

MENU

THE GOLDENROD

COUNTRY INN

*GF- ITEMS CAN BE MADE GLUTEN FREE
UPON REQUEST

Small Plates

TAVERN FRIES GF 8

Hand-cut potato french fries served with ketchup

TRUFFLE PARM FRIES GF 12

Hand cut french fries tossed in white truffle oil and Parmesan cheese served with garlic aioli

TOFU BITES 12

Fried tofu cubes served with your choice of wing sauce

FRIED BRUSSELS GF 12

Crispy fried Brussels sprouts with sriracha aioli

KALE & WHITE BEAN DIP *GF 14

Sautéed kale and cannellini beans, served with crostini

WHIPPED RICOTTA *GF 14

Fresh whipped ricotta cheese topped with tomato bruschetta, olive oil, and balsamic glaze, served with crostini

Big Plates

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

ARANCINI 16

Fried risotto balls stuffed with cheese and vegetables, with herbed tomato sauce

Soup & Salads

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

WINTER GRAIN SALAD *GF 18

Kale and quinoa salad with candied walnuts, pomegranate seeds, feta, and roasted sweet potato topped with a maple cinnamon dressing

VEGETABLE SOUP OF THE DAY *GF 4 / 6

Available in a cup or bowl

Sandwiches

ALL SANDWICHES SERVED WITH A CHOICE OF FRIES, SIDE SALAD, OR SIDE CAESAR

FRIED CHICKEN SANDWICH 16

Beer battered chicken breast, pickle caper aioli, sriracha maple sauce, lettuce and pickles
Choice of side

FALAFEL BURGER 16

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