

Scholar's Inn

Starters

shrimp cocktail 13

house-made chili-cocktail sauce

beef carpaccio 12

hearts of palm, arugula, red onion, caper, parmesan, hard-boiled egg, truffle oil, sea salt

lamb lollipops 15

New Zealand lamb, aged balsamic, extra virgin olive oil, pink sea salt, pea & mint puree

eggplant caponata 10

roasted eggplant, garlic, capers, tomatoes, balsamic vinegar, basil, toasted pine nuts, grilled bread & seasoned ricotta

formaggi Di capra 8

warm house marinara, herbed goat cheese, rustic parmesan toasts, fresh herbs

spinach & artichoke dip 10

fresh spinach, four cheeses, diced tomato, blue corn & flour tortilla chips

sea salt steak fries 8

thick cut fries, Maldon sea salt, house rub, herbs, togarashi aioli

house wings 10

1 lb jumbo wings tossed in house rub, carrot, celery, cucumber

French onion 7

traditional French onion, toasted baguette, gruyere, jack & parmesan cheeses

soup of the day

cup 4 | bowl 6

Messina 8

fresh salad greens, red onion, olives, cucumber, feta cheese, oregano & red wine vinaigrette, rustic croutons

kale Caesar 9

shaved kale, cherry tomatoes, pickled red onion, house Caesar dressing, Parmesan, Scholar's Inn Bakehouse croutons

Entrees

Scholars Inn famous filet 39

creamy mac & cheese, red wine demi- glace, fresh herbs

NY strip 36

mashed potatoes, asparagus, brandy-peppercorn sauce

house burger 15

ground chuck, smoked bacon & sweet onion patty, field greens, red onion, tomato, kimchi aioli

served with fries and dill pickle

salmon 27

heirloom cherry tomatoes, caperberries, charred lettuce, pink peppercorn aioli,

spiced pita & mint

pork 27

medallions, rosemary French toast, garlic mashed potatoes & jalapeño/apple jam

duck risotto 28

seared duck breast, charred carrots, cherry tomatoes, fresh peas

smoked maple & blackberry/bourbon gastrique

chicken Parmesan 19

house marinara, fettuccini Alfredo

Comments and feedback are always encouraged and welcome -scholarsreservations@gmail.com

*General Manager/Partner - Molly Otto
Executive Chef/ Partner - Matt Plaisier*