



CIRCA 1843

Small Plates

Cheese & Charcuterie

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

*comes with nuts, crostini, grapes, fig jam

Crabcakes \$20

Lemon crème fraîche, greens

Grilled Flatbread \$13

Fresh mozzarella, basil, marinated tomatoes

Seared Tuna \$19

Cucumber rounds, wasabi crème fraîche

Soup du Jour \$8

Salads

House Salad

1/2 Salad \$6 | Full Salad \$11

Fall Salad \$13

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, Cabot Creamery, VT

Charcuterie

Hot Soppressata

Prosciutto

Genoa 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

Signature Dishes

Hannah's Beef Brisket \$26

Family heirloom recipe

Chicken Marsala \$27

Marsala wine, shiitake mushrooms, cream

Baked Salmon \$31

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 \$20

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

12oz Delmonico Steak \$37

Grilled, mushrooms & onions

Gluten Free Pasta Available

Desserts

All desserts made in house

Homemade Ice Cream \$7 each

Crème Brûlée \$9

Flourless Chocolate Cake \$9