

ROCKY HILL INN

Eatery Tavern



Soup du Jour 5.

Onion Gratin Soup 6.

Appetizers

P.E.I. Mussels

white wine, shallots, fresh herbs and crostini 11.

Grilled Vegetable Napoleon

of portobello mushroom, zucchini, squash, eggplant, tomato & red onion, smothered with parmesan on a bed of tomato sauce 10.

Mac `n Cheese

apple-wood smoked bacon and Maytag blue cheese 9.

Cornmeal - Coated Calamari

sweet and spicy dipping sauce 11.

Sesame Yellow Fin Tuna Sashimi

wakame, ginger, wasabi aioli and a cilantro-soy dipping sauce 11.

Fromage

3 kinds of cheese, candied nuts and apple chutney 12.

Charcuterie

House-made pate, smoked duck prosciutto, soprasatta, mixed olives and piccalilli 14.

Salads

Baby Field Greens

herbed goat cheese and a creamy champagne vinaigrette 7.

Classic Caesar Salad

shaved grana padano and garlic croutons
grilled chicken 12. grilled shrimp 14.

"RHI" Marinated Beet Salad

baby arugula, grilled onions, goat cheese, toasted almonds, a red wine vinaigrette 10.

Grilled Flank Steak Salad

romaine lettuce, grilled onions, tomatoes, and crumbled bleu cheese in a creamy champagne vinaigrette 14.

**** Spinach Salad**

pears, cranberries, goat cheese, bacon, red onion, balsamic vinaigrette 9.

Tuna Nicoise Salad

arugula, French green beans, fingerling potatoes, hard boiled eggs, tomatoes and red onion, in a red wine vinaigrette 15.

Wedge Salad

iceberg lettuce crumbled bacon, grilled onions, grape tomatoes, bleu cheese dressing 8.

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Entrées

Seared Diver Scallops

wild mushroom and pancetta risotto, drizzled white truffle oil 28.

Grilled Double-Boned Pork Chop

*chipotle sweet potato puree, sautéed baby spinach,
topped with green-apple chutney 25.*

Red Wine Braised Boneless Beef Short Ribs

*creamy orzo, broccoli rabe
roasted cipollini onions and natural jus 25.*

Pan seared “Griggstown” Chicken

*apple and pancetta stuffing, roasted
brussel sprouts finished with port wine demi-glace 23.*

Grilled 12 oz. NY Strip Steak

*grilled asparagus & hand-cut fries
topped with balsamic-rosemary butter 29.*

Porcini Dusted Yellow Fin Tuna

*cannellini beans, escarole, cipollini onions
oven dried tomatoes, mushroom essence 30.*

Trio of sausages

*buffalo & chipotle chilies/Venison blueberries with merlot/ wild boar with
cranberries, garlic whipped potatoes, fennel peperonata.
finished with a Guinness Stout demi-glace 23.*

Pappardelle Pasta

wild boar ragù and pecorino cheese 22. half 16.

Gnocchi

roasted butternut squash tossed in brown sage butter, grana padano 19. half 16.

Old Speckled Hen Beer Battered Cod

remoulade, malt vinegar & hand-cut fries 17.

Braised Lamb Shank Shepherds Pie

creamed spinach, mashed potatoes 20.

“Rocky Hill Inn” Burger

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

Sep 27, , 2011

20% gratuity on parties of 6 or more
Consuming raw or undercooked food increases the chance of food-borne illness