

SNACKS

BREAD AND BUTTER 5	DUCK RILLETTE 8
DEEP FRIED PICKLES 6	INDIAN SPICED NUTS 6
MARINATED OLIVES 8	FANCY FRIES 8
POTATO CRUST FISH CAKES <i>Tartar Sauce</i> 8	SAUSAGE ROLLS <i>Hot Mustard</i> 6

BOARDS

CHARCUTERIE <i>dry cured meats, terrines and pate, preserves and pickles from our larder</i> 18	CHEESE <i>three select artisan cheeses, spiced nuts walnut raisin crisps and preserves</i> 22
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STARTERS

SEASONAL SOUP <i>small bowl</i> 6 <i>large bowl</i> 8
CAESAR SALAD <i>anchovy dressing, cured egg yolk, parmigiano, crumbled pancetta, herb croutons</i> 12 ADD SHRIMP 6 ADD CHICKEN 4
HEIRLOOM BEET SALAD <i>Montforte chevre, pickled red onion, blood orange, arugula leaves, toasted walnuts, sherry viniagrette</i> 15
FRESHLY SHUCKED OYSTERS <i>six on the half shell, red wine mignonette, lemon, fresh horseradish, hot sauce</i> MP
GRILLED CALAMARI <i>chimicurri marinade, roasted garlic, fennel pollen sea salt, moroccan olives, cherry tomato salsa, lemon mayonnaise</i> 17
CHILLED ROASTED VEGETABLE SALAD <i>salsa verde, quinoa grains, halloumi and mushroom fondue</i> 16
STEAK TARTARE <i>knife cut sirloin, cornichon, capers, mustard, grilled bread, iceberg lettuce</i> 18

MAINS

TROUT MEUNIERE <i>crisp potato, grilled zucchini, white wine, marcona almonds, parsley butter</i> 25	LITTLE INN BURGER <i>house ground sirloin and fresh cut fries</i> 16 CHOICE OF CONDIMENTS, LIMIT 3 CHOICES <i>smoked gouda / blue cheese old cheddar / crispy bacon caramelized onions/ sauteed mushrooms</i>
DUCK PAPPARADELLE <i>duck ragu, crsippy sage leaves, wild mushrooms and butternut squash</i> 24	PORK SCHNITZEL <i>gently pounded cutlet, herb spaetzle, braised red cabbage, horseradish crust, mustard sauce</i> 22
CHICKEN STEW <i>fall root vegetables, poached potatoes, tiny onions, fresh herbs, white wine and cream</i> 26	
VEGETARIAN <i>allow the chef to create a seasonal dish</i> 24	



From the Grill

RIBEYE 12 OZ. <i>bordelaise sauce</i> 36
STRIPLOIN 10 OZ. <i>green peppercorn sauce</i> 28
LAMB CHOPS 3 X 3 OZ. <i>mint glaze</i> 32
SMOKED PORK CHOP 12 OZ. <i>roasted apple chutney</i> 25

Sides

YOUNG CARROTS <i>roasted in duck fat and thyme</i> 7
BROCCOLI RABE <i>garlic confit and lemon</i> 6
MUSHROOMS <i>Weth Farm's fungi, herbs, garlic butter</i> 8
JACKET POTATO <i>blyth farm cheese, sour cream, chives, bacon</i> 10

Whole Roasted Chicken for Two

offered with two side dishes 56
PLEASE ALLOW 30 MINUTES

DESSERT

POT AU CRÉME 8	BROKEN TART <i>in a jar</i> 9
SMALL CHEESE PLATE 12	POACHED PEAR 8
APPLE FRITTERS 9	ICE CREAM AND SORBET 9