



## LET'S GET DAFFY

APRIL 5 - APRIL 28, 2025

TWO COURSE PRIX FIXE \$35

### APPETIZER

“CORNBREAD’S” CLAM CHOWDER ‡  
*Oyster crackers*

SPRING ONION-POTATO VELOUTÉ  
*Green garlic, sourdough*

LEVANTINE TRIO  
*Baba ghanoush, hummus, muhammara, fresh cut vegetables, pita*

JEFFERY’S BABY GREENS  
*Roasted strawberries, cucumbers, rhubarb, pickled fennel,  
goat cheese, basil vinaigrette*

### ENTREES

BLACKBIRD FARM BURGER  
*Grafton cheddar, balsamic glazed onions, garlic aioli, fries*

ROASTED PORK & BROCCOLI RABE MELT  
*Sharp provolone, pepper relish, smoked paprika aioli,  
Portuguese roll, fries*

HERB ROASTED STATLER CHICKEN  
*White bean ragoût, Rhode Island mushrooms,  
broccolini, preserved lemon*

RICOTTA GNUDI  
*Roasted rainbow carrots, fava beans, peas,  
mint, basil, pistachios*

‡ In memory of James “Cornbread” Crookes 1960-2019  
Cornbread was a member of our culinary team for nearly forty years. His signature dish was, and is, the Inn’s clam chowder.

