

## INN ROOM APPETITE

(Dial ext. 367)

(Monday- Saturday 5:00 pm- 10:00 pm) (Sunday 5:00 pm-9:00 pm)

Please allow approximately 30 minutes for delivery

### STARTERS

#### PANELLA FLATBREAD / 14

orange marmalade, caramelized apple, goat cheese flakes, red onion confit, toasted pecans

#### ARTISANAL CHEESE AND CRACKERS / 17 \*

smoked gouda, sharp cheddar, goat cheese, grapes, dried fruits, candied walnuts

#### AVOCADO TOAST / 14

marinated heirloom tomatoes, burrata cheese, micro basil

#### COPPERTOP EAST COAST CALAMARI / 14

butter milk, late harvest squash, scallions, marinara

#### CORN FLAKE CHICKEN NUGGETS / 13

blue cheese, almonds, sriracha mayo, scallions

#### HOMEMADE GUACAMOLE / 9.5\*

organic blue corn tortilla chips

#### SHAWARMA CHICKPEA DIP / 13

Tabbouleh, tahini hummus, vegetable sticks, warm pita

#### BRIE CHEESE ARANCINI 14

porcini mushroom, tomato coulis, sweet peas

#### MARKET FISH TACO / 15

organic greens, lime crema, Pico de Gallo, health slaw, flour tortilla

#### ORGANIC RED LENTIL SOUP / 7.50 \*

mirepoix, tomato vegetable broth

#### HISTORIC FRENCH ONION SOUP / 8

fortified beef broth, cheese trio, brioche

### SEASONAL SALADS

#### COPPERTOP STEAK TIP SALAD / 27

romaine hearts, endive, arugula, cherry tomatoes, gorgonzola  
 crispy onions, applewood smoked bacon, red wine herb vinaigrette

#### ICELANDIC SALMON COBB SALAD / 24 \*

Boston bibb, avocado, smoked bacon, cherry tomato, Goffle Road Farm egg, blue cheese  
 lemon herb vinaigrette

#### ROASTED BEET SALAD / 14

crispy goat cheese, arugula, red onion, ginger raspberry vinaigrette

#### ARUGULA SALAD / 13

dried apricots, shaved fennel, toasted wheatberry grain, red onion, whole grain mustard vinaigrette

#### GRAIN HOUSE SALAD / 11 \*

organic greens, shaved red onion, Anjou pear, blue cheese, spiced walnuts, sherry vinaigrette

#### KALE CABBAGE CAESAR / 13

crisp Tuscan kale, Napa cabbage, Brussels sprouts, Parmigiano Reggiano, white anchovy, Caesar dressing

#### ENHANCE YOUR SALAD

Goffle Road Farm chicken - 6, shrimp - 8, salmon - 9, prime steak tips -14, crab cake -12

## FORAGED GRAINS/ VEGETABLES / NOODLES

### HOMEMADE BUTTERNUT SQUASH RAVIOLI / 24

baby leeks, Fulper's Farm ricotta cheese, vegetable parmesan broth

### ROASTED CAULIFLOWER STEAK / 23

ancient grain blend, organic chard, Romanesco cauliflower, lemon caper gremolata

### FARMERS MARKET SOBA NOODLE BOWL / 26

vegetable miso broth, shiitake, carrots, cabbage, edamame, boiled egg, sesame choice of shrimp, chicken, tofu or salmon

## BURGERS/ SANDWICHES / WRAPS

all burgers/sandwiches/wraps come with Idaho fries, pickle

choice of American, provolone, Swiss or cheddar

substitute sweet potato fries add \$1

### B.L.T. / 15

smoked Amish bacon, Bibb lettuce, tomato, mayonnaise, sourdough toast

### CHICKEN CEASAR WRAP / 15

spinach tortilla, grilled or crispy, romaine, parmesan dressing

### ANGUS BEEF / 16

8 oz burger blend of sirloin, brisket, chuck, LTO, Brioche

### FREE-RANGE TURKEY / 16

turkey breast, mayonnaise, LTO, seven-grain bread

### VEGGIE / 15

falafel, quinoa, zucchini, cauliflower, corn, cucumber yogurt, LTO, brioche

### EXTRAS / 1.50 each \*

applewood smoked bacon, avocado, sautéed mushrooms, caramelized onions, fried egg

## FISH MONGER

### SAUTEED FLORIDA GROUPER FILET / 26

butter braised organic cabbage, butternut squash, edamame, potato dumplings, carrot ginger sauce

### FAROE ISLAND SALMON / 27\*

tri-colored quinoa, rainbow swiss chard, ruby red grapefruit emulsion

### DAILY MARKET FISH / MP

## BUTCHER'S CUTS

### 14oz PRIME NY STRIP STEAK / 48 \*

### 8oz PRIME FILET MIGNON / 42 \*

All steaks-choice of two sides and one sauce

house steak sauce, gorgonzola butter, horseradish mustard, onion jus

### PUMPKIN-ALE-BRAISED SHORT RIBS / 31

caramelized parsnip purée, roasted root vegetables, ale demi-glace

### DOUBLE-CUT BERKSHIRE PORK RIB CHOP / 32

spinach spätzle, braised red cabbage, applewood smoked bacon, caramelized apple jus

### ALL-NATURAL GRIGGSTOWN FARM CHICKEN / 26

crisp mac 'n cheese wedge, baby Brussels sprouts, oven-dried tomatoes, roasted garlic pan sauce

### SEASONAL SIDES / 7.5

hand-cut fries, baked potato, Yukon whipped potatoes, mac 'n cheese, mushroom medley

Brussels sprouts, asparagus, butternut squash, beer battered onion rings, roasted cauliflower

Sweet potato fries add \$1

---

We respect guests with food allergies but can't guarantee possible cross-contamination.

\*Denotes gluten-free item