



THE LITTLE INN
of BAYFIELD

SOUPS & SALADS

FRENCH ONION SOUP 14

rich stock, sweet onions, gruyere cheese and croutons

CAESAR SALAD Small 15 Large 18

Inn made dressing, romaine hearts and bacon lardons

GARDEN SALAD Small 12 Large 15

Firmly Rooted organic greens, creamy honey lemon dressing

SMALL FARE & SHARING PLATES

TRUFFLE FRIES 12

hand cut chips, truffle oil, fine herbs and reggiano parmesan

COCONUT SHRIMP 18

mango vinaigrette and chive oil

LITTLE INN SALSA & CHIPS 16

Inn made tortilla chips served with black bean, corn, tomato salsa

MUSSELS 19

1 pound PEI mussels, anise cream sauce and fine herbs

CHARCUTERIE BOARD 30

selection of cured meat, gourmet cheese, pickles, chutney and inn made bread



PLEASE NOTIFY SERVER OF ANY DIETARY RESTRICTIONS
SHARING OF DISH ON TWO SEPERATE PLATES 5

SIGNATURES SUBSTITUE FRIES FOR GARDEN SALAD, CAESAR SALAD OR TRUFFLE FRIES 3

TAPROOM SIGNATURES

LITTLE INN BURGER 22

6 oz custom grind of short rib, brisket and chuck, served on Red Cat Bakery Bun with lettuce, tomato, onion pickle and hand cut chips

CHOICE OF CONDIMENTS \$2 PER ITEM

confit onions, old cheddar cheese, bacon or sauteed mushrooms

FISH & CHIPS 22

5oz Haddock with Anderson IPA beer batter, Inn made tarter sauce and coleslaw

CROQUE MADAME 19

bechamel coated sourdough, grilled ham and cheese sandwich, topped with fried egg, served with hand cut chips

CLASSIC BEEF DIP 24

shaved beef prime rib, confit onions, Inn made sourdough bread, demi glazed, served with hand cut chips

LIVER & ONIONS 30

sauteed calves liver, confit onions and bacon, served with mashed potatos and seasonal vegetables

PORK SCHNITZEL 28

panko crusted pork loin, Inn made spatzel and pickled red cabbage

WILLOW ROOM FAVORITES

LOBSTER RAVIOLI 44

Inn made ravioli with lobster broth, roasted corn and fine herbs

PEPPER STEAK 45

6oz Ontario beef tenderloin, pave potatos, seasonal vegetables and bourbon demi glaze

CHICKEN MILANESE 34

breaded chicken breast, wilted spinach, lemon cream sauce and risotto primavera

MIXED SEAFOOD GRILL 42

scallops, shrimp and salmon, grilled asparagus, roasted potatos and tequila beurre blanc sauce

MUSHROOM RISOTTO 28

wild mushroom risotto, roasted root vegetables and brussel sprouts

BEEF BOURGUIGNON 35

red wine braise, pearl onions, mushrooms, bacon lardon served with roasted potatos and root vegetables

CHEF DE CUISINE JAMES WELSH