



at the  
David Finney Inn

## Appetizers

**Charcuterie Board** • An ever-changing selection of fine meats, cheeses & sauces  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. 15 Small 20 Large

**Steak Tartare** • Chopped Filet with Truffle Oil, Shaved Parmesan, Capers Arugula Salad with-Lemon & Parmesan Fresh Bread 12

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**Potato Croquettes** • Colby Jack Cheese filled, Crispy Mashed Potato Balls w/Poblano Sauce 9

**Poutine** • Skin-on Fries topped with Gravy, Cheese Curds & Scallions 10

**Wild Mushroom Danish** • Enoki, Shitaki & Button Mushrooms & Fresh Herbs on a Puff Pastry with Creamy Cheese Sauce 9

**Garlic Mussels** • Creamy, Garlic Mussels cooked with White Wine & Shallots 14

**Tuna Poke** • Tuna, Seaweed, Cucumber, Avocado & Edamame, Grilled Pineapple & Sesame 14

**Soup of the Day** 6

## Salads

**Fried Goat Cheese Salad**  
with Fresh Grapefruit, Pickled Red Onions  
& Pistachios 14

**Classic Grilled Caesar Salad** 11  
Add Salmon, Chicken or Shrimp 6

## Outlandish Favorites

**Saltimbocca Burger** • Garlic Sage Ground Beef, Crispy Prosciutto, Tomato & Provolone 11  
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**Toasty Turkey** • Fresh Roasted Turkey with Pumpernickel, Sausage Stuffing and Granny Smith Apples in a Wrap 12

**Black Bean Burger** • House Made Black Bean Burger with Lettuce & Tomato on a Brioche Roll 12

**The Whitehall Grilled Cheese** • Breaded Eggplant, Ricotta Cheese, Tomato Sauce & Provolone on Texas Toast 11

**Fried Chicken & Waffles** • with Cayenne Maple Syrup & Brown Sugar Butter 12

*All Outlandish Favorites served with French Fries*

## Entree

**Rabbit Paprikash** • over Spaetzel 26

**French Onion Chicken** • Boneless, Skinless Chicken Thigh Topped with Caramelized Onions and Finished with Demi Glace Served with Mashed Potatoes & Vegetables 19

**Steak & Cake** 5 oz Filet & 4 oz Crab Cake served with Mashed Potatoes & Vegetables 28

**Pork Osso Bucco** • Braised Pork Shank over Creamy Polenta & Vegetables 23

**Crispy-Skin Salmon** • Seasoned with Harissa with Roasted Root Vegetables 22

**Seared Scallops** • with Butternut Squash Puree and Brown Butter Quinoa 24

**Chateaubriande for two** • Beef Tenderloin with Red Wine Shallot Sauce, Gorgonzola Butter, Fingerling Potatoes, Vegetables 54

**Mushroom Risotto** • Wild Mushrooms mixed with Creamy Parmesan Risotto & fresh herbs made with Homemade Vegetable Stock 17

**Ratatouille** • over Goat Cheese Polenta 17  
Add Salmon, Chicken or Shrimp 6

**Duck Confit Tacos** • Two Corn Tortillas with Sweet Chili, Garlic Sauce with Spanish Vegetable Pisto 22

*Add either Garden or Caesar Side Salad to any Entree 2.50*