



## Small Plates

### Cheese & Charcuterie

Single Item \$10 | Three Items \$27

\*comes with nuts, crostini, grapes, fig jam

### Crabcakes \$22

Lemon crème fraîche, greens

### Grilled Flatbread \$16

Fresh mozzarella, basil, marinated tomatoes

### Seared Tuna \$19

Cucumber rounds, wasabi crème fraîche

### Soup du Jour

Cup \$7 | Bowl \$10

## Salads

### House Salad

1/2 Salad \$7 | Full Salad \$13

### Spring Salad \$16

Mixed greens, kale, radish, asparagus,  
bleu cheese vinaigrette

## Cheese

**Fromage-** Goat & Cow soft w/ honey

### Balsamic & Cipollini - Small

batch Wisconsin cheese, sweet & savory

### Manchego - Sheep herbal & firm,

LaManchaga, Spain

### Vino Rosso - Small batch Wisconsin

cheese, red wine soaked, sweet & nutty

### Sharp Cheddar - Cow, creamy

Cabot Creamery, VT

## Charcuterie

Hot Soppressata

Prosciutto

Genoa Salami

## Signature Dishes

### Hannah's Beef Brisket \$32

Family heirloom recipe

GF

### Chicken Française \$30

Parmesan encrusted chicken breast, white wine  
butter, and lemon

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### Stuffed Sole \$33

Crab, spinach, and asparagus, green pea risotto

### New Zealand Rack of Lamb \$45

Mint jelly demi-glace, couscous with  
Kalamata olives, spinach, and sundried tomatoes

### 12oz Steak au Poive \$40

Peppercorn encrusted, brandy cream sauce

GF

### Fettuccine Carbonara \$28

Cured ham, bacon, onion, egg, parmesan cheese

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### Pasta a la Saratoga \$25

Shiitake mushrooms, roasted tomatoes, spinach,  
Kalamata olives, white wine, and pesto over linguine

\*\*

GF = does not contain gluten

\*\* = Can be made gluten free please ask your server

## Sandwiches

Gluten Free Sandwich Buns Available

All burger patties are gluten free

### Classic Burger \$16

Lettuce, tomato, onion, choice of cheese

### The Inn's Chicken Sandwich \$16

Cranberry mayonnaise, Granny Smith apple,  
swiss cheese, lettuce and tomato

### Blackbean Burger \$15

Housemade blackbean patty, lettuce, tomato, onion,  
choice of cheese, BBQ sauce

## Desserts

All desserts made in house

Homemade Ice Cream \$8 each GF

Crème Brûlée \$10 GF

Flourless Chocolate Cake \$10 GF

Fruit Crumble \$10

Dairy Free



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