



## MENU

### *~Soup and Salads~*

*House Tomato Bisque Cup 5.50- Bowl-6.50*

*House 9*

*Mixed greens, cherry tomato, red onion, parmesan, balsamic vinaigrette*

*Spinach 9*

*Pear, red onion, goat cheese, candied pecans, balsamic vinaigrette*

*Caesar\* 10*

*Romaine, garlic croutons, shredded parmesan, house-made dressing*

*All salads add: Chicken-6 Salmon\*-10 Shrimp-8 Steak\*-8 Crispy Chicken -7*

### *~Sandwiches~*

*Served with Choice of fries, house made chips or cup of tomato bisque  
For an additional \$3.00 house side salad*

*Crusted Chicken 12*

*Cornflake encrusted all-natural chicken breast, jalapeno coleslaw, Srirachi aioli, ciabatta bun*

*Veggie Burger 10*

*Sweet potatoes, black beans, tomato, guacamole, lettuce wrap or multi-grain bun*

*Kenyon Inn Reuben 12*

*House-braised corned beef brisket, Guggisberg baby Swiss cheese, sauerkraut, thousand island dressing,  
pumpernickel and rye swirl bread*

*Waldorf Chicken Salad 10*

*All-natural chicken, apples, celery, grapes, toasted walnuts, leaf lettuce, toasted croissant*

*Grilled Cheese 9*

*Rustic or brioche bread. Choice of cheddar, Guggisberg baby Swiss, provolone or American cheeses.  
(Add turkey, bacon or ham for \$2)*

*Half Pound Hamburger or Cheeseburger\* 11*

*Fresh ground brisket patty, lettuce, onion, tomato, honey Kaiser roll or multi-grain bun  
Choice of cheese: cheddar, American, bleu, Swiss or provolone*

*\*Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy or special dietary need (e.g. gluten intolerance). While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat). We offer gluten-free friendly dishes, however, our kitchen is not completely gluten-free. 22% service fee will be added to parties of eight or more.*

## ~Entrées~

### **Steak Frites\* 24**

*Skirt steak, Kennebec potatoes, roasted garlic aioli*

### **Lamb Chop\* 30**

*Butter basted, garlic, rosemary, white cheddar roasted garlic mashed potatoes*

### **Faroe Island Salmon Fillet\* 27**

*Choice of lemon - dill compound butter or honey garlic glaze, jasmine rice*

### **Shrimp & Grits 24**

*Local organic heirloom grits, goat cheese, mushroom, old bay, tomato, onion, lemon*

### **Chicken Carbonara 28**

*Airline chicken breast, bacon, parmesan, garlic, black pepper, sweet peas*

### **Ravioli Du Jour 22**

*Fresh ravioli, complementary sauce*

*All entrées served with vegetable of the day  
A side salad may be added for an additional \$5*

## ~Lite Entree~

### **Soup, Salad & Sandwich Combo 10**

*Tomato Bisque, Petite house salad, Choice of ½ sandwich: grilled cheese (cheddar, Guggisberg baby Swiss, provolone or American cheeses on rustic or brioche), Reuben on rye, Chicken salad on rustic or brioche*

### **Falafel 12**

*Chickpea, parsley, cilantro, garlic, cumin, tomato, tzatziki, or hummus*

### **Thai Chili Bowl\* 18**

*Your choice of salmon, chicken or shrimp Thai chili sauce, cucumber kimchi, fried rice*

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