

THE  
*Lawn*  
AT CASTLE HILL

TO START

NATIVE OYSTERS

*Six pieces 25  
Twelve pieces 48*

TRUFFLED ONION DIP

*House fried kettle chips 14*

SMOKED SALMON TOAST

*Grilled sourdough, avocado, fried capers, everything spice 20*

ARANCINI

*Carnaroli rice, mozzarella, roasted squash, tomato sauce 16*

FRIED DELICATA SQUASH

*Beer batter, sage-pesto aioli, walnuts, local honey 16*

MARINATED GRUYÈRE

*Orange, Aleppo, oregano, caper berries, olives 12*

SOUPS & SALADS

SHAVED BEET SALAD

*Mixed greens, shaved beets, endive, fennel, radicchio  
radish, maple vinaigrette, pomegranate 18*

WEDGE SALAD

*Baby gem, Great Hill blue cheese, onion, cherry tomato  
spiced red wine vinaigrette, savory granola 18*

“CORNBREAD’S” CLAM CHOWDER ‡

*Oyster crackers 12*

SALAD ADDITIONS: *Lobster salad 25 | Bay leaf chicken 12*

ENTREES

MOULES FRITES

*Butternut squash, chili, honey, crème fraîche 28*

FRENCH TOAST BREAD PUDDING

*Berry compôte, crème fraîche, brown sugar crumble 18*

LAWN BURGER

*Thousand Island, cheddar, lettuce, tomato, onion, fries 26*

LOBSTER HASH

*Poached eggs, Béarnaise, baguette, mixed fruit 28*

LOBSTER ROLL

*5 oz. chilled lobster meat, tarragon crème fraîche, fries 42*

STEAK & EGGS

*8 oz. Prime flat iron, poached eggs, home fries  
chipotle Hollandaise 45*

SQUASH & GOAT CHEESE SANDWICH

*Cranberry-herb goat cheese, greens, red cabbage  
pickled beets, sliced butternut 20*

TRADITIONAL EGGS BENEDICT

*Thick cut English muffin, house smoked ham,  
poached eggs, Hollandaise 22*

‡ 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.

