

# Leaders

## **Autumn Asian Spring Roll**

Roasted Pulled Duck, Spiced Pumpkin Cream Sauce 13

## **Apple & Lobster Crostini**

Granny Smith Apple Butter, Lobster Salad, Goat Cheese 12

## **Veal Florentine Rotolo**

Tomato & Italian Long Hot Pepper Sauce 11

## **Wild Burgundy Escargot\***

Escargot with Parsley, Garlic Cream 14

## **Shrimp Cocktail\***

Traditional Cocktail Sauce 14

# Soups

## **Dilworthtown Mushroom Soup**

A Creamy Blend of Local and Exotic Mushrooms 7

## **Lobster Bisque**

Butter Poached Lobster and Tarragon 8

## **Seasonal Soup du Jour**

Chef's Seasonal Creation 8



# Salads

## **Autumn Harvest Salad\***

Arugula, Roasted Pumpkin, Smoked Bacon Crumbles, Craisins, Feta, Pumpkin Seeds, Apple-Pear Vinaigrette 12

## **Dilworthtown House Salad**

Artisan Lettuce, Croutons, Shaved Carrots, Toasted Sesame or Shallot Vinaigrette 8

## **Baby Greens**

Goat Cheese, Walnuts, Shaved Parmesan, Honey Blossom Vinaigrette 11

## **Caesar Salad**

Classically Prepared 11

*All items marked with an \* are gluten free.  
A nominal plate charge will be assessed for shared items.*



# Principles

## **Bacon Wrapped Rainbow Trout\***

Herbed Basmati Rice, Honey Glazed Carrots, Saffron Aioli 29

## **Corn & Crab Crepe**

Enrobed in Mornay Sauce 34

## **Pan Seared Salmon\***

Acorn Squash Couscous, Roasted Cumin Spiced Cauliflower,  
Maple Balsamic Reduction 34

## **Hearty Vegan Vegetable Bolognese\***

Roasted Zucchini Noodles, Seitan & Marinara Sauce 26

## **Butternut Gnocchi**

Butternut Gnocchi with Shredded Duck Leg Confit,  
Sage Brown Butter Cream Sauce 28

## **Autumn Mixed Grill\***

Grilled Wild Boar & Sage, Duck & Armagnac, Lamb Merguez,  
Venison & Sour Cherry Sausages over Lentils 30

## **Free Range Chicken Breast**

Chicken Breast with Dried Cranberry Bread Stuffing, Broccolini 28

## **Braised Short Ribs\***

Pearl Onion & Potato Hash, Crimini Mushrooms, Sauce Bourguignon 29

## **Surf and Turf\***

Six oz. Filet Mignon, choice of Béarnaise or Demi, Four oz. Lobster Tail,  
Clarified Butter, Potato Puree & Haricot Verts 55

## **Pork Porterhouse\***

Savory Mushroom-Oatmeal Risotto, Roasted Brussels Sprouts with Bacon &  
Onions, IPA Veal Demi 29

## **New York Strip Steak\***

Smoked Gouda Grits, Sautéed Shittake Mushrooms,  
Onion & Port Wine Sauce 39

## **Filet Oscar\***

Nine oz. Filet Mignon Oscar Style with Eastern Shore Crab with a Warm  
Roasted Garlic Mashed Potato and Haricot Vert 49

## **Chateaubriand for Two\***

Center Cut Beef Tenderloin, Carved Tableside, Sauce Béarnaise 89

*Any health considerations will be met when at all possible if you  
inform your server of any dietary needs.*

*Consuming raw or undercooked animal products may increase your  
risk of food-borne illness, especially if you have certain medical conditions.*

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# Shared Accents

## Sides for Two to Share

### **Seafood Hush Puppies**

Lobster, Shrimp, & Crab with Mild Thai Chili Saffron Cream Sauce 12

### **Applewood Smoked Bacon & Lobster Mac-n-Cheese**

Berkshire Pork and Maine Lobster 9

### **Seasonal Side Du Jour**

Chef's seasonal creation. Ask your server for details Market Price

## **Autumn fun at The Inn Keeper's Kitchen Tuesdays & Wednesdays Four Courses & Paired Spirits Typically \$68—\$79**

### **OCTOBER Classes**

- 10/16 Expedition to Bordeaux
- 10/17 Steakhouse and Cabernet Dinner
- 10/23 A Tuscany Harvest Dinner
- 10/24 Lobster and Fall Classic Wines
- 10/25 **Ghosts of Dilworthtown: Part 5**
- 10/30 Wines of the Silverado Trail: Napa Valley Series

### **NOVEMBER Classes**

- 11/1 California Duel: Napa vs Sonoma
- 11/6 Wines of Mendoza Argentina
- 11/8 The Bounty of Burgundy - Red & White Burgundy  
of the Golden Hills
- 11/13 Seafood with White & Red Burgundy
- 11/14 French Country Dinner:  
Bistro Cuisine & Classic French Wines
- 11/20 Chardonnay & Cabernet Sauvignon Surf 'N Turf
- 11/27 Lobster & Chardonnay
- 11/28 Holiday Season Wines

## **Autumn & December Celebrations**

### **Happy Hour Parties & Team Celebrations**

Time to start planning your Autumn parties to bring everyone together.

### **December Holidays**

December dates are filling up, start your planning today  
while the best selection of dates are available!

### **We also host**

Sprinkles, Showers, Rehearsals, Celebrations of Life,  
Daytime Meetings & Lunches, Baptisms, Communion, Mitzvahs

