

The Roycroft Inn

SPRING LUNCH MENU

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

SOUPS

Soup of the Day
cup - 5 | bowl - 7

Shrimp and Lobster Bisque
aged sherry | seasoned croutons
cup - 7 / bowl - 10

Quart of Soup to Go with Bread
Soup - 15 | Bisque - 25

French Onion Soup Gratinée - 8
apple brandy | three cheese crostini

APPETIZERS

Inn Made Truffle Chips - 12
smoked Gorgonzola cheese |
black truffle oil | sea salt

Classic Shrimp Cocktail - 15
six jumbo shrimp | court bouillon poached |
spicy cocktail sauce | lemon 🌸

Caramel Corn Fritters - 14
Fried sweet corn fritters | salted bourbon
chipotle caramel sauce

SALADS

Roycroft Seasonal House Salad - 8
seasonal greens | English cucumber | heirloom tomatoes | radish | carrot | seasoned croutons 🌸

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 🌸

Classic Caesar Salad - 12
Kalamata olive | shaved Parmesan | lemon | seasoned croutons & Parmesan crisp 🌸
petite Caesar - 8 | grilled chicken Caesar - 17

Burrata Salad - 16
arugula | strawberry & red grapes | heirloom tomato | pickled cubanelle peppers | balsamic glaze | olive oil 🌸

Cobb Salad - 17
grilled marinated chicken | mixed greens | avocado | scallions | chopped bacon |
heirloom tomato | chopped egg | gorgonzola cheese 🌸

SANDWICHES

Hot Pastrami on Rye - 15
creole slaw | Swiss cheese | marbled rye bread | Inn-cut fries

Steak Burger - 17
brioche roll | XXX sharp white cheddar | apple wood smoked bacon | Inn-cut fries

Roasted Turkey and Apple Panini - 16
sourdough bread | Brie cheese | sliced apple | spinach | cranberry mayo | Inn-cut fries

California Club Sandwich - 16
wheatberry bread | smoked bacon, ham & turkey | guacamole | sprouts | Inn-cut fries

ENTRÉES

Fresh Baked Frittata of the Day - 14
ask for today's special

Vegan Coconut Curry - 17
carrot, sweet peas, broccoli, chick peas & red bell pepper | basmati rice | peanuts 🌸

Grilled Faroe Islands Salmon - 21
seasoned & pan seared | basil, mint & sweet pea puree | baby potato |
sautéed asparagus & shitake mushroom 🌸

Grilled Breast of Chicken Risotto - 19
white balsamic & herb marinated chicken breast | spring peas | First Light Creamery goat cheese
& forest mushrooms | creamed sweet corn | shaved Parmesan | fresh herbs | mushroom sauce 🌸

🌸 Can be prepared gluten free, please ask your server for specifics