

# MENU

## THE GOLDENROD

Thursday

COUNTRY INN

\*GF- ITEMS CAN BE MADE GLUTEN FREE  
UPON REQUEST

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### Small Plates

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**TAVERN FRIES** GF **8**

Hand-cut potato french fries served with ketchup

**TRUFFLE PARM FRIES** GF **12**

Hand cut french fries tossed in white truffle oil and Parmesan cheese served with garlic aioli

**TOFU BITES** **12**

Fried tofu cubes served with your choice of wing sauce

**FRIED BRUSSELS** GF **12**

Crispy fried Brussels sprouts with sriracha aioli

**WHIPPED RICCOTA** \*GF **14**

Fresh whipped ricotta cheese topped with tomato bruschetta, olive oil, and balsamic glaze, served with crostini

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### Big Plates

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**WINGS** GF **14**

1 lb. of jumbo wings in your choice of buffalo, BBQ, cajun dry rub, teriyaki, salt and pepper or maple sriracha sauce, with bleu cheese or ranch

**ARANCINI** **16**

Fried risotto balls stuffed with cheese and vegetables, with herbed tomato sauce

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### Soup & Salads

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DRESSING: BALSAMIC, RANCH, BLEU CHEESE, CAESAR, OIL AND VINEGAR, HONEY DIJON OR MAPLE APPLE VINAIGRETTE, CRANBERRY VINAIGRETTE

**GARDEN SALAD** \*GF **11**

Custom mixed greens grown by Pause and Pivot Farm (Williamsburg), tomato, cucumber and onion

**CAESAR SALAD** \*GF **11**

Romaine, capers, croutons and parmesan tossed with caesar dressing topped with lemon and anchovies

**VEGETABLE SOUP OF THE DAY** \*GF **4 / 6**

Available in a cup or bowl

**FRENCH ONION SOUP** \*GF **10**

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### Sandwiches

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ALL SANDWICHES SERVED WITH A CHOICE OF FRIES, SIDE SALAD, OR SIDE CAESAR

**FRIED CHICKEN SANDWICH** **16**

Beer battered chicken breast, pickle caper aioli, sriracha maple sauce, lettuce and pickles  
Choice of side

**FALAFEL BURGER** **16**

Spicy falafel burger topped with tzatziki, hummus, lettuce, tomato and onion  
Choice of side

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
Please inform your server if anyone in your party has a food allergy.

# MENU

## THE GOLDENROD

Friday -  
Sunday

COUNTRY INN

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UPON REQUEST

### To Snack

- TAVERN FRIES 8**  
Hand-cut potato french fries served with ketchup
- TRUFFLE PARM FRIES 12**  
Hand cut french fries tossed in white truffle oil and Parmesan cheese served with garlic aioli
- AUTUMN POUTINE FRIES 14**  
Hand-cut French fries topped with a savory beef gravy, roasted butternut squash and carrots, and melted cheese curds
- HADDOCK NUGGUTS \*GF 14**  
Breaded fresh haddock bites, served with
- TOFU BITES \*GF 12**  
Cubes of tofu with an itliaian breadcrumb coating. Available plain with dipping sauce or cajun.

### To Share

- WINGS 14**  
1 lb. of jumbo wings in your choice of buffalo, BBQ, cajun dry rub, teriyaki, salt and pepper or maple sriracha sauce, with bleu cheese or ranch
- FRIED BRUSSELS SPROUTS 12**  
Crispy fried Brussels sprouts with sriracha aioli
- WHIPPED RICCOTA \*GF 14**  
Fresh whipped ricotta cheese topped with tomato Bruschetta, olive oil, and balsamic glaze served with crostini

### Salad

DRESSING: BALSAMIC, RANCH, BLEU CHEESE, CAESAR, OIL AND VINEGAR, HONEY DIJON OR MAPLE APPLE VINAIGRETTE, CRANBERRY VINAIGRETTE

- GARDEN SALAD \*GF 11**  
Custom mixed greens grown by Pause and Pivot Farm (Williamsburg), tomato, cucumber and onion
- CAESAR SALAD \*GF 11**  
Romaine, capers, croutons and parmesan tossed with caesar dressing topped with lemon and anchovies

### SALAD ADD-ONS

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|-------------------|----------------------|
| Grilled Chicken 8 | Salmon 8             |
| Steak 6oz 12      | Grilled Shrimp (4) 8 |
| Steak 12oz 22     | Falafel 8            |



