



THE LITTLE INN
of BAYFIELD

APPETIZERS

SEASONAL SOUP

daily creation 12

TRUFFLE FRIES

parmesan, truffle essence, soft herbs 11

COCONUT SHRIMP

with mango vinaigrette 15

SMOKED TROUT

smoked trout rosti, chili oil, creme fresh 18

P.E.I MUSSELS

white wine saffron broth 18

GARDEN SALAD

locally, organic greens, creamy honey lemon dressing 12

CAESAR SALAD

anchovy dressing, parmigiano, italian bacon, herb croûtons 16

TEMPURA VEGETABLES

seasonal vegetables, aioli 15

MEZZA PLATTER

pickled vegetables, hummus, tiziki, falafels, teboule, olives, harissa, pita 26

PLEASE NOTIFY SERVER OF ANY DIETARY RESTRICTIONS

MAINS

PICKEREL

with orange dill oil, seasonal vegetables, parsley potatoes

32

STEAK FRITES

baseball sirloin, malabar rub, fresh cut fries

36

TENDERLOIN

tenderloin, roasted potatoes, seasonal vegetables, Bearnaise sauce

45

CHICKEN MILANESE

panko crusted chicken breast, risotto primavera, lemon spinach cream sauce

29

PORK CHOP

sweet and sour chili reduction, warm potato salad

28

VEGETABLE PLATTER

seasonal vegetable, sauteed, grilled, tempura, starch, grains

28

**LITTLE INN CHEESE
BURGER**

ground chuck and brisket and fresh cut fries

22

**HADDOCK
& CHIPS**

one piece of haddock, fresh cut fries, inn

made tartar, coleslaw 22

CHOICE OF CONDIMENTS

\$2 for each additional item

crispy bacon/

caramelized onions/sauteed mushrooms

Substitutions for side garden salad, caesar salad or fancy fries \$3



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CHEF DE CUISINE JAMES WELSH