

TERRACE ROOM at the Inn

Grandma's Giardiniera Garlic Garden Hummus 10
say that three times fast and we will serve some bread for you to eat with it

Summer Ahi* Watermelon 18

fresh ahi* layered between watermelon nestled atop curly frisee dusted with goat cheese and balsamic reduction,
an effortless combination

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 drenched with horseradish cream and charred orangey-syrupy-oranges

Soupe, Suppe, Soup 5/8

delightfully refreshing for the summer season, our chef's are featuring gazpacho prepared several ways...with fruits or veggies...or both!
your server will be delighted to describe what they have come up with today!

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

Greek Goddess, Green Goddess 14

peaches, marcona almonds, bibb and red oak lettuces, red onion, Goats-R-US farms goat cheese, green goddess vinaigrette from
scratch

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 **ENTREE 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 Dip 21

choice top sirloin drenched in beef demi broth, add sauteed
broccoli rabe, melt provolone on top, smooch all in a sub roll
and dont forget the horseradish cream

"No More Wire Hanger" Steak* Frites 26

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

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...

Pepper Pappardelle Pasta 24

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

Bistro Croissant 18

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

Rocky Rock-fish 24

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

Sandwich of the Season

Ahi means Tuna 25*

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

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)

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

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

Chocolate Fudge Tart 9

American Heritage double chocolate filled tart smothered in
raspberry ripple cream

