

LUNCH AT CASTLE HILL
TWO COURSE PRIX FIXE: 40. PER PERSON
CHOOSE ONE APPETIZER AND ONE ENTREE
OR
AVAILABLE A LA CARTE

TO START

OYSTERS ON THE HALF-SHELL
Six pieces 24

CRISPY BRUSSELS SPROUTS
Sesame brittle, tamarind mustard 15

BAKED OYSTERS
Béchamel, spinach 26

N'DUJA CROQUETTES
Manchego, potato, preserved lemon aioli 16

“CORNBREAD’S” CLAM CHOWDER ‡
Oyster crackers 12

PASTRAMI SPICED BEETS
Ricotta salata, rye bread, red cabbage vinaigrette 15

SALADS

WEDGE SALAD
*Maple bacon, roasted grapes,
blue cheese dressing, pepitas 16*

SALAD ADDITIONS
*Lobster salad 24
Bay leaf chicken 14
Pan seared salmon 14*

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

ENTREES

CAJUN SHRIMP SPAGHETTI
Calabrian chile, andouille, crème fraîche 36

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

SPICY KOREAN FRIED CHICKEN
Quinoa, jasmine rice, pickled vegetables, gochujang 26

LAWN BURGER
Gruyère, caramelized onion, balsamic aioli, arugula 24

ROASTED SALMON
Tom yum broth, root vegetables, fried mushrooms 38

OVEN ROASTED TURKEY SANDWICH
Cranberry, brie, mixed greens salad 18

STEAK FRITES
*8oz Flat iron, herb butter, caramelized shallots,
hand-cut fries 38*

DESSERTS

SWEET POTATO PIE
Toasted oat ice cream, pecan toffee 12

CHOCOLATE PASSION FRUIT TORTE
Flourless chocolate cake, Kahlua ice cream 12

GRIDDLED BANANA BREAD
Lemon dulce, malt ice cream 12

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.

