

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, roasted sweet potato & miso puree, sherry reduction

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 sauce

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 10

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

butternut squash 10

caramelized squash, spicy greek yogurt, cilantro chimichurri, toasted pepitas

brussels sprouts 10

fried brussels sprouts, lemon aioli, smoked sea salt, lemon zest, arugula

mushroom & prosciutto flatbread 15

garlic cream, sautéed mushrooms, red onion, prosciutto, arugula, truffle oil

cilantro pesto & black bean flatbread 12

cilantro- pumpkin seed pesto, black beans, roasted tomato, red onion, lime crema, red onion

entrees

Scholars Inn famous filet (market)

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

ny strip 38

mashed potatoes, grilled asparagus, brandy-peppercorn sauce

house burger 16

ground chuck, smoked bacon & sweet onion patty, shredded lettuce, red onion, tomato, togarashi aioli served with fries and dill pickle

add sunny-side egg \$2 or caramelized onions \$1

portobello burger 13

balsamic & dijon marinated portobello mushroom, shredded lettuce, roasted red pepper, red onion, pink peppercorn aioli

served with fries and dill pickle

grilled chicken sandwich 12

marinated chicken breast, shredded lettuce, red onion, tomato, mayo

served with fries and dill pickle

salmon 28

primavera vegetable "pasta", cherry tomatoes, citrus cream sauce

pork 28

ragu-style braised pork, garlic mashed potatoes, bacon-fat brussels sprouts, smoked bacon, toasted hazelnuts, parmesan

duck 28

seared duck breast, caramelized butternut squash, broccolini, quinoa, marinated cherries, smoked maple & blackberry/bourbon gastrique

chicken parmesan 22

house marinara, spaghetti alfredo

wild mushroom risotto 24

cherry tomatoes, seared mushrooms, truffle oil, parmesan, fresh herbs

spinach salad 13

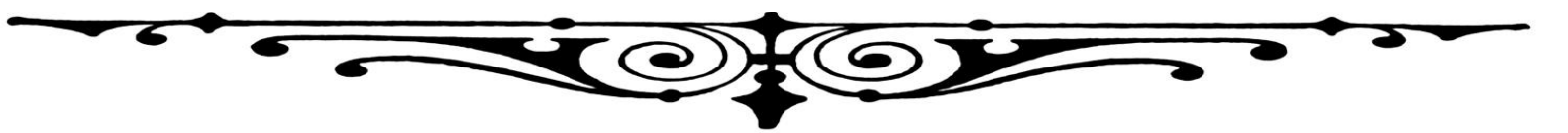
baby spinach, edamame, cherry tomatoes, carrot, red onion, hazelnuts, warm chile dressing

add chicken 6, salmon 10, or grilled shrimp 8

 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

La Marca Prosecco	45
Saint Hilaire Brut	55
Altemasi Brut Rose	65
Ferrari Brut	72
Henriot	100
Veuve Cliquot Yellow Label	120

Interesting Whites

Cline Viogner	40
Sassoregale Vermentino	45
Brokenwood Semillon	48
La Cana Albarino	49

Sauvignon Blanc

Cannonball	40
Villa Maria	48
Mantanzas Creek	54
Kim Crawford	58
Maxville	85

Chardonnay

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

By the Glass

Sparkling

Francois Montand ...split.....	9
La Marca Prosecco ...split.....	10

White

Due Uve Pinot Grigio/Sauv Blanc	9
Sea Monster white blend	9
Bon Marche Sauvignon Blanc.....	11
J Winery Pinot Gris	13

Red

Gabbiano Chianti.....	8
Cycles Gladiator Cabernet.....	8
Marietta Lot #64 Zinfandel.....	8.5
La Flor by Paul Hobbs Malbec.....	9
Pino Cellars Pinot Noir.....	11

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Reds

Interesting Reds

Vietti Tre Vigne	42
Pio Cesare Dolcetto d Alba	55
San Lorenzo Chianti	65
Mazzei Phillip Cabernet	85
Southern Belle red blend	60
Vieade lacierva Crianza 2011	65
Valdelamillo Reserva 2009	67
Crios de Susanna Balbo Malbec	42
Tapiz "Black Tears" Malbec	115

Pinot Noir

Ponzi	55
J Winery	71
La Crema	75
Flowers	89
Gary Farrell	98
Etude	100
Merry Edwards	105

Marimar Estate Don Miguel	112
Hyland Estates	120
Citation.....2005	125
Domaine Serene	130

Shiraz

Michel Chaputier Matilda	48
MollyDooker : The Boxer	79
Klinkerbrick ferrah syrah	91

Cabernet

Cannon Ball	45
Francis Ford Coppola	57
Double Canyon	65

Lancaster	93
Hanna Bismark Ranch	95
Tympany	100

Cakebread	139
Acumen	155

Merlot

Mantanzas Creek	68
Stag's Leap Cellars	77

Blends

Esk Valley	60
Machete by Orin Swift	95
DeLille D2	120
Beringer Quantam	125
Opus One	300

house cocktails \$12

- 007
- antioxitini
- blackberry collins
- chocolate martini
- classic - vodka or gin
- gimlet
- lime in the coconut
- manhattan
- cosmo
- negroni
- tshombe

beer

Shorts Brewing

- \$5
- soft parade
- space rock
- huma lupalicious

Against the Grain

- \$6.5
- sho'nuff
- pile of face
- bloody show
- "a" beer

New Day Craft

- \$12
- johnny chapman
- washington's folly
- rethinker

Stone

- \$6
- ruinaition
- ripper
- arrogant bastard

ask for current draft selections



GUNDLACH BUNDSCHU

For six generations and over 150 years, family has farmed this Rhinefarm estate vineyard at the crossroads of the Sonoma Valley, Carneros and Napa Valley appellations. Today, they focus on making small lots of ultra-premium wines from this distinctive and historic property.

Gewurztraminer \$10/gl | Chardonnay \$15/gl | Mountain Cuvee \$11/gl
 Merlot \$75 | Pinot Noir \$80 | Cabernet Sauvignon \$85

.....to help raise awareness of damage recent fires have caused we are featuring "Gun Bun" wines through the month of December.....