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

■ ■ ■ **SALADS** ■ ■ ■

Farro Grain Bowl | dried fruits, feta cheese, roasted corn, toasted almonds, chopped kale | bed of roasted spaghetti squash | red wine vinaigrette - 15

▼ **Roycroft Seasonal House Salad** | seasonal greens | English cucumber | heirloom tomatoes | radish | carrot | fresh mozzarella cheese | seasoned croutons - 8

▼ **First Light Creamery Goat Cheese Salad** | 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 - 28

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

Craftsman Burger | 8 oz angus beef patty | lettuce, tomato and raw onion | XXX sharp white cheddar | apple wood smoked bacon | brioche roll | Inn cut fries - 15 -

▼ **Local Butternut Squash Risotto**

First Light Creamery goat cheese | honey roasted butternut squash | dried cranberries | toasted almonds | fresh herbs | peas - 18
or served with your choice of...

■ **Coleman All-Natural Chicken Breasts** - 25 ■ **Jumbo Shrimp (6)** - 26

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