

The Inn at Montross

Upstairs Dining Thursday – Saturday 5:00 PM to 9:00 PM Sunday Brunch 11:00 AM – 2:00 PM

Catered Events On & Offsite on Request

Light Fare

Soup Du Jour \$6.50

Ask your server about today's soups.

*Garden Salad \$6.50

Fresh chopped greens with carrots, cucumbers, cherry tomatoes, red onions, and house made garlic croutons.

Ask your server about dressing selections.

*Autumn Salad \$8.50

A mixture of baby spinach and romaine lettuce, candied pecans, red apples, applewood bacon, creamy Gouda, and caramelized red onions, served with a peanut butter maple dressing.

Arancini \$ 10.00

This Italian favorite is a fried rice ball stuffed with ground beef, bacon, ham, peas, basil, and fresh mozzarella. Literally translated to "little orange" due to its golden orange presentation (Perfect for sharing!).

*Oysters Carver \$12.50

Captain Faunce's select broiled oysters topped with spinach, country ham, aged white cheddar, and a hint of lime butter.

*Oysters Montross \$12.50

Captain Faunce's select oysters broiled and topped with house made chipotle barbeque sauce, sharp cheddar and applewood bacon.

Fried Oysters \$12.50

Lightly breaded, seasoned, and fried to a golden perfection served with your choice of cocktail, tartar, or strawberry remoulade sauces.

The Inn's Shrimp Dip \$11.00

Lightly sautéed shrimp diced and mixed with cream cheese, old bay, and butter and then tipped with house bread crumbs and Parmigiano reggiano cheese; served with fried pita points.

*GF = Gluten Free

Entrees

Beef Wellington \$25.00

Center cut filet of Angus beef topped with a mushroom duxelle and carefully prepared to a medium rare inside a perfectly golden puff pastry shell, served with the chef's "magic sauce" and your choice of two sides.

***Pork Loin \$16.00**

Grilled, juicy pork loin cutlets topped with apricot chutney, caramelized onion, and creamy melted gouda; served with your choice of two sides.

***Scallops and Grits \$27.00**

Quickly pan seared to a perfect golden-brown, releasing the sweetness of these deep water gems, prepared with stone ground grit cakes in a house butter sauce, with granny smith apples, cherry tomatoes, and applewood smoked bacon.

***Rockfish \$25.00**

Locally sourced broiled rockfish topped with Smithfield country ham, spinach, and broiled oysters then drizzled with a lime butter sauce; served with your choice of two sides.

***Lamb Chop Risotto \$24.00**

New Zealand raised lamb chops grilled to medium rare served atop a creamy risotto with portabella mushrooms, carrots, and asparagus. Drizzled with a mint balsamic Gastrique and topped with toasted almonds.

Chicken Alfredo \$ 15.00

Homemade bacon cream sauce served over linguine and tossed with sun dried tomatoes, juicy chicken, and Parmigiano Reggiano cheese.

(Salmon can be substituted for chicken)

Fried Oysters \$25.00

A dozen oysters lightly breaded and seasoned then fried to a golden perfection, served with your choice of two sides. (Locally sourced from Captain Faunce Seafood)

Sides

Risotto, Sweet Potato Mash, Baby Red Skin Garlic Mashed Potatoes, Vegetable of the day, Black Beans, and a Side Salad.

*GF = Gluten Free

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

