

THE
Lawn
AT CASTLE HILL

TO START

NATIVE OYSTERS

*Six pieces 26.
Twelve pieces 48.*

MEDITERRANEAN FLATBREAD

*House made naan, lamb merguez, feta, kale chermoula
pickled red onion 24.*

FRIED DELICATA SQUASH

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

TRUFFLED ONION DIP

House-fried kettle chips 14.

ARANCINI

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

SANDWICHES

LAWN BURGER*

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

FALL SQUASH & GOAT CHEESE

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

LOBSTER ROLL

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

ENTREES

CURRIED CHICKEN POT PIE

Golden raisins, peas, pearl onion, potato, cheddar pastry 28.

SEARED SWORDFISH

Potato, onion, delicata squash, apple vierge 45.

FLAT IRON STEAK*

Salt & vinegar tater tots, bitter greens, beef jus 45.

MOULES FRITES

Butternut squash, chili, honey, crème fraîche 28.

CAULIFLOWER TIKKA

Ruby curry, yogurt marinade, onion crunch, naan 28.

‡ 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.