

MENU

THE GOLDENROD

COUNTRY INN

*GF- ITEMS CAN BE MADE GLUTEN FREE
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

CAJUN GRILLED SHRIMP *GF 14

Cajun seasoned grilled shrimp served with rice and remoulade sauce

SALMON CROQUETTE *GF 12

3 salmon cakes served over a roasted red pepper and smoked paprika sauce

To Share

FRIED GOAT CHEESE 16

Herb-crusted goat cheese over a blueberry and cranberry compote with crostini

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

AUTUMN HARVEST SALAD *GF 23

Pause and Pivot greens topped with grilled chicken, roasted beets, walnuts, and goat cheese, and a cranberry vinaigrette

GRILLED STEAK SALAD *GF 26

Arugula and Pause and Pivot Farm greens topped with grilled onion, bleu cheese, avocado, bacon, grilled steak and a honey dijon dressing

SALMON AND QUINOA SALAD *GF 18

Grilled salmon served over a quinoa, butternut squash, walnuts, cranberries and red onion salad topped with a maple apple cider vinaigrette

SALAD ADD-ONS

Grilled Chicken 8

Salmon 8

Steak 6oz 12

Grilled Shrimp (4) 8

Steak 12oz 22

Falafel 8

Soup

WHITEFISH CHOWDER *GF 5/8

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

STEAK SANDWICH *GF **22**

Thick cut steak topped with arugula, gruyère cheese,
sautéed onions, horseradish cream sauce
Choice of side

FALAFEL BURGER **16**

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

CHICKEN PARM SANDWICH **16**

Fried chicken cutlet topped with melted mozzarella
cheese and tomato sauce
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

CLASSIC BURGER *GF **17**

8 oz Angus beef burger topped with lettuce, tomato,
onion, pickle, and choice of cheese
Choice of side

FRENCH DIP BURGER *GF **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

COWBOY BURGER *GF **23**

8 oz Angus beef burger topped with melted American
cheese, bacon, pickled jalapeños, an onion ring, and
BBQ sauce
Choice of side

BLACK AND BLEU BURGER *GF **23**

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



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Entrees

SICILIAN SWEET AND SOUR ^{*GF} **32** SALMON

Pan seared salmon filet topped with a sweet and sour agrodolce sauce and served with roasted potatoes and the chef's selection of vegetables

TUSCAN CHICKEN GNOCCHI **24**

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

VEGGIE "MEATBALLS" AND ^{*GF} **26** POMODORO

Vegetable "meatballs" served over linguine pasta and local seasonal vegetables topped with a tomato sauce

BRAISED BRISKET ^{*GF} **36**

Cabernet braised beef brisket served over creamy polenta and roasted root vegetables and topped with a savory gravy

SHRIMP AND BUTTERNUT ^{*GF} **32** SQUASH RISOTTO

White wine and roasted butternut squash risotto topped with grilled shrimp and parmesan cheese

PORK CHOP ^{*GF} **24**

Pork chop topped with a mustard of red wine marinated stone fruits and mustard seed served with mashed potatoes and chef's selection of vegetables



Pasta

BLACKENED CHICKEN ^{*GF} **26** CAJUN PASTA

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

PESTO CHICKEN PAPPARDELLE ^{*GF} **24**

Pappardelle pasta in a walnut pesto cream sauce topped with grilled chicken and cherry tomatoes

MUSHROOM MARSALA PASTA ^{*GF} **24**

Linguine tossed in creamy mushroom and marsala wine sauce

Steak

NY STRIP ^{*GF} **36**

NY strip steak served with chef's selection of vegetable, and choice of fries, mashed potato or side salad

STEAK TIPS ^{*GF} **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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