

# DINNER MENU

## Starters

Bread and Herb Oil	\$3.95
Pretzel Bread Sticks warm pretzel breadsticks with your choice of house-made honey mustard, or house-made creamy sweet red pepper relish dip or cream cheese	\$7.95
Spinach and Artichoke Dip a garlic, cream cheese, parmesan, spinach and artichoke blend served with your choice of pita chips or our house bread	\$10.95
Pesto and Goat Cheese House-made basil pesto, roasted red peppers, sliced grape tomatoes, and goat cheese, baked on ciabatta bread and lightly browned	\$16.95
Boneless Chicken Chunks Breaded crispy chicken chunks with choice of sauce: Sweet Baby Rays BBQ, sweet chili, Frank's Hot Sauce, or Carolina gold, tossed or on the side	\$9.95
Sampler Basket two breaded chicken tenders, onion rings, pretzel bread sticks and mozzarella sticks with choice of creamy sweet red pepper relish dip, BBQ sauce, or sweet chili sauce	\$16.95

## Salads

choice of dressings: Italian, ranch, raspberry vinaigrette, French, thousand island, poppy seed, Caesar, bleu cheese, spicy ranch & Carolina gold.  
house-made specialty dressings: honey mustard & sweet cherry vinaigrette

House Garden fresh spring mix with red onions, shredded carrots, grape tomatoes and croutons, topped with cheddar cheese	\$9.95
Classic Caesar crisp romaine lettuce, croutons and parmesan cheese with traditional Caesar salad dressing	\$9.95
Turkey Cobb crisp romaine lettuce, topped with blue cheese crumbles, honey toasted turkey, crispy applewood smoked bacon, avocado, a sliced hard-boiled egg & grape tomatoes	\$12.95

## Add Ons

grilled or blackened chicken breast	\$4
grilled salmon or shrimp	\$5
marinated flank steak	\$5
boneless chicken chunks	\$4
portobello mushroom	\$4
bacon	\$2.50
extra cheese	\$0.85

## Soups

Soup Du Jour one of the many specialty soups that our team has developed over the years	cup \$3.95   bowl \$4.95
The Inn's Chili ground beef, kidney and chili beans served in a tomato, herb and spice sauce	\$4.95
Butternut Squash and Bacon butternut squash, applewood smoked bacon pieces, diced red pepper, onion, and spices, pureed with a creamy chicken base	\$4.95

## Sandwiches

served with your choice of French fries, onion rings, house-made kettle chips, or a cup of soup. Substitute a side garden salad, Caesar salad, coleslaw, bowl of soup or a cup of fruit for \$3.00

Classic Reuben slow cooked corned beef brisket with Swiss cheese, sauerkraut, and thousand island dressing on toasted swirl rye bread	\$14.95
Grilled Chicken and Bacon grilled chicken breast, applewood smoked bacon, shredded romaine lettuce, sliced tomato, and mayonnaise on toasted ciabatta	\$14.95
Philly Steak strips of marinated flank steak, caramelized onions, sautéed peppers, and provolone cheese baked in an herb baguette	\$16.95

## Burgers

served with your choice of French fries, onion rings, house-made kettle chips, or a cup of soup. Substitute a side garden salad, Caesar salad, coleslaw, bowl of soup or a cup of fruit for \$3.00.

The Inn Classic Burger 8oz USDA Prime angus burger topped with shredded lettuce, tomato, pickle, onion, American cheese, ketchup, mustard and mayonnaise on toasted brioche bun	\$14.95
Avocado BBQ Burger 8oz USDA Prime angus burger with BBQ sauce, crispy bacon, melted mozzarella cheese topped with sliced avocado and tomato on toasted brioche bun	\$16.95

## Flatbreads

substitute any flatbreads with cauliflower GF flatbread \$2

Chicken Asiago toasted flatbread with ranch dressing, diced grilled chicken breast, Applewood smoked bacon pieces, and Asiago cheese, lightly baked then topped with sweet red grapes	\$14.95
Portobello Veggie Flatbread flatbread brushed with herb oil topped with marinated portobello mushrooms, roasted red peppers, caramelized onions, sliced tomatoes, spinach and provolone cheese and baked until golden brown	\$13.95

## Entrées

all entrées come with potato of the day and vegetable unless otherwise noted

Red Wine Cherry Pork Loin hand cut boneless pork loin grilled to perfection and topped with a sweet and savory red wine cherry sauce	\$18.95
Hickory-Smoked Beef Brisket this hardwood smoked brisket is trimmed and rubbed with a savory seasoning and smoked for 16hrs in a smokehouse, sliced and topped with BBQ sauce	\$19.95
Sweet Red Pepper Salsa Chicken a perfectly grilled chicken breast topped with creamy goat cheese, and fresh house-made sweet red pepper relish	\$16.95
Shrimp Diablo Pasta parmesan cheese sauce seasoned with red pepper flakes, banana peppers, grape tomatoes, roasted red peppers, topped with jumbo blackened shrimp, and served with a garlic bread stick	\$16.95
Fish and Chips* two corona beer battered wild caught cod filets served with French fries, coleslaw and our house made tartar sauce	\$15.95

\*does not come with a potato of the day and vegetable