

TERRACE ROOM at the Inn

Grandma's Giardiniera Garlic Garden Hummus 10

say that three times fast and we will serve some naan bread for you to enjoy with it

East Coast Crab Louis 17

a classic that started on the west coast, enhanced on the east, jumbo lump crab cradled in baby bibb and leafy raddichio

Not Shrimp Cocktail 16

three jumbo shrimp finished with horseradish cream and charred orangey-syrupy-oranges

Soupe, Suppe, Soup 5/8

nothing beats a warm autumn soup, enhanced with Chef's daily features, your server can explain the rest in detail,
don't forget the pretzel roll, they are everyone's favorite

Gorgonzola Dolce and Gabbana 13

crisp baby iceberg covered with heirloom cherry tomatoes, crumbles of applewood smoked bacon, gorgonzola dolce, pickled shallots

a Caesar for Caesar 13

our tribute to Cardini, crisp leafy romaine, classic dressing, crostini, imported grana padano.
we recommend fresh ground pepper as a finish.

We Make the Perfect Pear 14

a melange of ingredients that 'pear' perfectly for autumn;
fresh crisp autumn pears, brie cheese, roasted candied walnuts, maple balsamic dressing

SALAD ENHANCEMENTS: chilled sesame poppyseed salmon* 12, virginia lump crab 11, grilled chicken 8, shrimp 12

house french fries, kettle chips, sweet potato chips, side salad SANDWICH ENHANCEMENTS

Faroe Island Seared Salmon* 24

crispy skin on seared salmon, peewee pearl potatoes salt boiled
with corn cream, arugula, and GIN pickled shallots for extra fun

Terrace Steak* Frites 26

classics get better with age, even better char-grilled with house
terrace butter

Pappardelle Pepper Pasta 24

slightly spiced sauteed shrimp on a bed of pappardelle and broccoli
rabe, tossed in red pepper cashew pesto-y sauce and finished with
lemon butter

Rocky Rock-fish 24

sitting on a bed of crabmeat, virginia ham, crimini mushrooms all
cooked down with cream, butter, salt, lemon, pepper, oh my...

Cedar River Prime Burger* 21

our cooks favorite burger. topped with smoked gouda, tarragon
tomato onion jam, and craft pickles.

(cooks note:recommend med rare and extra tomato onion jam)

Terrace Dip 21

choice top sirloin drenched in beef demi broth, add sauteed
broccoli rabe, melted provolone, all in a sub roll and don't forget
the horseradish cream

Turkey Sando 17

nothing pairs better with roasted turkey than cranberry, so we
put it on cranberry bread, then added cranberry aioli...havarti,
arugula, and more cranberry aioli...

Bistro Croissant 18

everything spice is not just for bagels, we put it on
salmon. smoke the salmon, then put it on a croissant.
brie cheese, arugula and tomato onion jam only enhance. enjoy.

Ahi means Tuna* 25

seared sesame crusted ahi with red cabbage slaw,
red pepper aioli, avocado

Entree of the Season

Roast Chicken Pot Pie 18

delightfully warm, incredibly delicious, makes everyone feel the
comfort of home in this creamy and rich pot pie, perfect for fall

Sticky Sticky Toffee Pudding 7

it's only better for you when served in a puddle of vanilla cream

Lemony Custard 8

cream and sugar that has been boiled enthusiastically for about three minutes with
lemons and love, eat with rosemary shortbread cookies

Chocolate Fudge Tart 9

American Heritage double chocolate filled tart smothered in
raspberry ripple cream

Our pastry chef kindly requests that
you leave room for dessert, always.

