

DINNER

STARTERS

EAST COAST CALAMARI

buttermilk, gold bar squash, basil, marinara / 19

AVOCADO TOAST

marinated heirloom tomatoes, burrata cheese, basil / 17 **VEGI**

ORGANIC RED LENTIL SOUP

mirepoix, tomato vegetable broth / 10.50 **GF, V, VEGI**

FRENCH ONION SOUP

fortified beef broth, cheese trio, brioche / 12

LOLLIPOP GOFFLE FARM WINGS

smoky blue cheese dressing, whiskey maple glaze, crudité / 17 **GF**

BACON WRAPPED SHORT RIB MINIS

roasted garlic demi-glace, rosemary / 18 **GF**

BLISTERED EDAMAME PODS

Maldon sea salt, sesame, grilled lime / 15 **GF, V, VEGI**

RIBEYE SPRING ROLLS

shaved beef, onions, mushrooms, cheddar cheese / 17

CORNFLAKE ALMOND NUGGETS

Goffle Farm chicken, sriracha mayo, blue cheese, toasted almonds, scallion / 17

SEASONAL SALADS

To ensure presentation and quality, salads cannot be split. Thank you for understanding.

COOLER WEATHER SALAD

sautéed dates, wheatberries, butternut squash, arugula, pumpkin seed, scallion,

lemon olive oil / 12 | 18 **GF, VEGI**

COBB SALAD

iceberg mix, bacon, cherry tomato, cucumber, avocado, hard-boiled egg, blue cheese,

red wine vinaigrette / 13 | 19 **GF**

GRAIN HOUSE SALAD

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

sherry vinaigrette / 12 | 17 **GF, VEGI**

CLASSIC CAESAR

romaine hearts, parmesan crisp, white anchovy, Caesar dressing / 12 | 17 **GF**

GOAT CHEESE SALAD

garden frisée, arugula, toasted pecans, ruby grapefruit, avocado, maple lime dressing / 12 | 17 **GF, VEGI**

"INN" SEASON PANZANELLA SALAD

yellow beets, baby kale, roasted butternut squash, sourdough croutons,

orange ginger vinaigrette / 12 | 17 **V, VEGI**

ENHANCEMENTS

Faroe Island salmon 12 · all-natural Goffle Farm chicken 9 · crispy chicken thigh 9 · shrimp 10

BURGERS

CLASSIC ANGUS BEEF BURGER

blend of sirloin, brisket & chuck, cheese choice, fries or garden greens / 19

FREE RANGE TURKEY SMASH BURGER

special blend of white and dark meat, cranberry relish, cheese choice, fries or garden greens / 19

SIGNATURE HOMEMADE VEGGIE BURGER

falafel, quinoa, garden vegetables, cucumber yogurt, fries or garden greens / 17 **VEGI**

OLDE MILL BURGER

Jack Daniel's BBQ onions, smoked bacon, aged sharp cheddar, fries or garden greens / 23

FAROE ISLAND SALMON BURGER

avocado, lettuce, spicy mayo, fries or garden greens / 19

ENHANCEMENTS / 2.50 EACH

applewood smoked bacon, sautéed mushrooms, caramelized onions, avocado, fried egg
gluten-free roll 2.50 · substitute sweet potato or parmesan truffle fries 1.50

ENTREES

GRILLED DENVER STEAK

parmesan truffle fries, asparagus, chimichurri / 49 **GF**

OVEN ROASTED PACIFIC BAJA HALIBUT

fingerling potatoes, fava beans, butternut squash, blistered cherry tomatoes, consommé / 36 **GF**

PAN SEARED SALMON

Faroe Island salmon from the crystal-clear waters of the North Atlantic
black lentil ragout, braised root vegetables, pomegranate sauce / 35 **GF**

ALL-NATURAL GRIGGSTOWN CHICKEN

crispy mac n' cheese wedge, baby Brussels sprouts, oven-dried tomatoes, roasted garlic sauce / 33

HOUSE MADE DUTCH OVEN MEATLOAF

sautéed haricots verts, golden whipped potatoes, brown gravy / 29

BRAISED BEEF SHORT RIBS

sautéed mushroom medley, mini parsley-potato gnocchi, natural jus / 41

FRENCHED CENTER-CUT PORK CHOP

sage butter spaetzle, bacon braised red cabbage / 37

ORGANIC SEMOLINA TRUMPET PASTA

kale pesto, roasted eggplant, asparagus, sun-dried tomato, creamy parmesan / 28

BREAD SERVICE / 6

basket of five ciabatta rolls with herbal garlic butter

SIDES / 8

hand-cut fries · golden whipped potatoes · mac n' cheese wedge · mushroom medley
Brussels sprouts · beer battered onion rings · grilled asparagus
butternut squash · fingerling potatoes

GF gluten free **V** vegan **VEGI** vegetarian

There is a 3% surcharge added to your bill when paying by credit card.

A 20% service charge is added to all tables of six or more.

Est. 1768