



CIRCA 1843

Small Plates

Cheese & Charcuterie

Single Item \$9 | Three Items \$24 | Five Items \$36

*comes with nuts, crostini, grapes, fig jam

Crabcakes \$19

Lemon crème fraîche, greens

Grilled Flatbread \$12

Fresh mozzarella, basil, marinated tomatoes

Seared Tuna \$18

Cucumber rounds, wasabi crème fraîche

Soup du Jour \$8

Salads

House Salad

1/2 Salad \$5 | Full Salad \$10

Spring Salad \$12

Mixed greens, strawberries, goat cheese, candied walnuts, and Champagne vinaigrette

Cheese

Fromage- Goat & Cow soft w/ honey

Balsamic & Cipollini Onion - Small batch Wisconsin cheese, sweet & savory

Manchego - Sheep herbal & firm, LaManchaga, Spain

Taleggio - Cow, Soft, creamy, & fruity

Sharp Cheddar - Cow, Vermont

Charcuterie

Hot Soppressata

Prosciutto

Mortadella w/ pistachios

Sandwiches

Gluten Free Sandwich Buns Available

All burger patties are gluten free

Classic Burger \$15

Lettuce, tomato, onion, choice of cheese

The Inn's Chicken Sandwich \$15

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

Blackbean Burger \$14

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

Signature Dishes

Hannah's Beef Brisket \$26

Family heirloom recipe, vegetable and potato du jour

Chicken Picatta \$25

Lemon, capers, vegetable and potato du jour

Pan Seared Trout \$29

Almond brown butter, wild mushroom risotto

12oz. NY Strip \$35

Au Poivre, balsamic glaze, vegetable and potato du jour

Braised Short Ribs \$32

Cheddar grits, vegetable du jour

Pasta a la Saratoga \$19

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

Gluten Free Pasta Available

Desserts

All desserts made in house

Homemade Ice Cream \$6 each

Crème Brûlée \$8

Flourless Chocolate Cake \$8