BISTRO

The Inn on Main

BISTRO

APPETIZERS

SHRIMP & CORN CHOWDER 12

SOUP of the DAY* $
Ben's daily creation

PORK POTSTICKERS 16

ESCARGOT 18
Garlic Butter, Cheese Gratin, Baguette

SMOKED BRISKET EMPANADA'S 17
Caramelized Onion, Roast Poblano's, Cheese, Salsa Verde

SHRIMP COCKTAIL* (3) 21
3 Colossal Shrimp, Cocktail Sauce
Additional Shrimp $7

APPETIZERS

BLACKENED TUNA 20
Pickled Ginger, Seaweed Salad, Sweet Soy, Wasabi Aioli

CRISPY ORANGE CHICKEN. 16
Crispy Fried Chicken, Sweet Chili Orange Sauce, Mandarin Oranges

SWEET & SOUR CALAMARI 18
Thai Chili Paste, Scallions, Sesame Seeds

BISTRO CHIPS 12 add BACON +2
House Chips, Blue Cheese Sauce & Crumbles, Green Onion

SALADS

BISTRO CHOP 15
Chopped Iceberg, Tomato, Cucumber, Salami, Olives, Cheddar, Garlic-Worcestershire Vinaigrette

LOCAL GREENS 12
Sunflower Seeds, Dried Cranberries, Sharp Cheddar, Lemon-Balsamic Vinaigrette

ICEBERG WEDGE 14
Apple Bacon, Blue Cheese Crumbles, Scallions, Tomato, House Blue Cheese **or** Ranch and Cheddar

BISTRO CAESAR 12
Croutons, Shaved Parmesan, House Caesar

ENHANCEMENTS

Orange Chicken.	16
Grilled Salmon*.	20
Chicken Breast.	14
Tenderloin Tips*.	18
3 Chilled Shrimp.	21
8 Grilled Shrimp.	18
Lobster Salad.	35

ENTREE

HADDOCK* 28
Ritz Cracker Topped Haddock, Roasted Potato Medallions, Scampi-Parmesan Broccolini

PRIME NY STRIP*
12oz 42 16oz 52 24oz 70
House Fried Potato Wedges, Asparagus

PESTO SHRIMP 36
Summer Pesto, Roast Tomato, Spinach, Artichokes, Fresh Ricotta, Deano's Fresh Linguini

THE MAC & CHEESE
HOUSE 24 LOBSTER ¼ LB 37

DUROC PORK CHOP 32
12oz Bone In Chop, Bourbon Peach & Blue Cheese Chutney, Mashed & Broccolini, Balsamic

TIPS & FRITES* 29
House Marinated Tenderloin Tips, Garlic Parmesan Fries, Baby Carrots

AMERICAN KOBE BURGER * 18
8oz Wagyu Burger, Brioche Roll, Fries

Toppings: $1.5ea Bacon, Cheddar, Swiss, Blue Cheese, Caramelized Onions, Mushrooms

ENTREE

SLOW BRAISED PASTRAMI SHORTRIBS 35
Black Pepper & Coriander Rubbed, Warmed Whole Grain Mustard Potato Salad, Pickled Red Onions

ROAST CHICKEN* 30
Stuffing "Waffle", Mashed, Grandmothers Gravy

CIOPPINO 44
Clams, Shrimp, Mussels, Haddock & Lobster, Tomato Herb Seafood Broth, Toasted Ciabatta

SALMON* 32
Furikake Seasoned, Ginger Ramen Noodle Vegetable Salad, Thai Cucumbers

FILET MIGNON* 44
Grilled 7oz Filet, Potato Choice, Asparagus, Demi

AMERICAN KOBE & MUSHROOM MEATLOAF 28
House Mac & Cheese **or**
Cheddar Mashed & Roasted Baby Carrots

SIDES

MASHED POTATO.	6	BABY CARROTS.	6
FRENCH FRIES.	5	PARMESAN FRIES.	6
ASPARAGUS.	6	DEMI GLACE.	3
BEARNAISE.	3	HOLLANDAISE.	2
BROCCOLINI.	6	LOADED MASHED.	8

PARMESAN-BACON BRUSSEL SPROUTS. 8

THE BUREAU OF FOOD PROTECTIONS ADVISES CONSUMERS AGAINST EATING UNDERCOOKED ANIMAL PRODUCTS.
PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES.

CHEF: BEN HOOKER