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## — DINNER AND BAR MENU —

### STARTERS

(v) Vegetarian | (vv) Vegan | (gf) Without Gluten | Items "without gluten" are still prepared in a kitchen with gluten and other potential allergens.

#### The Sampler

Half portion of chicken wings, half portion cheese quesadilla, mozzarella sticks, and salted pretzel bites served with melted nacho cheese sauce \$20

#### Old World Charcuterie Board

Tray of assorted cheeses, fresh fruits, and thin-sliced salumi, served with crispy truffle pita chips and a rustic fig jam \$20

#### Pound of Wings

Fried chicken wings served dry or tossed in buffalo, honey BBQ, mango habanero, lemon pepper, or sweet Thai chili \$16

#### Loaded Nachos

Crispy tortillas smothered with seasoned beef, melty cheddar cheese, black olives, and jalapeños, served with sour cream and guacamole to dip \$13

#### Tacos

Three beef or chicken tacos in soft flour tortillas, served with guacamole \$12

#### Fresh Burrata

Creamy mozzarella topped with arugula, fresh figs, prosciutto, walnuts, balsamic glaze dressing \$17

#### Quesadilla

Grilled chicken or seasoned beef with cheddar blend house-made pico de gallo, served with sour cream and guacamole \$12

#### Pretzel Bites

Salted soft pretzel nuggets served with melted nacho cheese sauce (v) \$10

#### Jumbo Shrimp Cocktail

Fresh jumbo shrimp (6), cooked and chilled, served with cocktail sauce (gf) \$13

#### Hummus Duo Platter

Roasted garlic and roasted pepper hummus served with crisped truffle pita chips, carrots, and celery (vv) \$12

#### Seared Ahi Tuna

Ahi tuna seared rare served with wonton chips and garnished with seaweed, sriracha mayo, and sesame seeds (gf) \$15

#### Fried Calamari

Hand-battered, seasoned crispy calamari served with a tangy remoulade sauce \$19

#### Crispy Cauliflower Bites

House-breaded crispy cauliflower tossed in your choice of sauce, served with blue cheese dressing and celery (v) \$10

#### Bar Pie

Thin-crust personal pie with sauce and cheese \$10 Add your favorite toppings for \$1 each.

### SOUP

#### Crock of French Onion Soup

Our signature, homemade onion soup topped with a trio of smoked mozzarella, Monterey jack, and swiss, served with a toasted garlic parmesan crostini \$9

#### Bowl of Soup Du Jour

Chef's daily creation \$7

CONSUMING RAW UNDERCOOKED MEATS POULTRY SEAFOOD SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

# GREENS

add chicken +6 | salmon +9 | steak +9 | shrimp +9 | bacon +2 | tuna +9

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## Caesar Salad

Romaine lettuce, Caesar dressing, fresh-grated parmesan, and homemade garlic parmesan croutons (v) \$14

## Greek Salad

Romaine lettuce, tomatoes, onions, green peppers, black olives, cucumbers, and feta cheese served with house made Greek dressing (v) \$14

## Apple Gorgonzola Salad

Julienned slaw of kale, broccoli, brussels sprouts, carrots, and spinach topped with Fuji apples, quinoa, candied walnuts, and gorgonzola tossed in a balsamic vinaigrette (v, gf) \$17

## Caprese Salad

Heirloom tomatoes, sliced fresh burrata, and julienned fresh basil with a balsamic glaze drizzle (v, gf) \$14

# HANDHELDS

Served with your choice of french fries or onion rings. sub side salad +2 | sub vegetable +2 | sub sweet potato fries +2

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## The Inn Burger

Angus beef topped with grilled mushrooms, tomatoes, bacon, and your choice of cheese \$17

## Cheese Burger

Angus beef, your choice of cheese on a brioche bun or lettuce wrap (gf) includes Lettuce, tomato, kosher dill pickle. Additional toppings available \$13

## Quesadilla Burger

Blackened Angus beef sandwiched in a warmed flour tortilla loaded with Monterey jack cheese, lettuce, and pico de gallo \$17

## Veggie Burger

Veggie Burger on a brioche bun with your choice of cheese \$15

## Turkey Burger

Lean turkey patty on a fresh brioche bun with lettuce, tomato, and a kosher dill pickle \$13

## Southern Chicken Sandwich

Hand-breaded crispy chicken breast, pickles, and house-made spicy mayo on a brioche bun \$16

## Chicken Wrap

Sliced, seasoned chicken breast sautéed with onions and peppers, topped with a cheddar blend and wrapped in a flour tortilla \$15

## Prime Rib Cheese Steak

Shaved prime beef topped with sautéed onions, and smothered in a house made cheese sauced, served on a hoagie roll \$18

## Turkey Club

Classic triple decker sandwich with our homemade turkey breast, lettuce, tomato, bacon and mayo \$15

## Crab Cake Sandwich

Maryland-style jumbo lump crab cake on a brioche bun topped with house-made remoulade \$16

# BREAKFAST

Not available after 2 p.m

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## Hungry Man

Fried egg, angus beef patty, blue cheese, and guacamole, served on a brioche bun \$17

## Belgian Waffles

Belgian waffles topped with syrup and fruit \$13

## Omelette

Build your own Omelette- choose one protein (bacon, ham) one cheese (cheddar jack, swiss, american, mozzarella, feta) and choice of veggies (onions, bell peppers, jalapenos, spinach, mushrooms, or tomatoes) \$13

## French Toast

French toast, powdered sugar, topped with syrup and fresh fruit \$13

# PLANT-BASED

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## Roasted Asparagus Pasta

Roasted asparagus and shallots marinated in a vegetable puree au jus with tarragon served over bucatini pasta (vv) \$24

# ENTREES

comes with a side salad or cup of soup. Some entrees might not be available before 2 pm; please see your server for details.

