



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

- CRISPY BRUSSELS SPROUTS \$14  
Apples, maple syrup 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
- ARUGULA SALAD \$9 | \$16  
Roasted beets, pears, goat cheese GF
- CLASSIC CAESAR \$8 | \$14  
Romiane, parmesan, croutons, caesar dressing\*\*+  
  
Add: Chicken \$8 | Salmon \$14  
  
All dressings made in house: GF  
Balsamic vinaigrette, lemon vinaigrette  
bleu cheese vinaigrette, caesar

Signature Dishes

- HANNAH’S BEEF BRISKET \$33  
Family heirloom recipe, potato & vegetable du jour GF
- CHICKEN PICCATA \$30  
Lemon, white wine, parmesan orzo, vegetable du jour \*\*
- ATLANTIC SALMON \$39  
Herb encrusted, citrus beurre blanc, potato & vegetable du jour GF
- FRENCH CUT PORK CHOP \$46  
Dijon cream sauce, truffle fries & vegetable du jour GF
- WILD BOAR BOLOGNESE \$28 \*\*  
Pappardelle pasta
- VEGETABLE GNOCCHI \$25  
Butternut squash, sage, kale, pinenuts, butter
- STEAK FRITES \$45  
8oz. NY Strip, Burgundy demi-glace, duck fat truffle fries, & vegetable du jour GF

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
- Key Lime Pie \$10

Coffee & Cordials

- |                           |                       |
|---------------------------|-----------------------|
| Brewed Coffee \$4         | Baileys \$12          |
| Hot Tea \$3               | Kahlua \$12           |
| Espresso \$5              | Frangelico \$12       |
| Cappuccino \$7            | Amaretto \$12         |
| Grand Marnier \$13        | Drambuie \$12         |
| Romana Sambuca \$12       | Courvoisier VS \$14   |
| Romana Sambuca Black \$12 | Rémy Martin VSOP \$16 |
| Chambord \$12             | Dom B&B \$14          |