

The Roycroft Inn

Dinner Menu

Andrew Nuernberger • Executive Chef

Jonathan Kowerko • Sous Chef

■ ■ ■ Soups & Appetizers ■ ■ ■

SOUP OF THE DAY
CUP / 5 | BOWL / 7

FRENCH ONION SOUP GRATINÉE / 8
APPLE BRANDY | THREE CHEESE CROSTINI ✨

SHRIMP AND LOBSTER BISQUE
AGED SHERRY | SEASONED CROUTONS
CUP / 7 | BOWL / 10
QUART OF BISQUE & INN-MADE BREAD TO-GO / 25

INN MADE TRUFFLE CHIPS / 12
SMOKED GORGONZOLA CHEESE
BLACK TRUFFLE OIL | SEA SALT

SEARED CRAB CAKES / 17
CHIPOTLE LIME MAYONNAISE | ROASTED CORN SALAD
FRESH LEMON

CARAMEL CORN FRITTERS / 14

FRIED SWEET CORN FRITTERS
SALTED BOURBON CHIPOTLE CARAMEL SAUCE

BAY SCALLOP CRUDO / 17
FRESH GINGER, CITRUS & THAI CHILI MARINADE
TOPPED WITH FRESH MINT, CHIVE
AND TOASTED COCONUT ✨

CLASSIC SHRIMP COCKTAIL / 15
SIX JUMBO SHRIMP | COURT BOUILLON POACHED
SPICY COCKTAIL SAUCE | FRESH LEMON ✨

VEGAN PIEROGI BOWL
LOCALLY MADE CHRUSCIKI BAKERY POTATO PIEROGI
CARAMELIZED ONION | SAUERKRAUT
(6) PIEROGIS / 10 | (12) PIEROGIS / 18

■ ■ ■ Salads ■ ■ ■

ROYCROFT SEASONAL HOUSE SALAD / 8
SEASONAL GREENS | ENGLISH CUCUMBER | HEIRLOOM TOMATOES |
RADISH | CARROT | SEASONED CROUTONS ✨

CLASSIC CÆSAR SALAD / 12
KALAMATA OLIVE | SHAVED PARMESAN | LEMON | SEASONED CROUTONS & PARMESAN CRISP ✨
PETITE CÆSAR - 7 | GRILLED CHICKEN CÆSAR - 17

FIRST LIGHT CREAMERY GOAT CHEESE AND CITRUS SALAD / 17
BLOOD ORANGE & GRAPEFRUIT | SHAVED FENNEL | BLEND OF BROCCOLI, KOHLRABI,
BRUSSELS SPROUTS, KALE, RADICCHIO & CARROT | FENNEL GREENS & TARRAGON VINAIGRETTE ✨

BURRATA SALAD / 16
ARUGULA | STRAWBERRY AND RED GRAPES | HEIRLOOM TOMATO
PICKLED CUBANELLE PEPPERS | BALSAMIC GLAZE | OLIVE OIL ✨

■ ■ ■ Entrées ■ ■ ■

FILET OF BEEF TENDERLOIN
SEASONED & GRILLED | CHARRED TOMATO DEMI-GLACE
SAUTÉED SEASONAL VEGETABLES | WHIPPED POTATO ✨
FIVE OUNCE / 36 | EIGHT OUNCE / 50
ADD 8OZ. LOBSTER TAIL FOR \$50 ADDITIONAL

BLACK ANGUS NEW YORK STRIP STEAK / 48
14 OZ CENTER CUT GRILLED WITH GARLIC, CHIVE & PARSLEY BUTTER
WHIPPED POTATO | SAUTÉED SEASONAL VEGETABLES ✨

CHEF'S CATCH OF THE DAY
PREPARED AND PRICED DAILY
PLEASE ASK YOUR SERVER FOR TODAY'S SELECTION

FAROE ISLANDS SALMON / 31
SEASONED & PAN SEARED | BASIL, MINT
& SWEET PEA PURÉE | BABY POTATOES |
SAUTÉED ASPARAGUS & SHITAKE MUSHROOMS ✨

GRILLED BREAST OF CHICKEN RISOTTO / 24
WHITE BALSAMIC AND HERB MARINATED CHICKEN BREAST
SPRING PEAS | FIRST LIGHT CREAMERY GOAT CHEESE
FOREST MUSHROOMS | SHAVED PARMESAN FRESH HERBS
CREAMED SWEET CORN | MUSHROOM SAUCE ✨

GRILLED KUROBUTA PORK TENDERLOIN / 29
GLAZED WITH CITRUS, SESAME, GINGER & CHILIS | RICE NOODLE
SALAD WITH CARROT, ZUCCHINI, RADISH AND FRESH BASIL ✨

PAN ROASTED RACK OF LAMB / 48
PORT WINE, CHERRY & ROSEMARY SAUCE | WHIPPED POTATO
SAUTÉED SEASONAL VEGETABLES ✨

VEGAN COCONUT CURRY / 20
VEGAN SWEET ITALIAN SAUSAGE | CARROT, SWEET PEAS, BROCCOLI,
CHICKPEAS & RED BELL PEPPERS | BASMATI RICE | PEANUTS ✨

VEGETABLE RISOTTO / 18
SPRING PEAS | FIRST LIGHT CREAMERY GOAT CHEESE
FOREST MUSHROOMS | SHAVED PARMESAN | FRESH HERBS
CREAMED SWEET CORN | SAUTÉED SEASONAL VEGETABLES ✨

LOBSTER CHOWDER / 58
8OZ MAINE LOBSTER TAIL | INN-MADE LOBSTER CHOWDER WITH
CORN, POTATO, BACON & LANGOSTINO | BLACK TRUFFLE
& PARMESAN BISCUIT | FRESH HERBS & LEMON

✨ CAN BE PREPARED GLUTEN FREE, PLEASE ASK YOUR SERVER