

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
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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
Mediterranean Cauliflower a bed of spinach topped with sliced cucumbers, red onion, Kalamata olives, grape tomatoes, cauliflower florets and feta cheese	\$10.95

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, sauteed 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
Three Cheese Pesto a layer of basil pesto, spinach, shredded parmesan, mozzarella, and feta cheese, sprinkled with red pepper flakes, baked to perfection	\$16.95
Fresh Garlic and Vegetable Pizza marinara sauce, fresh minced garlic, sliced tomatoes, sliced red onion, fresh sliced mushrooms, covered with a mixed cheese blend and baked to a 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
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