



Highland Inn Fall 2016 Menu

Starters

Seasonal soup	5 / 9
Rotating selection	
Butternut squash and ricotta flatbread	8
Mushrooms / grilled red onion / roasted red peppers	
Arancini	9
Guanciale /peas/Marinara	

Salads

Field greens	5 / 9
Pear / bacon / walnut / gorgonzola / port vinaigrette	
Spinach and roasted beets	5 / 9
Radish / fennel / goat cheese / apple dijon vinaigrette	
Add chicken or trout	5

Mains

Spinach and mushroom fettuccine	16
White wine parmesan cream sauce / herbed breadcrumbs	
Seared Highland trout	18
Whipped potatoes / grilled corn relish / beurre blanc	
Roasted bone-in chicken breast	19
Sweet potato fingerlings / leeks / bacon / spinach / port jus	
Shenandoah ribeye *	24
Whipped potatoes / roasted parsnip and carrot / horseradish butter / bordelaise	
Cider bourbon glazed pork *	22
Parsnip purée / roasted corn and brussel sprouts / pickled apple slaw	
Local tavern burger *	13
Bacon / caramelized onion / cheddar / hand-cut fries	
Shepherd's pie	17
Local lamb / grilled corn/ English peas	
Tea / Soda / Coffee	2

Please inform your server if you have any food allergies or intolerances.

Ask about making any entrée vegetarian by substituting in a grilled portabella cap.

**Consuming raw or undercooked ingredients may increase chance of contracting foodborne illness.*