

ROCKY HILL INN

Eatery Tavern



Soup du Jour 5.

Onion Gratin Soup 6.

Appetizers

P.E.I Mussels

with white wine, shallots, fresh herbs and crostini 11.

Mac n' Cheese

with apple-wood smoked bacon and Maytag blue cheese 9.

Cornmeal- Coated Calamari

drizzled with spicy and sweet sauce 11.

Risotto

with duck confit, mascarpone, topped with quince puree and crumbled walnuts 13.

Polenta "Pizza"

topped with broccoli rabe, cipolini onions and fontina cheese 8.

Sliced, seared Yellow fin Tuna

with wakame, ginger, wasabi vinaigrette, cilantro-soy dipping sauce 13.

Artisan Cheese Plate 11.

Mediterranean Meat Plate 14.

Salads

Baby Field Greens

with herbed goat cheese, champagne vinaigrette 7.

Caesar Salad

red and green romaine shaved reggiano and garlic croutons 8.
options with: Grilled chicken 9. Grilled shrimp 10. Grilled flank steak 10.

"RHI" Marinated Beet Salad

with baby arugula, grilled onions, goat cheese, toasted almonds, tossed in a red wine vinaigrette 9.

Grilled Flank Steak Salad

on romaine lettuce, grilled onions, tomatoes, and Maytag blue cheese with creamy champagne vinaigrette 10.

Spinach Salad

with pears, cranberries, red onions, bacon, goat cheese
balsamic vinaigrette 9.

Salad of Red and White Endive

with Maytag blue cheese, marinated figs, Granny Smith apples,
candied walnuts, mustard vinaigrette 10.

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Entrees

Seared Diver Scallops

with risotto, wild mushrooms, pancetta, drizzled with white truffle oil 27.

Grilled, Double Boned Pork Chop

with chipotle sweet potato puree, wilted spinach, topped with green- apple chutney 24.

Pan-Roasted “Griggstown” Chicken

over roasted fingerling potatoes, creamed spinach,
natural pan jus 23.

Rare sesame coated Yellow fin Tuna

over wasabi whipped potatoes, topped with spicy seaweed salad,
finished with a wild mushroom broth 28.

Trio of Sausages

Buffalo with chipotle chilies; Venison with blueberries and merlot; Rabbit with white
wine, Dijon mustard, over garlic whipped potatoes topped fennel
pepperonata finished with a Guinness Stout demi-glace 21.

Grilled 12oz. NY strip steak

with a goat cheese potato gratin, grilled asparagus, topped with truffle butter 26.

Pappardelle Pasta

with wild boar ragu’ and pecorino 20. Half 15.

Braised Beef Short Ribs

creamy orzo, broccoli rabe, cipolini onions and natural jus 25.

Tamarind Glazed Grilled Wild Salmon

With caramelized fennel, kalamata olives, grape tomatoes, arugula 23.

Old Speckled Hen Beer Battered Cod

hand-cut fries remoulade and malt vinegar 16.

Gnocchi

with roasted butternut squash, sage brown butter, with ameretti and grana padano
19. Half 13.

Braised Lamb Shank Shepherds Pie

with creamed spinach, topped with mashed potatoes 20.

Pan seared duck breast

with a roasted root vegetable hash, sautéed spinach
finished with a dried cherry, port wine demi-glace 25.

“Rocky Hill Inn” Burger

topped with sunny-side egg, grilled onions, apple wood smoked bacon,
cheese, hand-cut fries 13.

BBQ Pulled Pork Sandwich

topped with vinegar slaw 10.