





## **APPETIZERS**

# Warm Baguette & Butter \$6 Market Soup \$12

### Caesar Salad \$15

bacon, croutons, inn-made dressing, crisp romaine

### Seared Scallops \$22

sprouts, black olive tapenade, lemon, saffron and tomato drizzle

### Beet Salad \$15

goat's milk cheese, greens, pickled onion, apple, maple pecans, cider vinaigrette

### **Duck Confit \$24**

on spring mix salad with a tomato balsamic dijon crème fraîche

### Smoked Salmon \$20

warm potato rosti, herbed boursin, shaved radish, micro greens

### Baby Spinach Salad \$15

sliced apple, roasted walnuts, brie, red onion with green apple vinaigrette

## ENTRÉES

### Fish of the Day

### Grilled Beef Striploin \$54

roasted mini potatoes, wild mushroom and truffle compound butter

### **Jumbo Cajun Shrimp Étouffée \$42**

peppers, onions and celery served with basmati rice

### Roasted Rack of Lamb \$56

dijon crust, asiago mashed potatoes, blackberry demi-glace

### **Seared Chicken Suprême Chasseur \$45**

mixed mushrooms, whole grain mustard, champagne cream sauce, duck fat potatoes

### Roasted Cauliflower Steak | V \$29

on basmati rice, topped with edamame, corn and tomato succotash

### Leek & Mushroom Agnolotti \$31

wild mushroom and asparagus in mushroom broth and light cream sauce topped with parmesan and roasted pine nuts



### Soup of the Day \$10

### Warm Baguette & Butter \$6

### Caesar Salad \$14

bacon, croutons, inn-made dressing, crisp romaine

#### Greens Salad \$14

cucumbers, red onion, cherry tomatoes aged balsamic and EVOO

### Beet Salad \$14

goat's cheese, pickled onion, apple maple pecans, organic greens, cider vinaigrette

### Warm Baby Spinach Chicken Salad \$21

toasted almonds, feta, red onion, cherry tomatoes, honey garlic reduction

### **Duck Confit \$24**

On spring mix salad with a tomato balsamic dijon crème fraîche

#### Smoked Salmon \$20

warm potato rosti and herbed boursin shaved radish, micro greens

### Seared Scallops \$22

sprouts, black olive tapenade, lemon, saffron and tomato drizzle

### **Shrimp Tacos \$16**

shrimp, salsa verde red onion, purple cabbage and radish slaw

### Smash Burger \$16

caramelized onion and aged cheddar on a brioche bun

### Black Bean Burger \$15

sun-dried tomato tapenade, chipotle mayo, brioche bun

### Charcuterie Board \$24

Cured meats and pate, artisan cheeses, dijon, nuts, pickles and olives, fresh and dried fruits, crackers and baquette



## THE WESTOVER INN

## BRUNCH MENU

### BREAKFAST

## FRENCH TOAST \$15 Maple syrup, bacon or sausage

THE WESTOVER

\$18

\$20

Two eggs any style, hot buttered toast, roasted potatoes and bacon or sausage

### EGGS BENEDICT

#### Smoked salmon and spinach or smoked pork loin

Inn-made lemon-herb hollandise sauce served on a toasted english muffin with roasted potatoes

### **APPETIZERS**

\$10
\$10

## WARM BAGUETTE & BUTTER \$6

## SMOKED SALMON \$20

Warm potato rosti and herbed boursin, shaved radish micro greens

## CAESAR SALAD \$12

Bacon, crouton, inn-made dressing, crisp romaine

## ORGANIC LETTUCES \$10

Cherry tomatoes, english cucumber, red onion with aged balsamic EVOO

## BEET SALAD \$14

Goat cheese, pickled onion, apple, maple pecans, organic greens, cider vinaigrette

ADD GRILLED CHICKEN OR SHRIMP \$7

### **MAINS**

## WARM BABY SPINACH CHICKEN SALAD

Toasted almonds, feta, red onion, cherry tomatoes, honey garlic reduction

### SMASH BURGER \$18

Caramelized onion and aged cheddar on a brioche bun

## BLACK BEAN \$16 BURGER

Sun dried tomato tapenade, chipotle mayo

### SHRIMP TACOS \$18

Jumbo shrimp, red onion, purple cabbage, radish slaw, salsa verde

### SEARED SCALLOPS \$20

Lemon, saffron and tomato dressing, niçoise relish, sprouts

## LEAK AND MUSHROOM \$26 AGNOLOTTI

Wild mushroom broth in light cream, with asparagus topped with parmesan

ADD GRILLED CHICKEN OR SHRIMP \$7

## BRUNCH COCKTAILS

CAESAR \$8.50

MIMOSA \$13

ELDERFLOWER \$14 SPRITZ





## French Crêpes \$13

Crème pâtissière, sugared berries and chocolate drizzle

## Flourless Chocolate Cake \$13

Vanilla Ice Cream

Vanilla Crème Brûlée \$13

## **Cheese & Fruit Board \$18**

Selection of local and imported cheeses, biscuits and fresh fruit

## Ice Cream \$11

Vanilla, chocolate, ice cream of the day

## Sorbet \$11

Raspberry, mango, sorbet of the day

THE WESTOVER INN