

Appetizers

Sauerkraut Balls *a secret blend of spices, pork & beef roasted with savory kraut with traditional cocktail & house mustard* 9⁹⁵

Bacon Jam & Biscuits *(3) oven fresh Shaker style biscuits, homemade bacon & habanero jam and honey* 3⁹⁹

Chilled Shrimp Cocktail *four domestic Gulf shrimp smothered in spicy cocktail sauce with home-made crackers & fresh lemon* 14⁹⁵

Original Relish Platter *pickled watermelon rind, local egg salad, sweet corn relish, seasonal pickled vegetables & crackers* 8⁹⁵

Hickory Smoked Chicken Wings^{GF} *whole dry-rubbed wings, bleu cheese dip, fresh celery ribs* 3 ea. (min. order of 3)

Tri-State Ham Tasting *Sky Haven Farms, OH, Benton's, TN and Father's, KY typically aged 8-12 months served with house mustard, pickles & homemade crackers* 13⁹⁵

Cheese Trio & House Crackers *fresh ricotta & Lebanon honey, Cabot reserve white cheddar, herb dusted goat cheese with house-made crackers* 12⁹⁵

Basket of Cheese Curds *house-made ranch dip* 8⁷⁹

Salads & Soups

Enhance Your Salad

BRONZED CHICKEN 6⁹⁵ NY STRIP STEAK* 9⁹⁵

SEARED SALMON 7⁹⁵

Signature House^{GF} *field greens, creamy balsamic dressing, smoked cheddar, candied pecans, green apple* 9⁹⁵

Iceberg Wedge Salad *cherry tomato, shaved red onion, local egg, bacon, crispy onions, bleu cheese, creamy chef's dressing* 9⁹⁵

Innkeeper Salad 2.0 *mixed greens, shaved radish, marinated green beans, shaved red onion, chopped egg, cracked pepper and croutons tossed with a creamy goat cheese & herb dressing* 10⁹⁵

SOUP: bowl 6⁹⁵ or half-bowl 3⁹⁵

Creamy Tomato Bisque^{GF} *with goat cheese & basil oil*

Shaker Chicken & Spaetzle *with garlic croûtons*

Historic Dining

meals include signature house salad

Golden Lamb Roast Turkey Dinner *brined and slow roasted turkey breast, sage sausage & apple dressing, seasonal vegetables, cranberry chutney, mashed potatoes with two-day turkey gravy* 22⁹⁵

Braised Lamb Shank^{GF} *free range Pennsylvania lamb, mashed potatoes, roasted parsnips & carrots, cabernet infused braising jus* 32⁹⁵

Hickory Roasted Prime Rib* *crushed red potatoes with leeks, bacon, aged cheddar, battered onion ring garnish & rosemary jus* 33⁹⁵

Ohio Fried Chicken Dinner *skillet gravy, mashed potatoes, fresh vegetables & signature house salad*

ORIGINAL 1/2 CHICKEN 22⁹⁵

1/4 DARK - LEG & THIGH 15⁹⁵

1/4 WHITE - BREAST & WING 17⁹⁵

Burgers & Sandwiches

served with tavern fries unless otherwise stated
mixed greens with creamy balsamic available upon request
Sonny Marie's gluten free bun on any sandwich 1⁷⁹

Pulled Chicken BBQ *shredded chicken simmered in sweet BBQ sauce, topped with crispy onions and house pickles, served on a soft bun* 13⁹⁵

Grilled Lamb Burger*

Pennsylvania lamb seasoned with toasted fennel, caramelized onions, creamy boursin cheese, tomato chutney 16⁹⁵

Prime Rib Dip* *sliced prime rib, white cheddar, homemade giardiniera, garlic aioli, au jus, crispy onion on a toasted baguette* 18⁹⁵

Original Sticky Burger* *house-made peanut butter, bacon, bbq, sharp cheddar, garlic aioli & crispy onions* 14⁹⁵

Turkey Reuben *Golden Lamb Roast Turkey, caramelized green apples, sauerkraut, Russian dressing, butter toasted rye bread* 14⁹⁵

Tavern Cheeseburger* *Tillamook cheddar, garlic aioli, crisp lettuce, tomato, onion & pickle* 13⁹⁵

1803 Chicken Salad Sliders *chicken breast, red grapes, pecans, celery, onion, mixed with creamy dressing served with sea salt chips* 13⁹⁵

Prime Rib Sliders *two sliders, swiss cheese, horseradish cream, served with crispy fried onions* 13⁹⁵

House Specialties

enjoy a signature salad for 3⁹⁵ with below house specialty

Noodles & Ale Cheese *smoked chicken, andouille sausage, campanelle pasta, creamy amber ale cheese sauce* 18⁹⁵

Local Maple Glazed Faroe Island Salmon^{GF} *roasted pecans, cauliflower puree, rustic vegetable pan roast, citrus essence* 27⁹⁵

Seared Sea Scallops^{GF} *toasted parmesan, pesto creamed potatoes, green beans & pickled red onions* 28⁹⁵

Certified Angus New York Strip*^{GF} *24-hour tangy & sweet marinade, sliced and finished with bleu cheese butter, atop a rustic mushroom & vegetable pan roast* 30⁹⁵

Certified Angus Filet Mignon*^{GF} *black truffle & goat cheese mashed potatoes, local honey-thyme roasted carrots & parsnips, with all-natural beef stock reduction* 37⁹⁵

Couscous, Mushroom & Vegetable "Cobbler" *pearl couscous topped with local mushrooms, roasted garlic, asparagus, dried tomato & spinach, goat cheese cream topped with a buttery biscuit crumble* 20⁹⁵



Many of our ingredients are regionally sourced throughout the year starting with our own Golden Lamb Farm established in 2018