



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

Fall Salad \$16

Chopped kale, candied walnuts, dried cranberries
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 \$30

Family heirloom recipe

Chicken Marsala \$27

Marsala wine, shiitake mushrooms, cream

Baked Salmon \$33

Crushed pistachios, pumpkin risotto, citrus beurre blanc

Half Duck \$34

Maple roasted, honey orange glaze

French Cut Pork Chop \$34

Apple cider reduction

Pasta a la Saratoga \$22

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

Gluten Free Pasta Available

10oz Delmonico Steak \$40

Grilled, mushrooms & onions

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

Crème Brûlée \$10

Flourless Chocolate Cake \$10



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