



CIRCA 1843

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

Green Bean Française \$14

Green beans, française batter, cajun mayo GF

Duck Fat Truffle Fries \$15

Hand cut, truffle oil, parmesan, garlic mayo GF

Soup

French Onion ** or Soup du Jour

Cup \$7 | Bowl \$10

Cheese & Charcuterie

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

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

Salads

House Salad

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

Winter Salad \$16

Kale, apples, goat cheese, almonds GF

All dressings made in house: GF

Balsamic vinaigrette, lemon vinaigrette, bleu cheese vinaigrette

Signature Dishes

Hannah's Beef Brisket \$32

Family heirloom recipe GF

Chicken Marsala \$30

Shiitake mushrooms, marsala, cream **

Atlantic Salmon \$33

Almond brown butter GF

Steak Frites \$42

Hanger steak, burgundy demi-glace, duck fat truffle fries GF

Wild Boar Bolognese \$28

Wild boar, linguine **

Pasta a la Saratoga \$25

Shiitake mushrooms, sundried 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

vegan, contains nuts