

SUMMER 2010 DINNER MENU

INN AT HERR RIDGE

900 Chambersburg Rd. (Rt. 30) Gettysburg, PA 17325
(717) 334-4332

AUGUST 20TH - SEPTEMBER 2ND 2010

BOWLS

Crab & Corn Chowder, melted Swiss &
Bacon Bits.....8

Local Parsnip Puree,
Roasted Cippolini's.....7

GREENS

Mixed Baby Field Greens with Candied
Walnuts, Bleu Cheese & Raspberry
Vinaigrette.....7

Mediterranean Salad of Local Baby Eggplant Confit, Baby Rainbow Swiss Chard,
Grilled Radicchio, Roasted Cippolini's with an Oregano Vinaigrette.....8

Duck Confit with Local Arugala & Shell Peas, Garlic Scapes,
Orange-Hazelnut Vinaigrette & Dried Blueberries.....8

SMALL PLATES

Jumbo Lump Crab Stuffed Artichoke Bottoms,
Wilted Local Arugala & Roasted Red Pepper Aioli.....12

Dashi Braised Rettland Farms Pork Belly
Local Carrots & Spinach.....10

Potato Gnocchi, Pesto & Tomato Cream,
Local Cannellini Beans.....11

Proteins & Produce Supplied Locally by Organic Farmers,
Earth-N-Eats- Waynesboro
Gettysburg Heirlooms- Gettysburg
Highborne Deer Farms- Dallastown
Rettland Farms- Gettysburg

Chef's menus utilize markets' freshest available products and
are written weekly.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of food borne illness.

BIG PLATES

“Chef’s Style Prime Rib”
Served Fridays & Saturdays only
Apple wood Bacon Wrapped Eye, Herbal
Marinated Cap, Slow Roasted and
Served with Horseradish jus, Redskin Mash
& Roasted Local Baby Patty Pan Squash.....33
(Limited availability)
Cooked to order

* Filet Mignon, Port Wine Demi-Glace,
Stuffed Potato.....34
Cooked to order

Rettland Farms Airline Chicken Breast Nicoise, Local Tomatoes,
Kalamata Olives, Marinated Artichokes, House Made Pasta.....28

Grilled Kurabota Loin with Apples & Sage, Blackberry Gastrique,
Local Spring Onion & Red Organic Quinoa.....27

Ponzu Marinated Grilled Shrimp & Scallops, Avocado & Local Tomato Salsa,
Crispy Yukon Gold Potatoes.....29

Goats Cheese & Roasted Piquillo Pepper Herbed Ravioli’s
Local Hot House Tomato Sauce with Capers & Sliced Portabella Mushrooms.....24

FEATURED PLATES

Seared Lamb Chops with a Dijon & Herb Crust, Local Mixed Beets, Cippolini’s,
& Anasazi Beans, Port Wine Demi-Glace.....29

Grilled Red Snapper Romesco, Local Purple Potato & White Corn Latkes,
Tri-Colored Carrots.....29

FEATURED BY THE GLASS

Bin FL - Red
Rockbrook Merlot, California 2007
Good Fruit Ripeness, Mild Tannins with Hints of Pepper
Excellent with our Beef and Pork.....8

Bin FL - White
Chateau Routas Rose, Provence, France 2009
Dry Provencal Rose Blend of Four French Varietals
Pairs well with Seafood and our Appetizers.....8

Bin FL - Sparkling
Chateau California, Brut California N.V.
Refreshing Sparkling Wine.....8

Local Micro-Brews on Tap.....4.50

Herr Ridge Amber Ale Gettysburg, PA