



## SPRING MENU

*Our Head Chef, Max, hails from the Culinary Institute of Michigan. He, and his experienced team are passionate about every element of cuisine and like to experiment with a range of globally infused flavors.*

*We strive to source natural, wild caught, and organic food so that our finished product is not only delicious, but also nutritious and healthy.*

**Grass Fed Beef** - Grain fed beef is fatter; we prefer beef that has consumed a natural grass diet and is thus more lean and healthy. We like our carbs next to the meat, not in it.

**Wild Caught Fish** - Wild fish eat other organisms found in their natural environment; farmed fish are given a processed, high-fat, high-protein feed in order to produce larger fish. Therefore, farmed fish tend to be fatter and often subjected to antibiotics to keep them healthy in their pen. The Inn Kitchen roots for the free-style swimmers.

**Size Matters** - U10 Scallops mean at this size it will take under 10 to equal a pound. So, these larger size sea scallops make for a substantial, creamy, delicious meal.

Welcome. It's our goal to provide a unique culinary and hospitality experience that will have you returning again and again.

## Starters

<b>Soup Du Jour</b>	<b>Cup 5 / Bowl 7</b>
House made daily	
<b>Beef Tips*</b>	<b>12</b>
Seasoned with coffee rub served with Cajun remoulade	
<b>Seared Blackened Ahi Tuna*</b>	<b>12</b>
AAA Sushi grade served with lime slaw, wasabi & soy	
<b>Fried Brussels Sprout Chips</b>	<b>8</b>
With shaved parmesan	
<b>Farmhouse Salad</b>	<b>8</b>
Tossed with herb vinaigrette	
<b>Tempura Shrimp</b>	<b>10</b>
With lemon blackberry gastrique	
<b>Tempura Harvest Vegetables</b>	<b>10</b>
With maple sriracha drizzle	

## Boards

**Serves 2 - 4 people**

<b>Baked Brie</b>	<b>18</b>
With Beau Bien® Mixed Berry Jam, fruit garnish, and toasted baguette slices	
<b>Charcuterie &amp; Cheese</b>	<b>24</b>
With Marcona almonds, olives, fresh fruit, and toasted baguette slices	
<b>Seared Blackened Ahi Tuna*</b>	<b>24</b>
AAA Sushi grade served with lime slaw, wasabi & soy	

## Entrées - Sea

<b>Pan Seared Scallops*</b>	<b>29</b>
U10 Sea Scallops, parmesan mushroom risotto, broiled asparagus, and bourbon sage butter	
<b>Lobster Risotto</b>	<b>26</b>
Creamy risotto with sautéed lobster served with broiled asparagus	
<b>Pan Seared Salmon</b>	<b>28</b>
Wild caught salmon, toasted farro, broiled asparagus, with rosemary lemon butter	
<b>Shrimp Scampi</b>	<b>22</b>
Pan seared shrimp tossed in scampi sauce, served over linguine	
<b>Wild Caught Perch</b>	<b>20</b>
Lightly dusted and fried with french green beans, and roasted baby potatoes	

## Entrées - Land

<b>Bone-In Ribeye*</b>	<b>36</b>
16 oz. grass fed topped with sweet potato straws. Served with sweet potato mash, and sautéed broccolini	
<b>Beef Tenderloin*</b>	<b>29</b>
6 oz. grass fed tenderloin with house steak butter, french green beans, and roasted baby potatoes. <i>Add sautéed mushrooms and onions</i> 3	
<b>Braised Pork</b>	<b>20</b>
Slow braised pork, cranberry apple jam, spätzle, and sautéed broccolini	
<b>Honey Butter Fried Chicken</b>	<b>20</b>
Crispy fried boneless chicken breast with whipped honey butter, fried brussels sprout chips, and sweet potato mash	
<b>Thai Peanut Chicken</b>	<b>18</b>
Sautéed chicken in a spicy peanut sauce, served with linguine, and broccolini <i>Substitute Shrimp</i> 4	
<b>Garden Vegetable Primavera</b>	<b>14</b>
Sautéed vegetables, linguine tossed in marinara sauce, with shredded parmesan	

## Entrées - Salad

<b>Roasted Beet</b>	<b>10</b>
Arugula blend, roasted beets, goat cheese, and pecans, tossed in a maple vinaigrette	
<b>Chopped Romaine</b>	<b>11</b>
Cucumber, tomato, apple wood smoked bacon, pickled red onion, crumbled bleu, tossed in house ranch dressing	
<b>The Schoolhouse Salad</b>	<b>12</b>
Chopped brussels sprouts, apple wood smoked bacon, sunflower seeds, parmesan, tossed in cashew honey vinaigrette	

### Add a protein

Grilled Chicken Breast	5
Wild Caught Salmon	10
Sautéed Shrimp	8

## Sandwiches

<b>Short Rib Burger*</b>	<b>16</b>
Grass fed ground short rib, choice of bleu or Cheddar, on a brioche bun. Served with house-seasoned waffle fries.	
<b>Southern Chicken Sandwich</b>	<b>14</b>
Boneless chicken breast (fried or grilled), topped with cheddar, coleslaw, house pickles, and spicy maple drizzle. Served with house- seasoned waffle fries.	
<b>Vegan Burger</b>	<b>13</b>
Beyond Meat® completely plant based, served on vegan pretzel bun, with a side salad.	

## Desserts

<b>Crème Brulée du jour</b>	<b>6</b>
<b>Inn House Cheesecake</b>	<b>8</b>
with strawberry sauce	
<b>Key Lime Pie</b>	<b>6</b>
<b>Gelato</b>	<b>6</b>
Pistachio, Sea Salt Caramel Chocolate	

\*Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Not all ingredients are listed. Alert your server of any food allergies.