

WINTER LUNCH MENU



THE ROYCROFT INN WELCOMES YOU

“It is what we think and what we do that makes us who we are.”



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 – 25

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

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

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

▼ **Classic Caesar Salad** | Kalamata olive | shaved Parmesan | lemon | seasoned croutons & Parmesan crisp – 12
petite Caesar – 7 | **grilled chicken Caesar** – 17

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

▼ **Cobb Salad** | mixed greens | avocado | scallions | chopped bacon | heirloom tomato | chopped egg | gorgonzola cheese | grilled marinated chicken – 15

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 – 17

Roasted Turkey and Apple Panini | sourdough bread | Brie cheese | sliced apple | spinach | cranberry mayo | Inn cut fries – 15

ENTRÉES

Inn-Baked Quiche of the Day | ask for today's special – 12

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

▼ **Grilled Faroe Islands Salmon** / grilled pineapple hoisin glaze | sesame slaw | basmati rice – 18

▼ **Grilled Breast of Chicken with Winter 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 – 18

▼ **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 11/16/2021