



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

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

STRAWBERRY SALAD \$9 | \$16

Arugula, strawberries, goat cheese,
candied walnuts GF

CLASSIC CAESAR \$8 | \$14

Romane, 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

HAPPAN'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

SEARED TUNA \$36

Pineapple & mango salsa
marinated cucumber salad, wild rice GF

PASTA A LA SARATOGA \$25

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

FILET MIGNON \$50

Port wine reduction, potato & 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

Fruit Crumble \$10
vegan, contains nuts

Key Lime Pie \$10

COFFEE & CORDIALS

Brewed Coffee \$4

Hot Tea \$2

Espresso \$2

Cappuccino \$10

Grand Marnier \$12

Romana Sambuca \$11

Romana Sambuca Black \$11

Chambord \$11

Baileys \$11

Kahlua \$11

Frangelico \$11

Amaretto \$11

Drambuie \$11

Courvoisier VS \$12

Rémy Martin VSOP \$15

Dom B&B \$12