

WELCOME TO THE INN AT HERR RIDGE

DINNER MENU

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

WINTER 2012

BOWLS

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

Puree of Four Onion and Sherry,
Toasted Croute and Melted Brie.....7

GREENS

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

Local Golden Beets, Crispy Sage, Shallots,
Leafy Local Greens, Shaved Gouda, Blood Orange Vinaigrette.....9

Lobster Salad, Trio of Local Ruby Red Greens, Arugula, and Mizuna, Shaved Radish,
Fresh Herbs, Tiny Croutons, Drizzled with Extra Virgin Olive Oil, Champagne Vinegar.....11

SMALL PLATES

Baby Crab Cakes, Local Apple & Green,
Peppercorn Remoulade.....12

*Westport Island Oysters, Scallion Gremoulada, Siracha "Kewpie",
Bacon Infused Caviar.....12

Grilled Baby Brie, Local Raspberry and Rosemary Gastrique,
Charred Toast Points.....11

Braised Pork Belly- Honey, Sherry Vinegar, Soy Sauce, Star Anise, and Ginger
Ponzu Infused Dashi.... 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
Applewood Bacon Wrapped Eye, Herbal
Marinated Cap, Slow Roasted and
Served with Horseradish jus, Redskin Mash
& Asparagus.....33
(Limited availability)
Cooked to order

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

Searred Sea Scallops and Jumbo Shrimp,
Mélange of Local Root Vegetables & Gruyere Risotto,
Local Pumpkin Cream Sauce, Salad of Micro Greens.....29

Cornish Game Hen Stuffed with Sausage, Walnuts, Dried Fruits, and Boursin Cheese,
Brandied Oyster Mushrooms, Pancetta Purple Potato Dauphinoise.....28

*Roulade of Pork Loin Crepinette, Green Peppercorns, Braised Leeks, & Pecorino Romano,
Creamed Lentils, Asparagus, Ruby Red Streaks.....27

House Made Papperdelle Pasta, Turtle Beans, Wild Mushrooms,
Caputo Brothers Cheese Curds, Turnip and Potato Puree, Hearty Herbs....24

FEATURED PLATES

Marinated and Grilled Wild Caught Corvina, Sweet Potato Puree,
Local Watermelon Radish Slaw, Shallot and Tarragon Mustard Cream Sauce.....29

Cocoa Dry Rubbed Veal Loin Chop, Herbed Gnocchi,
Local Hot House Tomato and Caper Creamed Nicoise Sauce....29

FEATURED BY THE GLASS

Bin FL - Red
“The Stump Jump”, Shiraz, Australia 2010
Dark Stone Fruit, Mid Tannis, Easy Finish
Pairs Well With Pork, or Beef.....8

Bin FL - Rose
Senora, Rose Wine, De La Cuenca, Spain 2008
Salmon Color, Clean, Crisp, Salient Fruitiness, Touch of Strawberry
Pairs well with Seafood and our Appetizers.....8

Bin FL - Sparkling
Zonin Baccorosa Rose Spumante d’Asti, Italy N.V.
Sweet Sparkling Rose Wine.....8

Ask about our Chef’s Tasting Menu

