

NATIVE OYSTERS
Half dozen 28

BAKED STUFFED MAITAKE MUSHROOM
Roasted garlic confit, creamed leeks, pistachios 22

“CORNBREAD’S” CLAM CHOWDER ‡
Oyster crackers 12/18

STREET CORN DIP
Tortilla chips, cotija, poblano, spiced brown butter 20

SOURDOUGH SPAETZLE
Caramelized onion, cabbage, pretzel crumble 19

WEDGE SALAD
*Maple bacon, roasted grapes,
blue cheese dressing, pepitas 17*

SALAD ADDITIONS
*Lobster salad 27
Bay leaf chicken 14
Seared salmon 18*

MIXED GREENS SALAD
Barley, aged gouda, pecans, cranberry vinaigrette 16

CACIO E PEPE RISOTTO
Tellicherry black pepper, Grana Padano, roasted squash 32

GRILLED NY STRIP STEAK
12oz steak, salsa macha, herb-dusted frites, arugula 60

TANDOORI SPICED CHICKEN STATLER
Couscous, mint yogurt, red onion chutney 36

LAWN BURGER
Gruyere, caramelized onion, balsamic aioli, arugula 26

PAN SEARED SALMON
Red beet hash, frisée, sage-brown butter sauce 42

LOBSTER ROLL
5oz. chilled lobster meat, tarragon crème fraîche, fries 40

PUMPKIN PIE VERRINE
Pumpkin mousse, maple pound cake, raisins, brioche ice cream 10

CARAMEL APPLE BLONDIE SKILLET
Brown butter, caramel roasted apples, apple butter ice cream 14

S'MORES BROWNIE
Toasted marshmallow, graham cracker, chocolate sauce 13

ICE CREAM AND SORBET
House-made 10

‡ 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.

*This item is raw or partially cooked and can increase your risk of food borne illness. Consumers who are sensitive to food related reactions or illness should eat only thoroughly cooked meats, poultry & seafood.
If you have any allergies, please bring them to your server’s attention.