

The Gables Historic Inn

Chick Pea Soup

Crumbled Chorizo, Braised Brocoli Rabe

Imported Burrata “Bruschetta”

Gooseberry Marmalade, Prosciutto Di Parma, Grilled Tuscan Bread, Baby Arugula

Roasted Portobello Salad

Frisée, Watercress, Long Stemmed Artichokes, Apple Smoked Bacon, Shaved Pecorino

Potato Gnocchi Al Forno

Roasted Eggplant, Fresh Ricotta, Burst Cherry Tomatoes, Basil

Warm Jumbo Asparagus Salad

Roasted Strawberry Vinaigrette, Hazelnut Crusted Goats Cheese

Crispy Smoked Mozzarella

Agri Dulce Peppers, Arugula Pesto

Raviolo al Uovo

Farm Fresh Egg Yolk, Spinach & Ricotta, Applewood Smoked Bacon Cracklings, Shaved Piave

Tartiflette au Gratin

Reblochon Cheese, Yukon Gold Potatoes, Apple Smoked Bacon

Kale Caesar Salad

Grilled Lemon Shrimp, Garlic Croutons, Shaved Grana Padano

Seared Local Scallops

Lemon Risotto Verdi with Fresh Fava Beans, English Peas, Asparagus, Artichokes and Pancetta
15 supplement

Roasted Chilean Sea Bass

Vidalia Onion Soubise, Hen of The Woods, Grilled Baby Bok Choy

Osso Buco

Creamy Sage Polenta, Wilted Savoy Spinach, Caramelized Chipolines, Gremolata

Long Island Duck Breast

Caraway, Caramelized Beets, Labneh, Grilled Treviso, Grapefruit & Honey Vinaigrette

Our Signature Sixteen Ounce Bone In Filet Mignon

Charred Broccolini, Crème Fraîche Whipped Potatoes, Danish Blue Cheese, Bordelaise
30 Additional

Grilled Pork Chop

Apricot Ginger Glaze, Caraflex Cabbage, Blistered Shishito Peppers, Baby Sweet Potatoes

Warm Valrhona Chocolate Peanut Butter Gateau

Peanut Butter Ganache, House Made Malted Milk Ice Cream

Butter & Almond Lemon Curd Torte

Blueberry Compote, Devonshire Cream

Banana Foster Croissant Bread Pudding

Crème Anglaise, Salted Caramel Sauce, Hazelnut Brittle

79 Per Person

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Wines by the Bottle

Pinot Grigio 2019

Light and crisp with notes of green apple. 27 By the Split 15.75

Viognier 2018

Floral and sage aromas, pronounced flavors of peach and apricot 32

Traminette 2018

An aroma of hops with subtle hints of pear, honeydew and lime with a crisp finish. 27

Chardonnay 2018

Lightly oaked, medium bodied with characteristic flavors of green apple and almond. 30

Pétillant Naturel Sparkling

With tiny bubbles and a wonderful effervescence, Aromas of banana and tropical

Dry Rosé 2018

Citrus and jasmine aromas are followed by a bright, minerality on the palate. 27

Solavita

Medium-bodied with aromas of caraway, floral notes & stone fruits. With wild cherry and a hint of vanilla. 27
By The Split 15.75

Chambourcin 2017

Earthy. A blend with lush notes of sandalwood, berries, thyme and dried sage. 30

Blaufrankisch 2016

This unique red has bold notes of cherry and vanilla with a slight aroma of coffee. 40

Cabernet Franc 2017

Aroma with nuances of cedar, spiced apple and red pepper complements the subtle spiciness and pomegranate flavors. 37

Petit Verdot 2015

Full bodied and smooth, with a spicy anise aroma and rich deep fruit flavors. 52

Fiesta ala Sangria

By the pitcher with mixed berries, a blend of grape and cranberry wines. 27

Nana's Wine

White, by the pitcher with tropical fruit. 27

Port

Rich flavors of fig, vanilla and chocolate. 27

Cristallina

Luscious tropical fruit flavors and a honeysuckle. 27

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