



APPETIZERS

GF ^{RAW} Oysters on the Half Shell

cocktail sauce, Beach Plum mignonette 3.75 each

Creamy Shrimp Bisque

fresh herbs 11

Curried Butternut Squash Soup

creme fraiche, apple relish, toasted pumpkin seeds 9

Roasted Fall Salad

grilled radicchio, spinach, roasted plum tomatoes, delicata squash, pomegranate, crispy garbanzo beans, apple cider & orange vinaigrette 12

Honey Glazed Pears

prosciutto, house made ricotta, frisee, focaccia toast, port wine vinaigrette 12

GF  **Ginger Grilled Shrimp**

fall vegetable slaw, maple- dijon vinaigrette, toasted hazelnuts 14

Washington Inn Crab Cake

roasted red bell pepper cream 15

Bread available upon request

ENTREES

Oven Roasted Turkey Breast

apple-herb stuffing, whipped potatoes, french beans, carrots,
orange-cranberry relish, gravy 32
Children's Portion 19

GF Grilled Meyers Ranch Flatiron Steak

chimichurri, mashed taro, roasted romanesco broccoli, crispy red beet & taro chips 34

GF Plancha Seared Swordfish

butternut squash, French lentils, bacon, oyster mushrooms,
lemon brown butter 34

GF Red Wine Braised Lamb Shank

soft mascarpone polenta, broccoli rabe, pomegranate gremolata 32

GF Plancha Seared Salmon

herbed bamboo rice, roasted bok choy, baby carrots,
ponzu sauce, pickled ginger 29

GF Grilled Filet Mignon

duck fat roasted potatoes, sage & parmesan, maitake mushrooms, truffle aioli 45

GF The Vegan

grilled cauliflower, poached golden beets, sautéed spinach,
coconut curry mousse, toasted coconut 24

ACCOMPANIMENTS

Creamed Spinach
parmesan, pernod 6

GF Crispy Brussels Sprouts
bacon, cipollini onions 6

GF Spiced Sweet Potatoes
brown sugar 6

Roasted Cauliflower
herbed brioche bread crumb 6

DESSERT

GF Crème Brûlée
fresh berries 9

Spiced Apple Cake
caramel sauce 8

Pumpkin Pie
whipped cream 8

Chocolate Mousse Tart
fresh berries 10

DESSERT MARTINIS

Crystal Chocolate Martini
vanilla vodka, coco light 12

Fudge Kitchen Martini 12

Dark Chocolate Martini
vanilla vodka, coco dark 12

DESSERT WINE

Moscato D'Asti 'La Gatta'
2013 10

Santa Sophia Della Valpolicella
2009, Italy 13

COFFEE

We proudly roast our own beans for our signature Washington Inn blend

espresso 3.95
cappuccino 5.95
latte 5.95

FRENCH PRESS

small 6
large 10