

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 12/18

SOURDOUGH SPÄETZLE
Caramelized onion, cabbage, pretzel crumble 14

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

CACIO E PEPE RISOTTO
*Tellicherry black pepper, grana padano,
roasted squash 24*

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

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

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

PAN SEARED SALMON
Red beet hash, frisée, sage-brown butter sauce 38

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

GRILLED RIBEYE
*10oz steak, spicy cilantro sauce,
twice-cooked fingerling potatoes, seasonal vegetables 48*

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.

