

Small Plates

Corn Salad \$10 v

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

Panzanella \$12 v

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

Fregola \$12 v

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

Scallop \$15

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

Gnocchi \$12

House-made potato gnocchi, confit chicken thigh, herb pesto, preserved lemon

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

Pork Belly \$13

Seared pork belly, garbanzo puree, pickled apples, fried chick peas, charred scallion

Filet Slider Trio \$15

Arugula, goat cheese, red onion

Blue cheese, onion straws

Cheese steak

Thank you for dining with us!

Executive Chef / Partner Matt Plaisier

General Manager / Partner Molly Otto

*Comments and feedback encouraged and welcomed
scholarsreservations@gmail.com*