

• • • **DESSERTS** • • •

Individual Blueberry Pie | Inn-made blueberry pie with flakey crust and Dutch crump topping - 8

▼ Chocolate Truffle Cake | Flourless Belgian milk chocolate cake | dark chocolate ganache | dark and white chocolate motif | Inn-made chocolate sauce - 8 / sliver slice - 4

▼ Peanut Butter Pie | gluten free vanilla crust layered with creamy peanut butter filling and Callebaut chocolate ganache - 8 / sliver slice - 4

Take Out Ordering Instructions

- ~ Orders can be placed by visiting our website WWW.ROYCROFTINN.COM or by calling **716-309-8008**.
- ~ Orders require at least 30 minutes for pickup.
- ~ All orders must be pre-paid by credit card for curbside pickup.
- ~ Please follow Curbside pickup directions to the Lounge entrance on South Grove Street.
- ~ Beer and Wine available for purchase. Please check our website for the current selection.



THE ROYCROFT INN
ONLINE ORDERING

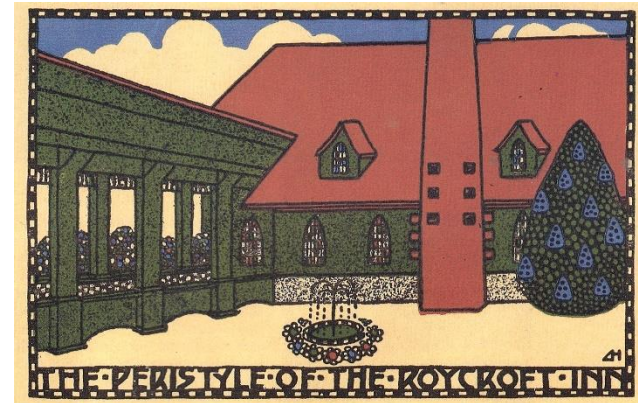
**TUESDAY NIGHT
BURGER NIGHT**
(THE TO-GO VERSION) - 5PM TO 8PM

**\$17 - BURGER &
16oz BEER OR 6oz WINE**

THE ROYCROFT INN TAKE-OUT DINNER MENU

Tuesday to Sunday
5pm to 8pm ~ Curbside Pickup
Hours and menu items subject to change

Please order on our website
www.RoycroftInn.com
or call: 716-309-8008



The ROYCROFT Inn
40 South Grove St. • East Aurora, NY • 14052
716-652-5552 - reservations
716-309-8008 - takeout orders

Menu items subject to change • revised 6/2/2021

🎨 Roycroft Inn Take-Out Menu 🎨

▪ ▪ ▪ 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 – 25

Seared Crab Cakes | chipotle lime mayonnaise |
roasted corn salad | lemon – 17

🍷 **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

Vegan Pierogi Bowl | locally made Chrusciki Bakery potato pierogi |
caramelized onion | sauerkraut
(6) pierogis – 10 || (12) pierogis – 18

▪ ▪ ▪ SALADS & SANDWICHES ▪ ▪ ▪

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

🍷 **Caesar Salad** | Kalamata olive | shaved Parmesan |
lemon | seasoned croutons – 12

Petite Caesar – 7 || **Grilled Chicken Caesar** – 17

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

🍷 **First Light Creamery Goat Cheese Salad** | field greens | heirloom tomato |
English cucumber | carrot | mandarin orange | toasted almonds – 14

Craftsman Burger | 8 oz Angus beef patty | lettuce, tomato and red onion |
XXX sharp white cheddar | Applewood smoked bacon |
brioche roll | Inn-cut fries – 17

🍷 *Can be prepared gluten free – please ask in advance* *Revised 6/2/2021*

▪ ▪ ▪ ENTRÉES ▪ ▪ ▪

🍷 **Filet of Beef Tenderloin**
seasoned & grilled | demi-glace | seasonal vegetables | whipped potato
five ounce – 30 || eight ounce – 40 || add 8oz. Lobster Tail for \$35 additional

🍷 **Grilled New Zealand Rack of Lamb**
rosemary and pink peppercorn oil | blackberry brandy sauce |
whipped potato | sautéed seasonal vegetables
half rack – 24 || full rack – 40

🍷 **Grilled 16oz Tomahawk Pork Chop**
cherry bacon jam | whipped potato | sautéed seasonal vegetables – 32

🍷 **Faroe Islands Salmon**
seared with maple apple bourbon glaze | pear & fennel slaw |
brown & wild rice | sautéed seasonal vegetables – 29

🍷 **Vegan Coconut Curry**
vegan andouille sausage | carrot, sweet peas, broccoli, chickpeas
& red bell peppers | basmati rice | toasted peanuts – 20

🍷 **Summer Vegetable Risotto**
First Light Creamery goat cheese | summer squash | First Light Creamery
goat cheese, sweet corn, peas, heirloom tomato | shaved Parmesan |
fresh herbs | sautéed seasonal vegetables – 18

Chicken Cordon Bleu with Summer Vegetable Risotto
breaded chicken breast stuffed with ham and Swiss cheese | summer squash |
First Light Creamery goat cheese, sweet corn, peas, heirloom tomato |
shaved Parmesan | fresh herbs | sautéed seasonal vegetables – 26

🍷 **Jumbo Sea Scallops** with Summer Vegetable Risotto
pan seared jumbo sea scallops | summer squash | First Light Creamery
goat cheese, sweet corn, peas, heirloom tomato | shaved Parmesan |
fresh herbs | sautéed seasonal vegetables – 35

🍷 **8oz Lobster Tail** with Summer Vegetable Risotto
8oz Poached Maine Lobster Tail | summer squash | First Light Creamery
goat cheese, sweet corn, peas, heirloom tomato | shaved Parmesan |
fresh herbs | sautéed seasonal vegetables – 45

