

SPECIALTIES

Pasta Primavera \$11.95

Al dente pasta with roasted grape tomatoes, roasted peppers, caramelized onions, asparagus, and broccoli served with your choice of creamy Alfredo sauce or herb oil blend

Fish and Chips \$11.75

Two Corona beer battered cod fillets served with Inn coleslaw, French fries and tartar sauce

Chicken and Broccoli Casserole \$12.75

Pasta and broccoli baked in a cream sauce with grilled chicken topped with cheddar cheese, seasoned breadcrumbs and served with a petite garden salad

SANDWICHES

All sandwiches served with French fries, onion rings, house-made kettle chips or cup of soup du jour. Substitutes: side garden salad, Caesar salad, Inn coleslaw, bowl of soup or cup of fruit for \$1.00

Reuben \$10.95

Slow cooked corned beef brisket, with Swiss cheese, sauerkraut and Thousand Island dressing on toasted swirl rye

Chicken Asiago \$11.95

Grilled chicken breast on toasted brioche with aged Asiago cheese, romaine lettuce, sliced tomato, Applewood smoked bacon and honey mustard

Spicy Black Bean Burger \$10.75

A black bean burger topped with spicy ranch, avocado, roasted peppers, onions and pepper jack cheese served on Texas toast

Turkey Bacon Swiss Melt \$8.95

Toasted wheat bread with honey roasted turkey, crisp Applewood smoked bacon, sliced tomato and Swiss cheese

BBQ Pulled Pork \$10.75

House-made BBQ pulled pork on toasted pretzel bun with pickles and onions

The Inn Club \$11.25

Toasted herb focaccia with honey roasted turkey, crisp Applewood smoked bacon, Bavarian ham, sliced tomatoes, romaine lettuce, provolone cheese, and a light lemon mayonnaise

Portabella Veggie Wrap* \$9.75

Marinated portabella mushroom with asparagus, roasted peppers, caramelized onions, spinach and provolone cheese served in a grilled flour tortilla wrap

SOCIAL SHARE - *Serves two people*

Cheese Platter \$13.75

Assorted cheeses with a seasonal fruit compote, crisp baby greens and crackers

Suggested wine:

Back Story Chardonnay

Antipasto Platter \$12.75

A selection of cured meats, fresh mozzarella, grape tomatoes, olive tapenade and crisp baby greens served with fresh baked baguette

Suggested wine:

Pinot Project Pinot Noir

Inn Cheese Dip \$13.95

Our signature cheese sauce with a blend of cheeses such as Asiago and smoked Gouda served with freshly baked baguette slices

Suggested wine:

Hayes Valley Meritage Red

REFRESHMENTS

All beverages are \$2.50

Pepsi Products

Freshly Brewed Iced Tea



Lemonade

Sobe Lifewater Yumberry Pomegranate

Assorted Mighty Leaf Teas

Italian Roast Coffee



Your Best Burger \$14.75

Start with an 8 ounce USDA Prime patty cooked to order, choose your bread (toasted brioche, cheddar biscuit or pretzel bun) and select your favorite accompaniments:

Romaine lettuce, tomato, sliced onion, caramelized onion, sautéed mushrooms, bacon pieces, roasted peppers, onion rings

Cheddar cheese, pepper jack cheese, Swiss cheese, provolone cheese

BBQ sauce, mayonnaise, ketchup, mustard, honey mustard

The Inn Favorites:

Mushroom Swiss: caramelized onions, sautéed mushrooms and Swiss cheese

or

Tall Texan: cheddar, bacon, BBQ

SALADS

Cherry Pecan Chicken \$11.95

Pecan-crusted chicken breast on a bed of romaine lettuce with mandarin oranges, tomatoes, red onion and dried cherries

Greek* \$10.75

A mix of romaine lettuce and spinach topped with grape tomatoes, feta cheese, banana peppers, avocado and sliced red onion served with our house-made Greek vinaigrette

Southwest \$11.95

Romaine lettuce surrounded by black bean corn salsa with grape tomatoes and cheddar cheese served with your choice of blackened chicken breast or 4 oz. marinated flank steak

Chef Salad \$11.95

Sliced turkey, ham, hard-boiled egg, grape tomato, onion, bacon pieces, carrots, cheddar and Swiss cheese on a bed of romaine lettuce

Fruit and Nut Salad \$9.75

Artisan greens with Bleu Cheese crumbles, dried apples, cranberries and toasted pecans

Classic Garden Salad \$6.95 full, \$4.95 petite

Fresh artisan greens with grape tomatoes, shredded carrots, red onions, croutons and cheddar cheese

Bacon Caesar \$7.95 full, \$5.95 petite

Romaine lettuce tossed with Applewood smoked bacon, shredded Parmesan cheese and croutons tossed in Caesar dressing

Salad Enhancements:

Grilled Portabella \$4.00
Pecan Chicken \$5.50
Grilled Chicken \$4.25
Chicken Bites \$4.00
Sautéed Shrimp \$5.00
Grilled Salmon \$5.00



*Vegan option. Please share vegan request when placing your order.

Our menu items contain food allergens such as dairy, egg, soy, wheat, peanuts, tree nuts, shellfish and fish. Please alert us of any food allergies. While we use reasonable efforts to inform our guests of ingredients/allergens in our foods, due to cross contact and other factors, we cannot guarantee that any food item will be free of a specific allergen.



STARTERS

Soup du Jour

Cup \$3.95, Bowl \$4.95

Add a basket of bread and oil for \$2.00

Pretzel Breadsticks \$7.45

Warm pretzel breadsticks with your choice of dipping sauces. Choices include cream cheese, honey mustard or our signature cheese sauce

Boneless Chicken Bites \$8.95

Bite size crispy chicken tossed in your choice of sauce: BBQ, sweet chili or hot

BBQ Chicken Flatbread \$11.75

Toasted flatbread covered with BBQ sauce with grilled chicken, Applewood smoked bacon, red onion and melted mozzarella cheese

BBQ Pork Nachos \$9.95

House-made BBQ pulled pork over tri-colored tortilla chips with black bean corn salsa, cheddar cheese and pepper Jack cheese

Mediterranean Flatbread* \$9.95

Oil brushed flatbread with olive tapenade, sautéed spinach, feta, tomato, cucumber and drizzled with a sour cream dill sauce