



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 ■ ■ ■

French Onion Soup Gratinée | apple brandy | three cheese crostini – 8

Shrimp and Lobster Bisque | aged sherry | seasoned croutons – 7 / 10
Quart of Bisque to-go with Inn-Baked Bread – 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

Inn Made Truffle Chips | smoked gorgonzola cheese | black truffle oil | sea salt – 12

■ ■ ■ SALADS & SANDWICHES ■ ■ ■

▼ **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

Roasted Turkey and Apple Panini | sourdough bread | Brie cheese | sliced apple | spinach | cranberry mayo | Inn-cut fries – 14

Reuben | corned beef brisket | 1000 Island dressing | sauerkraut | marbled rye bread | Swiss cheese | Inn-cut fries – 14

Craftsman Burger | 8oz Angus beef patty | lettuce, tomato and red onion | XXX sharp white cheddar | Applewood smoked bacon | brioche roll | Inn-cut fries – 15

■ ■ ■ ENTRÉES ■ ■ ■

▼ **Filet of Beef Tenderloin**

seasoned & grilled | demi-glace | sautéed seasonal vegetables | whipped potato
five ounce – 28 || eight ounce – 39 || add 8oz. Lobster Tail for \$30 additional

▼ **Faroe Islands Salmon**

seared with maple apple bourbon glaze | pear & fennel slaw | brown & wild rice | sautéed seasonal vegetables – 28

▼ **Vegan Coconut Curry**

vegan sweet Italian sausage | carrot, sweet peas, broccoli, chickpeas & red bell peppers | basmati rice | toasted peanuts – 19

▼ **Butternut Squash Risotto**

First Light Creamery goat cheese | honey roasted butternut squash | dried cranberries | toasted almonds | fresh herbs | peas / sautéed seasonal vegetables – 18

Chicken Cordon Bleu with Butternut Squash Risotto

First Light Creamery goat cheese | honey roasted butternut squash | dried cranberries | toasted almonds | fresh herbs | peas / sautéed seasonal vegetables – 26

▼ **8oz Poached Maine Lobster Tail with Butternut Squash Risotto**

First Light Creamery goat cheese | honey roasted butternut squash | dried cranberries | toasted almonds | fresh herbs | peas / sautéed seasonal vegetables – 42

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

Peristyle Dining Guidelines:

4 people maximum per table

Tables are reserved for 2 hours maximum

\$100 Food & Beverage min. per table – *(before tax & gratuity)*

Masks must be worn whenever you are not seated at your table

Even though there are heaters, please dress for outside weather