

A LUNCHEON AT THE INN

(Pre-select three of the following)

served with soup du jour as first course

Grilled Chicken Caesar ~ crisp romaine lettuce, Caesar dressing, aged Parmesan, grilled chicken, Kalamata olives, croutons

Roycroft Cobb Salad ~ with egg, crispy bacon, Gorgonzola cheese, avocado, grilled chicken and basil dressing

First Light Creamery Goat Cheese Salad ~ prepared seasonally

served with fresh garden salad as first course

Craftsman Quiche ~ with broccoli and cheddar cheese ~ *or* ~ Ham, swiss and mushroom

Maryland Style Crab Cakes ~ with chipotle aioli

Lemon Rosemary Chicken ~ herb marinated breast of chicken, oven roasted and served with a citrus and fresh lemon rosemary cream sauce

Top Filet of Sirloin ~ seasoned and grilled, demi-glace

Victory Garden Penne ~ sweet peas, mushrooms, roasted red peppers, heirloom tomato, basil pesto and grated Parmesan cheese

Faroe Islands Salmon ~ pan seared, fresh herb salt, roasted garlic and lemon butter sauce

Crêpes “Fleur de Bois” ~ wild mushrooms, shallots, chicken, Fontina cheese, light cream sauce

Dessert – choose one of the following for all guests

Vanilla Ice Cream

with chocolate syrup, fresh whipped cream and seasonal berries

Seasonal Cheesecake

inn made with whipped cream

Apple Crisp

baked, caramel crumb topping, served warm

Chocolate Truffle Cake

with chocolate ganache
(\$2 additional)

~ 29 per person



*Includes chef's choice of starch and vegetable where appropriate,
Inn made breads, freshly brewed coffee and tea.*

Gratuity, service charge and taxes are additional. Client may offer up to three choices, providing the Inn a guaranteed pre-order three business days prior to luncheon. Menu and pricing are subject to change.