

Appetizers

Famous Sauerkraut Balls a secret blend of spices, pork & beef roasted with savory kraut with traditional cocktail & house mustard for dipping 9²⁹

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

Original Relish Platter ^{GM} pickled watermelon rind, local egg salad, sweet corn relish, seasonal pickled vegetables & crackers 8⁴⁹

Hickory Smoked Chicken Wings ^{GF} six whole dry-rubbed wings, bleu cheese dip, fresh celery ribs 13⁷⁹

Cheese Trio & Crackers ^{GM} fresh ricotta & Lebanon honey, Cabot reserve white cheddar, Humboldt Fog goat with house-made crackers 11⁹⁵

Tri-State Ham Tasting ^{GM} Sky Haven Farms, OH, Benton's, TN and Father's, KY typically aged 8-12 months served with house mustard, pickles & homemade crackers 12⁹⁵

Basket of Cheese Curds house-made ranch dip 7⁹⁵

Salads & Soups

Enhance Your Salad

NY STRIP STEAK* 8⁹⁵ BRONZED CHICKEN 6⁹⁵ SEARED SALMON 7⁹⁵

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

Innkeepers Classic ^{GM} roasted garlic dressing, mixed greens, shaved radish, green beans, red onion, chopped egg, cracked pepper & croutons 9⁹⁵

Field Fresh Caesar ^{GF} fresh roma crunch lettuce with creamy dressing, cherry tomatoes, fresh avocado, white anchovies and parmesan crisps 9⁹⁵

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

SOUP: bowl 6⁹⁵ or half-bowl 3⁹⁵

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

Shaker Chicken & Spaetzle Soup hearty vegetables and rich flavors

Soup of the Season ask your server about what in the Chef's stockpot

Golden Fried Chicken

Experience the Difference

Ohio Fried Chicken Dinner

skillet gravy, mashed potatoes,
fresh vegetables & signature house salad

ORIGINAL HALF CHICKEN 22⁹⁵

QUARTER DARK - LEG & THIGH 14⁹⁵ QUARTER WHITE - BREAST & WING 16⁹⁵

ASK US ABOUT GOLDEN TO GO CATERING AND TAKE OUT

House Specialties

enjoy a signature salad for 3.⁹⁵ with below house specialty

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 29⁹⁵

Seared Faroe Island Salmon* ^{GM} served with a harvest medley of pearl couscous, sweet potatoes, dried fruits, smoked almonds with fresh spinach and citrus butter 25⁹⁵

Smoked Carroll Creek Farms Pork Chop ^{GF} crushed red potatoes with leeks, bacon, aged white cheddar, pickled mustard seed jus liè, fresh asparagus 24⁹⁵

Seared Sea Scallops ^{GF} toasted parmesan, pesto creamed potatoes, green beans & pickled red onions 26⁹⁵

Noodles & Ale Cheese smoked chicken, andouille sausage, campenelle pasta, creamy amber ale cheese sauce 17⁹⁵

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 with goat cheese cream topped with a buttery biscuit crumble 20⁹⁵

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* ^{GF} crushed red potatoes with leeks, bacon, aged white cheddar, asparagus, cabernet jus liè 32⁹⁵

Burgers & Sandwiches

served with tavern fries. mixed greens with creamy balsamic available upon request
Sonny Marie's gluten free bun on any sandwich .99 cents

Ultimate Chicken Sandwich Cabot reserve white cheddar, maple-pepper bacon, spicy mayo, lettuce, tomato, onion & pickle 13⁹⁵

Grilled Lamb Burger* ^{GM} Pennsylvania lamb seasoned with toasted fennel, caramelized onions, creamy boursin cheese, tomato chutney 16⁹⁵

Prime Rib Dip* ^{GM} sliced prime rib, white cheddar, homemade giardiniera, garlic aioli, au jus, crispy onion on a toasted baguette 18⁴⁹

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

Warm Carved Turkey Sandwich ^{GM} apple mayo, spinach, tomato, goat cheese, cranberry-walnut bread 13⁹⁵

Mt. Carmel Ale Battered Cod sustainably sourced, fried golden with pickled red onion, lettuce, tomato, tarragon tartar sauce on marble rye 15⁹⁵

Tavern Cheeseburger* ^{GM} Tillamook cheddar, garlic aioli, crisp lettuce, tomato, onion & pickle 13⁹⁵

1803 Chicken Salad Sliders ^{GM} chicken breast, red grapes, pecans, celery, onion, mixed with creamy dressing served with sea salt chips 12⁹⁵

Local ingredients sourced when seasonally available, starting with our own Golden Lamb Garden, est. 2018

We have an in-house bakery with flour in the culinary environment.

If you have a gluten or other type of food allergy, please inform your server, our chef's can handle it!

GF denotes menu items without gluten in the recipe; **GM** denotes items that are easily modified gluten free

* We are required to inform you that consuming raw or under cooked ingredients increase your risk for food borne illness