

Soups

Soup of the day 5.
Onion Gratin 6.

Salads

Baby field greens with herbed goat cheese, in a creamy champagne vinaigrette 7.

Caesar salad with shaved parmesan and garlic croutons 7.

grilled chicken 8. grilled shrimp 10. grilled flank steak 10.

“RHI” marinated beet salad with baby arugula, grilled onions, goat cheese and toasted almonds, tossed in a red wine vinaigrette 8.

Grilled flank steak salad on romaine lettuce, grilled onions, cherry tomatoes and Maytag blue cheese in a creamy champagne vinaigrette 10.

Spinach salad with pears, cranberries, red onions, bacon, and goat cheese in a balsamic vinaigrette 9.

Salad of red and white endive topped with Maytag blue cheese, marinated figs, Granny Smith apples and candied walnuts in a mustard vinaigrette 10.

Quiche of the Day accompanied with a side salad 9.

Enjoy a Beer Sampler (from any of our 17 craft draughts) or **Wine Flight** (from any of our “by the glass” pours) with your lunch
\$10

Specialty Sandwiches

“Rocky Hill Inn” Burger topped with a sunny-side egg, grilled onions, apple-wood smoked bacon and your choice of cheese, served with fries 13.

Shrimp “BLT” with lemon aioli on a croissant served with house-made chips 13.

Flank steak sandwich with Vermont cheddar, grilled onions and chipotle mayo on ciabatta, served with fries 11.

Old speckled hen beer battered fish n’ chips with house made remoulade sauce and malt vinegar 14.

BBQ pulled pork sandwich topped with vinegar slaw on brioche roll served with fries 10.

Grilled yellow fin tuna with bacon, hard boiled eggs, avocado, basil mayo and olive tapenade on ciabatta served with house-made chips 14.

Turkey and brie on a spinach wrap with cranberry relish, green onion mayonnaise and served with house-made chips 9.

Cubano of roasted pork loin and ham, Swiss cheese, pickles and mustard on ciabatta and served with house-made potato chips 11.

Tarragon chicken salad with Granny Smith Apples and toasted walnuts served on a croissant with house-made potato chips 9.

Roasted eggplant and spinach muffuletta sandwich on a brioche roll, served with house-made potato chips 8.

Pastas

Gnocchi with roasted butternut squash, tossed in sage brown butter 13.

Orecchiette with Italian sausage
broccoli rabe, basil pesto, topped with grana padano 14

Pappardelle with wild boar ragu' 15.

Risotto with duck confit, mascarpone, topped with quince puree and crumbled walnuts 14.

Butternut squash ravioli tossed in a sage cream sauce 13.

Create Your own Sandwich

Roasted Turkey breast 6.50

Smoked Ham 6.

Roast Beef 7.

Pastrami 6.50

Cheese: Add \$1 – Provolone, Swiss, Cheddar, Bluecheese, Brie

Bread: Multigrain, Rye, Pumpernickel, Ciabatta

Condiments: green apple chutney, olive tapenade, caramelized onions, chipotle mayo, basil mayo, green onion mayo, Russian dressing, mustard, mustard vinaigrette

Combos 8.

Half Sandwich / soup

Half Sandwich / salad

Soup / salad