

The Frenchtown Inn

Dining Room Menu

Soups

New England Seafood Chowder \$9

Soup Du Jour \$9

Salads

House Salad

Local Spring Mix Lettuce tossed with Dijon Champagne and Green Peppercorn Vinaigrette over Sliced Cucumbers and Grape Tomatoes topped with Crispy Parsnips \$9.95

Caesar Salad

with Anchovies, Seasoned Croutons and Parmigiano Reggiano Cheese \$10.95

Spinach Salad

Baby Spinach and Romaine Lettuce Candied Pecans tossed in Port Wine Vinaigrette garnished with Crumbled Blue Cheese \$12.95

Bacon and Goat Cheese Salad

Local Spring Mix Lettuce topped with Domestic Crumbled Goat Cheese, Roasted Garlic and Smoked Bacon with Walnut Balsamic Vinaigrette and Apple Beignets \$12.95

Appetizers

Shrimp and Grits Appetizer

Pan Seared Shrimp tossed in Chili Lime Butter Sauce over House Smoked Salmon Grits \$15.95

Baked Almond and Herb Crusted Brie

With Mixed Berry Jam Finished with Toasted Crustades \$11

Fried Dumplings over Waldorf Salad

Sirloin and Applewood Smoked Bacon Dumplings over salad of Curly Kale, Green Cabbage and House Blue Cheese Dressing topped with Apples, Walnuts, and Prosciutto \$12.95

Pickled Beet Salad

Swiss Chard, Micro Greens, and Pecorino Romano Cheese garnished with a Lavender Honey and Pickled Beet Reduction \$14.95

Smoked Salmon

served with Cucumbers, Red Onions, Crispy Red Radishes, Microgreens, and Crème Fraîche accompanied by Baguette Crisps \$14.95

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Entrée

Pan Seared Yellowfin Tuna

served 'Rare' over Root Vegetable Slaw and Wasabi Green Tea Vinaigrette garnished with Sushi Rice Crisp \$27

Pan Seared Scallops

Seafood Pho with Mushrooms, Scallions, Pea Shoots and Thai Rice Noodles \$28

Fish of the Day

Tomato Fennel Ragoût with Olive Tapenade, Basil Oil \$32

Grilled Salmon

with a warm Charred Scallion and Roasted Corn Potato Salad, finished with a Bacon Balsamic Vinaigrette \$26

Frenchtown Inn's Crab Cake

over a Salad of Arugula, Artichoke Hearts, Kalamata Olives and Red Pepper Juliennes with Sauce Rémoulade and Spicy Mayonnaise \$23

Grilled New Zealand Venison

over Sweet Potato Risotto, Shaved Truffle Cheese, Sunflower Microgreens and Red Wine Au Jus \$32

Roast Rack of Australian Lamb

served over Horseradish and Bacon Whipped Potatoes finished with a Rosemary Au Jus \$38

Grilled 10oz Black Angus Sirloin

served with Roasted Local Fingerling Potatoes, Caramelized Onions, and Sauté of Wild Mushrooms finished with a Red Wine Au Jus \$32

Oven Roasted Magret Duck Breast

Local Tuscan Kale, Pickled Bartlett Pears, Candied Air-Dried Cherries, Toasted Pumpkin Seeds and Lingonberry Yogurt Dressing \$29

Grilled 8oz Black Angus

Filet Mignon

over Garlic Whipped Potatoes, Roasted Tri-Colored Carrots finished with Red Wine Au Jus \$36

Local Smoked Bone-in Pork Loin

Served with Roasted Local Potatoes finished with an Apple and Jack Daniels Cream Sauce \$26

Grilled Hanger Steak Au Poirve

over Pan Seared Polenta and Seasonal Vegetables finished with Au Poirve Butter Sauce \$25

Oven Roasted Free Range

Chicken Breast

Napoleon of Roasted Butternut Squash, Ricotta, Walnuts and Goat Cheese with Sage Pesto \$24