

THE INN MENU

Starters

Bread and Herb Oil	\$5
House Made Kettle Chips served with French Onion dip	\$5
Jumbo Pretzel 10 oz soft pretzel with your choice of honey mustard, gouda cheese dip or warmed cream cheese	\$10
Corn Nuggets whole kernels of corn, spices and flour tossed in a light batter for a home-style flavor	\$6
Chicken Chunks breaded crispy chicken chunks with choice of sauce: Sweet Baby Rays BBQ, sweet chili, hot sauce, or hot honey, tossed or on the side	\$10
Soup Du Jour ask your server for our daily soup special	cup \$4 bowl \$5

Salads

choice of dressings: ranch, raspberry vinaigrette, French, poppy seed, Caesar, bleu cheese, house-made spicy ranch, Italian, red wine vinaigrette and honey mustard

House Garden fresh spring mix with red onions, shredded carrots, diced tomatoes and croutons, topped with cheddar cheese	\$10
Caesar Salad crisp romaine lettuce, croutons and parmesan cheese with traditional Caesar salad dressing	\$10
Butternut Squash fresh spring mix with dried cherries, sunflower seeds, feta cheese and roasted herb butternut squash	\$13
Add Ons	
grilled or blackened chicken	\$4
grilled salmon or shrimp	\$5
marinated flank steak	\$5
chicken chunks	\$4
bacon	\$3
cheese	\$0.75
dressing	\$0.75

Flatbreads

substitute any flatbreads with cauliflower GF flatbread \$2

Caprese Flatbread herb oil flatbread, sliced tomatoes, mozzarella and basil baked to a golden brown and drizzled with balsamic vinegar reduction add chicken + \$3.00	\$15
Cheeseburger Mac Flatbread flatbread, seasoned ground beef and American cheese, baked then topped with shredded lettuce, sliced pickles and sesame seeds, drizzled with house-made mac sauce	\$17

Sandwiches

served with your choice of French fries, onion rings, house-made kettle chips, or a cup of soup. Substitute a side garden salad, Caesar salad or bowl of soup for \$3.00

BBQ Pulled Pork Focaccia house-made BBQ pulled pork in focaccia bread topped with shredded cheddar, onion and pickles	\$14
Bacon Jam Burger 8 oz USDA prime Angus burger topped with melted gouda cheese, crisp Applewood smoked bacon, crispy onion rings and hot pepper bacon jam on a toasted brioche bun substitute Impossible Burger	\$17
Classic Burger 8 oz USDA Prime angus burger topped with shredded lettuce, tomato, pickle, onion, cheddar cheese, ketchup, mustard and mayonnaise on a toasted brioche bun substitute Impossible Burger	\$16
Deluxe Corned Beef toasted sourdough pumpernickel marble bread, filled with melted Swiss cheese, house-made coleslaw, hand-cut French fries, and slow cooked marinated corned beef brisket	\$14

Main Course

Fish and Chips two corona beer battered wild caught cod filets served with hand-cut fries and our house-made tartar sauce	\$16
Bacon Chicken Ranch Gyros two lightly oiled and browned Gyros, shredded romaine lettuce, diced chicken breast, four pieces of crisp Applewood smoked bacon, tomatoes, drizzled with ranch dressing	\$13
Butternut Squash Gyros two lightly oiled and browned Gyros, roasted herb butternut squash, Feta cheese and broccoli slaw with carrots, sliced cabbage, dried cherries and dressing	\$13

Entrées

Hickory Smoked Beef Brisket this hardwood smoked brisket is trimmed and rubbed with a savory seasoning and smoked for 16 hours in a smokehouse, sliced and topped with Sweet Baby Rays BBQ sauce. served with potato and vegetable of the day	\$19
Chicken Marsala tender pan-fried chicken breast in a Marsala wine mushroom sauce, served with potato and vegetable of the day	\$19