## Prime Rib

Slow-roasted ribeye served with mashed potatoes, roasted vegetables, & au jus (gf) \$38

## Filet Mignon

Tender filet of beef topped with seasonal wild mushroom marsala au jus, served with mashed potatoes and vegetable of the day (gf) \$35

## Skirt Steak

Tenderized skirt steak marinated in our homemade chimichurri, served with fries (gf) \$32

## Roast Turkey

The Inn's famous roast turkey with homemade stuffing, yukon gold mashed potatoes, roasted vegetables, natural gravy, and cranberry sauce \$29

## Chicken Parmesan

Chicken breast hand breaded topped with our marinara sauce, melted fresh mozzarella and served with pasta \$28

## Baby Rack of Lamb

Served with mashed potatoes and haricot verts, topped with a roasted garlic demi-glace and mint jelly (gf) \$38

## Roast Duck

Slow roasted in a sherry wine demi-glace and finished with the Inn's cranberry relish, served with mashed potatoes and roasted vegetables (gf) \$30

## Bourbon Street Chicken & Shrimp

Cajun chicken breast, blackened shrimp, and sautéed mushrooms and onions topped with a parmesan-cream sauce, served with mashed potatoes \$30

## Pork Chops

Two twin-grilled pork chops topped with a cranberry demi-glace, served with rosemary roasted potatoes and sautéed broccoli (gf) \$27

## Chicken Breast

Tender, trimmed breast of chicken in a roasted garlic demi, grilled and served with choice of vegetable over mashed potatoes or basmati rice \$24

## Pan Seared Salmon

Salmon seared medium in a roasted red pepper coulis, with the vegetable of the day, served over basmati rice(gf) \$29

## Sautéed Chicken & Shrimp Pasta

Chicken, shrimp, and asparagus sautéed in a house-made garlic white wine butter sauce, served over capellini \$32

## Pasta Shrimp Diablo

Blackened shrimp and spinach simmered in a spicy roasted garlic, white wine, and tomato stew over bucatini pasta \$28

## Seared Scallops

Seared scallops with roasted garlic and cherry tomatoes in a savory seafood herbs broth over linguini \$34

## Market Fish

Ask about our catch of the day.

# SIDES

**SWEET POTATO FRIES (vv, gf) \$7**

**FLUFFY WHITE RICE (vv, gf) \$3**

**TRUFFLE FRIES (vv, gf) \$7**

**SAUTEED SPINACH (vv, gf) \$7**

**SAUTEED BROCCOLI (vv, gf) \$7**

**PAN-SEARED ASPARAGUS (vv, gf) \$7**

**MASHED POTATOES (v, gf) \$7**

**ROASTED MIXED VEGETABLES (vv, gf) \$7**

# BEVERAGES

ALSO AVAILABLE – SEE OUR SEPARATE MENUS DRAFT, CRAFT, AND BOTTLED BEER | WINE BY THE GLASS OR BOTTLE | COCKTAILS | MOCKTAILS

**ICED TEA unsweetened or raspberry \$2.50**

**SODA pepsi, diet pepsi, sierra mist, ginger ale, pink lemonade \$2.50**

**FRUIT JUICE orange, pineapple, cranberry \$2.50**

**FRESH BREWED COFFEE or TEA \$2.50**

**CAPPUCCINO \$5**

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**ESPRESSO regular \$4**

**BOTTLED WATER Aqua Panna/San Pellegrino \$5**

## DESSERTS

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### **New York-Style Cheesecake**

*Rich, dense cheesecake exploding with vanilla flavor atop a traditional buttery graham cracker crust, topped with a house-made bourbon berry compote (v) \$8*

### **Dark Side of the Moon Cake**

*Three layers of coffee liqueur-soaked fudge cake with chocolate mousse between each layer, enrobed in pure chocolate ganache and topped with a dark chocolate crescent (v) \$8*

### **Chocolate Brownie Sundae**

*Warm, fudgy homemade brownie topped with vanilla ice cream, finished with whipped cream and rainbow sprinkles (v/egg) \$8*

### **Fresh Fruit Sorbet**

*Choice of lemon or raspberry, topped with fresh fruit (v, gf) \$8*

### **Dessert Special of the Day**

*Ask your server about our special dessert of the day*

## KIDS MENU

All items \$12 | includes side and dessert (sorbet or ice cream)

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### **CHEESE OMELETTE(gf, v/egg)**

*Not Available after 2 p.m*

### **BELGIAN WAFFLE (v/egg)**

### **FRENCH TOAST (v/egg)**

### **GRILLED CHEESE SANDWICH (v)**

### **HAMBURGER**

### **CHEESEBURGER**

### **CHEESE QUESADILLA (v)**

### **MACARONI AND CHEESE (v)**

### **CHICKEN TENDERS**

### **GRILLED CHICKEN BREAST (gf)**

### **PASTA (v/vv) capellini topped with marinara or butter**

### **CHICKEN PARMESAN over capellini**

## KIDS SIDES

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### **MASHED POTATOES (v, gf)**

### **SAUTEED BROCCOLI (vv, gf)**

### **FRENCH FRIES (v, gf)**

### **ROASTED MIXED VEGETABLES (vv, gf)**

### **ONION RINGS (v)**

### **FRUIT CUP (vv, gf)**