



**LOUNGE**  
*at the*  
**ROYCROFT INN**

## ~ 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 - 27*

### 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

Romaine Lettuce | Inn made dressing | Kalamata olive | shaved parmesan Reggiano |  
lemon | seasoned croutons & parmesan crisp - 13 *with grilled chicken* - 20

### Classic Shrimp Cocktail

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

### Truffle Chips

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

### Baked Goat Cheese Dip

First Light Creamery goat cheese | parmesan Reggiano | Galbani Mozzarella cheese |  
balsamic marinated heirloom tomato | toasted baguette - 16

### Seared Crab Cakes (2)

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

### Pumpkin Hummus

candied pumpkin seeds | vegetables | Top Seedz organic & gluten free crackers - 14

### Sweet Potato Latkes

topped with Inn-smoked Faroe Islands salmon | Janiga Farm maple crema - 15

### 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

 *Can be prepared gluten free - ask your server*

