

We are passionate about food. Our mission is to create a menu of globally inspired, flavorful dishes that provide a unique and truly enjoyable culinary experience. We start by seeking high quality ingredients, and then add equal amounts of skill and imagination. Bon appétit.

- Chef Max

Grass Fed Beef – Grain fed beef is fatter; we prefer beef that has consumed a natural grass diet and is 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 feed in order to produce larger fish. Therefore, farmed fish tend to be fattier 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.

Sustainably Sourced – When selecting product, we choose farms that take a holistic and responsible approach and do not use steroids, hormones, or antibiotics for unnatural enhancement.



"Drinking good wine with good food in good company is one of life's most civilized pleasures."

- Michael Broadbent

Wine pairings are suggested next to menu items for your convenience. Maybe you'll find a new favorite.

Bottles can be taken with you if you have a little leftover.

Starters

Soup Du Jour	Cup 5 / Bowl 7
House made daily	
Farmhouse Salad	8
Tossed with herb vinaigrette	
Beef Tips* , Bin 30	12
Seasoned with coffee rub served with Cajun remoulade	
Seared Blackened Ahi Tuna* , Bin 10	12
AAA Sushi grade served with lime slaw, wasabi & soy	
Fried Brussels Sprout Chips , Bin 17	8
With shaved parmesan	
Tempura Shrimp , Bin 19	10
With lemon blackberry gastrique	
Tempura Harvest Vegetables , Bin 20	10
With maple sriracha drizzle	

Boards

Add a bottle of the suggested wine for the perfect starter for 2 – 4 people

Baked Brie , Bin 15	18
With Beau Bien® Mixed Berry Jam, fruit garnish, and toasted baguette slices	
Charcuterie & Cheese , Bin 16	24
With Marcona almonds, olives, fresh fruit, and toasted baguette slices	
Seared Blackened Ahi Tuna* , Bin 12	24
AAA Sushi grade served with lime slaw, wasabi & soy	

Beverages

Coffee Thrive Sustainable Brand	2
Tea Mighty Leaf Organic	2
Soda Coke, Diet Coke, Sprite, Vernors, Root Beer	2
Iced Tea	2
Lemonade	2
Still / Sparkling Water	4
Pellegrino & Acqua Panna (750 ml)	

Entrées - Sea

Pan Seared Scallops* , Bin 22	29
U10 Sea Scallops, parmesan mushroom risotto, broiled asparagus, and bourbon sage butter	
Lobster Risotto , Bin 24	26
Creamy risotto with sautéed lobster served with broiled asparagus	
Wild Caught Sockeye Salmon , Bin 24 or 32	28
Pan seared, with toasted farro, broiled asparagus, and rosemary lemon butter	
Shrimp Scampi , Bin 19	22
Pan seared shrimp tossed in scampi sauce, served over linguine	
Wild Caught Perch , Bin 20	20
Lightly dusted and fried. Served with house seasoned waffle fries and green beans	

Entrées - Land

Bone-In Ribeye* , Bin 44	36
16 oz. grass fed topped with sweet potato straws. Served with sweet potato mash, and sautéed broccolini	
Beef Tenderloin* , Bin 28	29
6 oz. grass fed tenderloin with house steak butter, french green beans, and roasted baby potatoes	
Add sautéed mushrooms and onions	3
Braised Pork , Bin 30	20
Slow braised pork, cranberry apple jam, house-made spätzle, and sautéed broccolini	
Herb Chicken , Bin 24	20
Pan seared whole chicken breast with roasted potatoes and asparagus. Topped with tarragon beurre blanc	
Thai Peanut Chicken , Bin 17	18
Sautéed chicken in a spicy peanut sauce, served with linguine, and broccolini	
Substitute Shrimp	4
Garden Vegetable Primavera , Bin 18	14
Sautéed vegetables, linguine tossed in marinara sauce, with shredded parmesan	

Entrées - Salad

Roasted Beet	10
Arugula blend, roasted beets, goat cheese, and pecans, tossed in a maple vinaigrette	
Chopped Romaine	11
Cucumber, tomato, applewood smoked bacon, pickled red onion, crumbled bleu, tossed in house ranch dressing	
The Schoolhouse Salad	12
Chopped brussels sprouts, applewood 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

Short Rib Burger* , Bin 29	16
Grass fed ground short rib, choice of bleu or Cheddar, on a brioche bun. Served with house-seasoned waffle fries	
Southern Chicken Sandwich	14
Chicken breast (fried or grilled), topped with cheddar, coleslaw, house pickles, and spicy maple drizzle. Served with house-seasoned waffle fries	
Vegan Burger , Bin 11	13
Beyond Meat® completely plant based, served on vegan pretzel bun, with a side salad	

Desserts

Crème Brulée du jour	6
Inn House Cheesecake	8
with strawberry sauce	
Key Lime Pie	6
Gelato	6
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.