

Scholars Inn

Starters

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

shared plates

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

house wings 10

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

scallop 15

seared scallops, pineapple-chili salsa, smoked Nueske's bacon, brown-butter vinaigrette

crab & shrimp Cannelloni 15

House pasta, creamy ricotta, house Alfredo sauce, lump crab & shrimp, spinach, house marinara

penne alla vodka 12

house vodka sauce, penne pasta, Italian sausage, fresh herbs, parmesan

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

corn salad 10

grilled corn, haricot vert, red onion, cherry tomatoes, chilis, red peppers, lime vinaigrette, smoked tomato

panzanella 12

Scholars Inn BakeHouse croutons, romanesco, red onion, olives, tomato, pepperoncini, Calabrian chili, basil, mint & seasoned Ricotta

fregola 12

Sardinian pasta, olives, tomatoes, cucumbers, chilis, red onion, Feta, preserved lemon, basil, mint

Entrees

Scholars Inn famous filet (market)

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

NY strip 37

mashed potatoes, asparagus, brandy-peppercorn sauce

house burger 16

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

served with fries and dill pickle

salmon 28

heirloom cherry tomatoes, caperberries, charred lettuce, pink peppercorn aioli, spiced pita & mint

pork 28

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 21

house marinara, fettuccini

chopped salad 17

lettuces, red onion, cucumber, cherry tomatoes, chiles, buffalo mozzarella, caramelized strawberry balsamic

 Indicates vegetarian option

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

General Manager/Partner – Molly Otto
Executive Chef/ Partner – Matt Plaisier

Whites

Sparkling

<i>La Marca Prosecco</i>	45
<i>Saint Hilaire Brut</i>	55
<i>Altemasi Brut Rose</i>	65
<i>Ferrari Brut</i>	72
<i>Henriot</i>	100
<i>Veuve Cliqout Yellow Label</i>	120

Interesting Whites

<i>Cline Viogner</i>	40
<i>Sassoregale Vermentino</i>	45
<i>Brokenwood Semillon</i>	48
<i>La Cana Albarino</i>	49
<i>Santa Margherita Pinot Grigio</i>	65
<i>Masi Masianco</i>	70
<i>Bila Haut by Michele Chaputier</i>	72
<i>Astrolabe Pinot Gris</i>	75

Sauvignon Blanc

<i>Cannonball</i>	40
<i>Villa Maria</i>	48
<i>Mantanzas Creek</i>	54
<i>Kim Crawford</i>	58
<i>Maxville</i>	85

Chardonnay

<i>Coppola Rosso & Bianco</i>	37
<i>Alois Lageder</i>	45
<i>Chateau St Michelle Indian Wells</i>	45
<i>William Fevre Champs Royaux</i>	59
<i>La Crema Monterey</i>	65
<i>Sonoma-Cutrer Russian River</i>	70
<i>Stag's Leap Wine Cellars</i>	88
<i>Jordan</i>	90
<i>Louis Latour Mersault</i>	98

By the Glass

Sparkling

<i>Francois Montand ...split.....</i>	9
<i>La Marca Prosecco ...split.....</i>	10

White

<i>Esperto Pinot Grigio</i>	8
<i>Sea Monster white blend</i>	9
<i>Arrogant Frog Chardonnay.....</i>	10
<i>Joel Gott Sauvignon Blanc.....</i>	12
<i>J Winery Pinot Gris</i>	13

Red

<i>Feudo Zirtari Rosso.....</i>	8
<i>Gabbiano Chianti.....</i>	8
<i>Cycles Gladiator Cabernet.....</i>	8
<i>Marietta Lot #64 Zinfindel.....</i>	8.5
<i>La Flor by Paul Hobbs Malbec.....</i>	9
<i>Edna Valley Merlot.....</i>	10
<i>Sartori Pinot Noir.....</i>	10.5
<i>Jason Stephens Cabernet.....</i>	14

Reds

Italy

<i>Vietti Tre Vigne</i>	42
<i>La Selvanella Chianti Classico Riserva</i>	60
<i>Pio Cesare Dolcetto d Alba</i>	55
<i>Castiglion Del Bosco Rosso</i>	60
<i>San Lorenzo Chianti</i>	65
<i>Mazzei Phillip Cabernet</i>	85
<i>Nipozzano Riserva Chianti Ruffina</i>	87
<i>Riondo Amarone Della Valpolicella</i>	92

Spain

<i>Southern Belle red blend</i>	60
<i>Vieade Iacieroa Crianza 2011</i>	65

France

<i>Gabriel Meffree Cote du Rhone</i>	40
<i>Chateau Laffitte Laujac</i>	82
<i>Bouchard Pere & Fils Bourgogne</i>	83

Pinot Noir

<i>J Winery</i>	49
<i>Ponzi</i>	50
<i>Kim Crawford</i>	55
<i>La Crema</i>	75
<i>Flowers</i>	89
<i>Gary Farrell</i>	98
<i>Etude</i>	100
<i>Merry Edwards</i>	105
<i>Marimar Estate Don Miguel</i>	112
<i>Hyland Estates</i>	120
<i>Citation.....2005</i>	125

Malbec

<i>Crios de Susanna Balbo</i>	42
<i>Tapiz "Black Tears"</i>	115

Shiraz

<i>Michel Chaputier Matilda</i>	45
<i>MollyDooker : The Boxer</i>	74
<i>Penfold's Bin 389</i>	87
<i>Klinkerbrick ferraah syrah</i>	91

Cabernet

<i>Cannon Ball</i>	40
<i>Francis Ford Coppola</i>	57
<i>Double Canyon</i>	65
<i>Cakebread</i>	139
<i>Acumen</i>	155

Merlot

<i>Mantanzas Creek</i>	68
<i>Stag's Leap Cellars</i>	77
<i>Ehlers</i>	89

Blends

<i>Esk Valley</i>	60
<i>Machete by Orin Swift</i>	95
<i>DeLille D2</i>	120
<i>Beringer Quantam</i>	125
<i>Opus One</i>	400