



Small Plates

CRABCAKES \$22
Lemon crème fraîche, greens GF

GRILLED FLATBREAD \$16
Fresh mozzarella, basil,
marinated tomatoes

SEARED TUNA \$19
Cucumber rounds, wasabi
crème fraîche GF

MEATBALLS \$14
Beef, housemade sauce GF

DUCK FAT TRUFFLE FRIES \$15
Hand cut, truffle oil, parmesan,
garlic mayo GF

SHRIMP COCKTAIL \$20
Cocktail sauce, lemon slices GF

CHIPS & SALSA \$8
Fresh fried tortilla chips,
housemade salsa GF

SOUP \$7/\$10
French Onion ** | Soup du Jour

SALADS

HOUSE SALAD GF
1/2 Salad \$8 | Full Salad \$14

SPINACH SALAD \$9 | \$16
Grilled red onions, tomatoes, bacon,
crumbled bleu cheese, glazed walnuts GF

CLASSIC CAESAR \$8 | \$14
Romaine, parmesan cheese, croutons,
Caesar dressing**+

Add: Chicken \$8 | Shrimp \$20 | Salmon \$22

All dressings made in house: GF
Balsamic vinaigrette, lemon vinaigrette,
bleu cheese vinaigrette, Caesar

Signature Dishes

HANNAH'S BEEF BRISKET \$39
Family heirloom recipe, potato & vegetable du jour GF

SUMMER CHICKEN \$30
Sautéed chicken breast, zucchini, onion, tomatoes,
pesto, balsamic glaze, wild rice GF

PAN SEARED SALMON \$40
White wine, brown butter, lemon, & sage
over mushroom risotto GF

SEARED TUNA \$37
Wild rice, cucumber & red onion salad,
pineapple & mango salsa GF
*served rare

FRENCH CUT PORK CHOP \$50
Bourbon molasses glaze, truffle fries & vegetable du jour GF

STEAK FRITES \$51
8oz. NY Strip, burgundy demi-glaze, truffle fries
& vegetable du jour GF

FRA DIAVOLO \$37
Andouille sausage, shrimp, spicy tomato sauce
over linguine **

THE INN'S PRIMAVERA \$26
Spinach, sun dried tomatoes, olives, shiitaki
mushrooms, pesto, penne **

COFFEE & CORDIALS

Brewed Coffee \$4

Hot Tea \$2

Grand Marnier \$12

Romana Sambuca \$11

Romana Sambuca Black \$11

Chambord \$11

Bailey's

CHEESE & CHARCUTERIE

Single Item \$10 | Three Items \$27
comes with nuts, crostini, grapes, fig jam **

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

HOT SOPPRESSATA
Spicy Italian salami

PROSCIUTTO CRUDO
Thinly sliced dry cured ham

GENOA SALAMI
Dry cured, unsmoked salami

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

Espresso Crème Brûlée \$10 GF

Flourless Chocolate Cake \$10 GF

Pumpkin Cheesecake \$10