

THE ROYCROFT INN - 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

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

Quart of Soup to Go with Bread: Soup – 15 / Bisque – 24

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

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

Seared Crab Cakes | chipotle lime mayonnaise | roasted corn salad | lemon – 16

Goat Cheese and Prosciutto Flatbread | First Light Creamery goat cheese |
grilled flat bread | local honey | arugula – 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

▼ **Burrata Tomato Salad** | fresh burrata cheese | heirloom tomatoes | arugula | fresh basil |
pickled red onion | olive oil and truffle balsamic glaze – 16

▼ **Classic Caesar Salad** | Kalamata olive | shaved Parmesan | lemon | seasoned croutons & 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 – 14

▼ **Daily Salad Feature** | ask for today's special | served with soup of the day | priced accordingly

SANDWICHES

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

Steak Burger | brioche roll | XXX sharp white cheddar | apple wood smoked bacon | Inn-cut fries – 15

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

Muffuletta | New Orleans style French bread boule with sesame seeds | olive salad |
capicola, salami, mortadella, provolone | Inn-cut fries – 15

Veggie Wrap | carrots, cucumber, avocado, radish, tomato, romaine lettuce | herbed cream cheese |
Havarti cheese | roasted red pepper wrap | Inn-cut fries – 10

ENTRÉES

Inn Baked Quiche | broccoli | roasted red pepper |

cheddar cheese | sides of fruit salad and roasted red potatoes – 12

Craftsman Crêpes | beef tenderloin | truffled mushrooms | smoked blue cheese | spinach | heirloom tomato |
porcini mushroom cream sauce | side of arugula salad with pickled red onion and heirloom tomato – 15

▼ **Faroe Islands Salmon** | pan seared | cucumber mango slaw | steamed rice | Meyer lemon yogurt – 16

▼ **Grilled Chicken with Summer Vegetable Risotto** | First Light Creamery goat cheese |
summer squash, sweet corn, peas, heirloom tomato | fresh herbs – 16

Vegan Pierogi Bowl | (12) locally made Chrusciki Bakery potato filled pierogi |
caramelized onion, sauerkraut | – 18

▼ *Can be prepared gluten free, please ask your server for specifics*

Revised 5/1/2021