



**THE LITTLE INN**  
*of BAYFIELD*

**APPETIZERS**

SOUP OF THE DAY 12

GARDEN SALAD 13

*local organic greens, vegetable garnish, champagne vinaigrette  
add crispy chicken or grilled chicken 8*

CAESAR SALAD 15

*romaine lettuce, warm bacon lardons, croûtons, house made dressing  
add crispy chicken or grilled chicken 8*

ONION BHAJI 14

*authentic Indian fritter, tamarind apple chutney, yogurt raita*

COCONUT SHRIMP 19

*breaded in house, mango vinaigrette, dill oil*

CRAB CAKES 20

*house made crab cakes, chili lime aioli, demi salad*

MUSSELS 1 LB 19

*white wine, saffron, julienne vegetables, garlic*

**SHAREABLE**

CHARCUTERIE BOARD 32

*Chef's selection of cured meat*

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

*CHEF DE CUISINE JAMES WELSH*

**MAINS**

PICKEREL 38

*pan seared pickerel, citrus burre blanc, roasted fingerling potatoes, seasonal  
vegetables*

CHICKEN MILANESE 36

*breaded chicken breast, spinach cream sauce, risotto primavera*

SEAFOOD PASTA 42

*house made linguine, shrimp, scallops, mussels, vegetable garnish  
choice of oil & garlic or Alfredo*

VEGETARIAN PLATTER 30

*Chef's Choice*



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**PEPPER STEAK 46**

*6 oz pan seared beef tenderloin served with pave potatoes, demi-glace,  
seasonal vegetables*



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**CASUAL FARE**

*SUBSTITUTE FRIES FOR SIDE GARDEN OR CAESAR SALAD \$4 OR TRUFFLE FRIES \$3*

HADDOCK & CHIPS 23

*beer battered haddock, red cabbage coleslaw, house made tartar sauce*

JERK CHICKEN SANDWICH 23

*marinated chicken thigh, lettuce, tomato, pineapple, lime aioli, fries*

LITTLE INN BURGER 24

*in house grind of short ribs, chuck, brisket, lettuce, tomato, onion, pickle, fries  
add bacon, cheese, mushrooms or onions \$2 per item*

FALAFEL BURGER 21

*made in house falafel, lettuce, tomato, pickled turnip, tahini dressing, fries*

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