### Soup

- FRENCH ONION SOUP \*GF 10**
- VEGETABLE SOUP OF THE DAY \*GF 4/6**

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## Sandwiches

ALL SANDWICHES SERVED WITH A CHOICE OF FRIES, SIDE SALAD, SIDE CAESAR, SEASONAL VEGETABLE, OR MASHED POTATOES

### FRIED CHICKEN SANDWICH 16

Beer battered chicken breast, pickle caper aioli,, sriracha maple sauce, lettuce and pickles  
Choice of side

### FALAFEL BURGER 16

Spicy falafel burger topped with tzatziki, hummus, lettuce, tomato and onion  
Choice of side

### STEAK SANDWICH 20

Thin cut ribeye steak on toasted ciabatta, with sauteed onions, horseradish, gruyere cheese, and avocado. Choice of side

GLUTEN FREE BUNS AVAILABLE

### SANDWICH ADD-ONS

American  
Cheddar  
Swiss  
Bleu Cheese  
Sriracha Aioli  
Garlic Aioli

1

Avocado  
Bacon  
Fried Egg  
Sautéed Onion  
Gruyère  
Pickled Jalapeño

3

## Burgers

ALL BURGERS SERVED WITH A CHOICE OF FRIES, SIDE SALAD, SIDE CAESAR, SEASONAL VEGETABLE, OR MASHED POTATOES

### ALL AMERICAN DOUBLE SMASH <sup>GF</sup> 18

Two 4oz patties of Angus beef burger smash grilled iwth sauteed onions. Served with pickles, onions, and Mike's Special Sauce. \*GF

**Double Smash Special, with lettuce, tomato, onion, +3**

### FRENCH DIP BURGER <sup>GF</sup> 23

8 oz Angus beef burger topped with sautéed mushrooms and onions and melted Gruyère cheese and served with a side of french onion soup to dip in  
Choice of side

### BLACK AND BLEU BURGER <sup>GF</sup> 23

8 oz Angus beef burger topped with bleu cheese crumbles, bacon, and a roasted garlic aioli  
Choice of side

GLUTEN FREE BUNS AVAILABLE



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## Entrees

### NEW ENGLAND CIOPPINO **36**

Tomato and fennel stew with salmon, haddock, and shrimp, with toasted cibatta.

\*GF

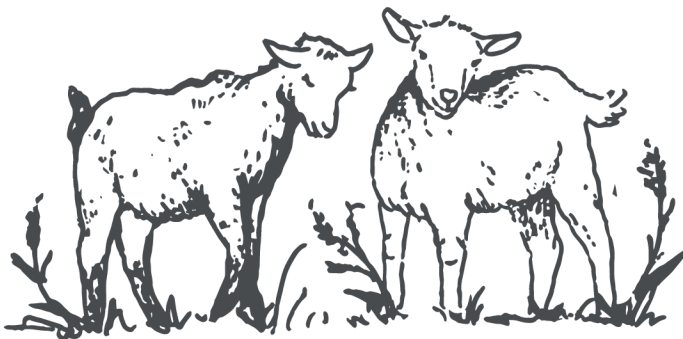
### VEGGIE "MEATBALLS" AND POMODORO **26**

Vegetable arancini served over linguine pasta and local seasonal vegetables topped with a tomato sauce \*GF

### SHRIMP AND SWEET POTATO RISOTTO **32**

White wine risotto with sweet potato topped with grilled shrimp and parmesan cheese \*GF

\*GF



## Pasta

### BLACKENED CHICKEN \*GF **26**

#### CAJUN PASTA

Blackened Cajun-seasoned chicken, andouille sausage, peppers and onions in a Cajun cream sauce served over penne

### ASPARAGUS WHITE WINE \*GF \*GF **24**

Linguine tossed in creamy asparagus and wine sauce

### TUSCAN CHICKEN **24**

#### GNOCCHI

Fried chicken cutlet topped with melted mozzarella cheese served with sautéed gnocchi tossed in sun-dried tomato cream sauce

## Steak

### ROSEMARY BLACK PEPPER CRUSTED FILET MIGNON <sup>\*GF</sup>

8 oz tenderloin filet marinated in a wine and onion preparation, crusted with black pepper and rosemary. Chef's selection of vegetable, and choice of fries, mashed potato or side salad **46**

### STEAK TIPS **32**

Your choice of regular, teriyaki, Cajun, or mushroom gravy-smothered steak tips served with the chef's selection of vegetables and mashed potatoes or rice

#### STEAK ADD ONS

Grilled shrimp (4) Sautéed Mushrooms & Onions  
Candied Bacon Bleu Cheese Crumbles  
Mushroom Gravy Gorgonzola Cream Sauce

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