

The Roycroft Inn

Autumn Dinner Menu

Andrew Nuernberger • Executive Chef

Jonathan Kowerko • Sous Chef

Appetizers & Shareables

INN MADE TRUFFLE CHIPS	13
smoked gorgonzola cheese black truffle oil sea salt	
SEARED CRAB CAKES (2)	17
chipotle lime mayonnaise roasted corn salad fresh lemon	
SWEET POTATO LATKES	15
topped with Inn smoked Faroe Islands salmon Janiga Farm maple crema	
CLASSIC SHRIMP COCKTAIL ✨	16
six jumbo shrimp court bouillon poached spicy cocktail sauce fresh lemon	
JUMBO BOAT SEA SCALLOPS (2) ✨	19
pumpkin caponata butternut squash puree Inn-made bacon	
BAKED GOAT CHEESE DIP ✨	16
First Light Creamery goat cheese parmesan Reggiano Galbani mozzarella cheese balsamic marinated heirloom tomato toasted baguette	
INN-MADE ANDOUILLE SAUSAGE ✨	16
Chestnut Hill Farms pork sweet potato hash creole mayo	
PUMPKIN HUMMUS ✨	14
candied pumpkin seeds fresh vegetables Topseedz organic & gluten free crackers	

Soups

SOUP OF THE DAY	Cup 6 Bowl 8
FRENCH ONION SOUP GRATINÉE	9
apple brandy three cheese crostini	
SHRIMP AND LOBSTER BISQUE	Cup 8 Bowl 11
aged sherry seasoned croutons	
<i>quart of Bisque & Inn-made bread to-go</i>	
	27

Salads

ROYCROFT SEASONAL HOUSE SALAD ✨	8
seasonal greens English cucumber heirloom tomato radish carrot seasoned croutons	
CLASSIC CAESAR SALAD ✨	13
kalamata olive shaved parmesan cheese lemon croutons parmesan Reggiano crisp	
PETITE CAESAR	9
GOAT CHEESE SALAD ✨	17
First Light Creamery goat cheese arugula fresh figs apple & pear candied pumpkin seeds dried cranberries	
COUSCOUS GRAIN BOWL	14
Israeli couscous roasted sweet potato edamame black beans toasted garbanzo beans avocado & cilantro	

add to your Salad

GRILLED CHICKEN	7
GRILLED SHRIMP (4)	6
GRILLED BEEF TENDERLOIN TIPS	13
SEARED SALMON	8

Entrées

FILET OF BEEF TENDERLOIN ✨
four peppercorn rubbed & grilled | "From This Valley Farm" mushroom demi-glace | sautéed seasonal vegetables | whipped potatoes
5^{oz} - 38 | 8^{oz} - 52

1881 CERTIFIED OMAHA HEREFORD BEEF ✨

grilled and served with whipped potatoes
sautéed seasonal vegetables

14OZ NEW YORK STRIP STEAK - 50
smoked blue cheese truffle butter

16OZ RIBEYE STEAK - 58
au Jus & horseradish cream

ADD 8^{oz} LOBSTER TAIL • \$45 ADDITIONAL

FAROE ISLANDS SALMON ✨
dry rubbed & seared | lavender infused Janega Farm maple syrup | quinoa with figs, dried cranberries, roasted sweet potato & cucumber
35

✨ can be prepared gluten free,
please ask your server

CULVER DUCK "TWO WAYS" ✨
American humane certified White Pekin Duck | seared half breast paired with slow roasted leg confit | farro with dried cherries, toasted pumpkin seeds, apple & pear | pan roasted Brussels sprouts with Inn-made bacon | pomegranate gastrique
34

CHESTNUT HILL FARM PORK CHOP ✨
seasoned and grilled | Foggy Mountain Farm apple chutney | roasted Yukon gold potatoes | whipped butternut squash
**ASK YOUR SERVER
FOR TONIGHT'S CUT AND PRICE**

STUFFED ACORN SQUASH ✨
roasted vegetable risotto | pan roasted brussels sprouts | maple syrup foam | chili oil
25

VEGAN COCONUT CURRY ✨
vegan sweet Italian sausage | carrot, sweet peas, sweet potato, chickpeas, red bell pepper | basmati rice | toasted peanuts
25

ASK YOUR SERVER FOR TODAY'S SPECIALS
ENTRÉE OF THE DAY • CATCH OF THE DAY
PASTA DU JOUR