
APPETIZERS

FANCY FRIES 11

parmesan, truffle essence, soft herbs

COCONUT SHRIMP 14

house made marmalade sauce

SHRIMP COCKTAIL 14

house made cocktail sauce

SPINACH ARTICHOKE DIP 14

warm dip served with naan rounds

MEZZE PLATTER 22

tabouleh, hummus, tzatziki, feta with variety of mediterranean sides

CAESAR SALAD large 14 small 9

anchovy in house dressing, parmigiano, crispy bacon, croutons

MIXED GREENS large 11 small 6

mixed greens with champagne vinaigrette

SEASONAL SALAD 14

seasonal creation with creamy honey lemon dressing

MAINS

PICKEREL 22

pan-seared, parsnip cauliflower puree, brussel sprouts, creamy lemon dill

STEAK FRITES 36

10 oz AAA prime striploin, fresh cut fries, mixed greens, Inn herb butter

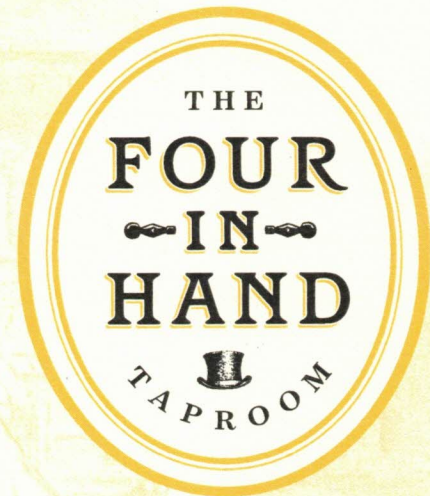
SPINACH RICOTTA CANNELLONI 22

rose sauce, garlic toast

THAI RED CURRY 22

*served with jasmine rice, naan rounds
Add chicken 4 or shrimp 6*

SEASONAL SPECIALS MAY ALSO BE OFFERED



CLASSICS

served with fresh cut fries

HADDOCK & CHIPS 17

*Anderson IPA beer battered, house tarter, creamy coleslaw
(Available Lunch Only 11:30am to 3 pm)*

LITTLE INN CHEESEBURGER 18

*ground chuck brisket, aged cheddar
add bacon, caramelized onions or mushrooms 2 per item*

CHICKEN SANDWICH 18

breaded chicken breast, mayo, lettuce, tomato

VEGETARIAN BURGER 18

*Inn made black bean, rice patty **contains walnuts***

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