SMALL PLATES

GOUGÈRES*
— $10 —
Gruyère Cheese-Dijon Pastry (7 pieces)

ROASTED SHALLOT & MUSHROOM TORCHON*
— $13 —
Mushroom Duxelles, Oyster, Portobello, Shiitake, Garlic and Parsley, Crostinis and Arcadia Greens

BASQUE STYLE CRÊPE
— $14 —
Black Truffle Crêpe with Mushrooms, Prosciutto, Gruyère, Honey Drizzle

AUTUMNAL MIXED SALAD*
— $14 —
Fennel, Candied Pecans, Humbolt Fog Chèvre Crumble, Orange Segments, Honey-Apple Cider Vinaigrette

BBQ PORK SLIDERS
— $16 —
2 Brioche Sliders, Housemade Pickles, Side of Coleslaw

HOUSE ROLLED GNOCCHI*
— $18 —
Housemade Pinenut-Basil Pesto

*Vegetarian
CHARCUTERIE & CHEESE

SNACK MIX*
— $4 —
Garlic & Herb Seasoned Snack Mix from Must Have Munchies

PROSCIUTTO & OLIVES
— $14 —
Prosciutto, Marinated Olives, Baguette

CHEESE BOARD*
— $18 —
A Selection of Hard and Soft Cheeses, Jam, Baguette

INNKEEPER’S RATION
— $35 —
All of the Above

*Vegetarian
DESSERT

**RHUM CAKE**
— $13 —
Roasted Pineapple, Rhum Glaze, Vanilla-Orange Ice Cream

**FALL COBBLER FOR 2**
— $18 —
Seasonal Fruit Cobbler (kindly ask your server), Vanilla Ice Cream

**BANANA COCONUT CREAM PIE**
— $13 —
Bananas, Toasted Coconut, Bourbon Infused Whipped Cream

*Vegetarian*