

🍁 The Roycroft Inn Autumn Dinner Menu 🍁

“CONSIDER THE APPLE. Plucked and eaten in solitude / just an apple. Baked in a crust and cooled on a windowsill / the essence of a nation. Offered as a gift with a sultry smile / the downfall of man.” The true inspiration for cooking comes from seeing and holding in your hands perfect ingredients / ingredients that fill you with the pleasure of being alive.

Andrew Nuernberger • EXECUTIVE CHEF

Jonathan Kowerko • SOUS CHEF

■ ■ ■ SOUPS & APPETIZERS ■ ■ ■

Soup of the Day – 5 / 7

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 ■ ■ ■

▼ **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

▼ **Arugula and Radicchio Salad** | toasted walnuts | apple and pear | shaved parmesan | dried cranberry | roasted butternut squash – 15

▼ **Prosciutto and Fresh Fig Salad** | arugula | burrata cheese | heirloom tomato | balsamic glaze | olive oil – 16

■ ■ ■ ENTRÉES ■ ■ ■

▼ **Filet of Beef Tenderloin** | seasoned & grilled | sauce Financière | sautéed seasonal vegetables | whipped potato
five ounce – 32 || eight ounce – 43 || add 8oz. Lobster Tail for \$45 additional

▼ **Pan Seared New Zealand Rack of Lamb** | sweet potato croquette | sautéed arugula | dark cherry Romaine sauce
half rack – 24 || full rack – 40

▼ **Grilled Faroe Islands Salmon** / grilled pineapple hoisin glaze | sesame slaw | basmati rice – 29

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

Beer Braised Pork Osso Bucco / natural juices | whipped potato | seasonal vegetable medley | pumpkin seed and cranberry gremolata – 29

▼ **Grilled Breast of Chicken with Autumn Risotto** | apple cider and maple marinated chicken breast | roasted butternut squash | First Light Creamery goat cheese, water chestnuts, dried cranberries, forest mushrooms | shaved Parmesan | fresh herbs – 24

▼ **Jumbo Sea Scallops with Autumn Risotto** | pan seared jumbo sea scallops | roasted butternut squash | First Light Creamery goat cheese, water chestnuts, dried cranberries, forest mushrooms | shaved Parmesan | fresh herbs – 38

▼ **8oz Maine Lobster Tail with Autumn Risotto** / 8oz poached Maine lobster tail | roasted butternut squash | First Light Creamery goat cheese, water chestnuts, dried cranberries, forest mushrooms | shaved Parmesan | fresh herbs – 46

▼ **Autumn Vegetable Risotto** / roasted butternut squash | First Light Creamery goat cheese, water chestnuts, dried cranberries, forest mushrooms | shaved Parmesan | fresh herbs – 18

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

Eat, Drink & Be Enlightened