



~ Light Fare Menu ~

Soup of the Day

ask your server for today's selections - 6 | - 8

Shrimp and Lobster Bisque

aged sherry | seasoned croutons - 8 | - 11

Quart to Go with Inn-baked Bread | Soup - 15 | Bisque - 25

French Onion Soup Gratinée

apple brandy | three cheese crostini - 9

Roycroft Seasonal House Salad

seasonal greens | English cucumber | heirloom tomatoes | radish |
carrot | seasoned croutons - 8

Caesar Salad

Kalamata olive | shaved Parmesan | lemon | seasoned croutons
& Parmesan crisp - 13 *with grilled chicken* - 23

Truffle Chips

smoked gorgonzola cheese | black truffle oil | sea salt - 13

Shrimp Cocktail

six jumbo shrimp | court bouillon poached | spicy cocktail sauce | lemon - 16

Seared Crab Cakes (2)

chipotle lime mayonnaise | roasted corn salad | fresh lemon - 17

Lobster Tostadas

Langostino lobster | cucumber pico de gallo | avocado crema | tortilla cup
Single - 10 | Two to Share - 18

Ahi Tuna Tartare

mango chili salsa | Thai chili sauce | avocado mousse | crispy fried tortilla - 18

Fried Calamari

pepperoncini & peppadew peppers | parmesan cheese | marinara sauce - 17

Grilled Flatbread

beef tenderloin tips | mozzarella | caramelized onion | arugula
crumbled blue cheese | balsamic glaze - 14

Pulled Pork Sliders (3)

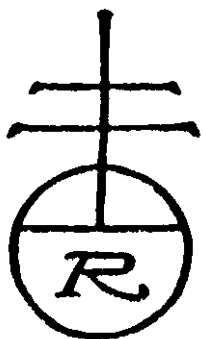
inn made Barbecue sauce | brioche rolls | breaded fried banana peppers - 17

Steak Burger

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

Vegan Pierogi Bowl

locally made Chrusciki Bakery potato pierogi | caramelized onion | sauerkraut
(6) Pierogis - 10 | (12) Pierogis - 18



 *Can be prepared gluten free - ask your server*