

# WELCOME TO THE INN AT HERR RIDGE

## DINNER MENU

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

### **SPRING 2012**

#### **BOWLS**

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

Local Ramp & Sweet Potato Puree,  
Spiced Crème Fraiche.....7

#### **GREENS**

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

Toasted Barley Salad, Hot House Cucumber,  
Dried Cranberries, Preserved Lemon, 10 Year Balsamic Vinegar, Local Greens.....9

Salad of Local Red Frisee, Hardwood Smoked Bacon Lardons,  
Caramelized Brems Orchard Apples, Warm Sherry Vinaigrette.....9

#### **SMALL PLATES**

Baby Crab Cakes, Smokey Red Pepper Aioli,  
Cornichons, Capers, Fresh Herbs.....12

\*Nautilus Island Oysters, Scallion Gremoulada, Siracha "Kewpie",  
Bourbon Infused Caviar.....12

Grilled Baby Brie, Sun-Dried Cherry Jam,  
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

Cornmeal Crusted & Seared Scallops,  
Local Oyster Mushroom, Blue Cheese, Risotto, Scallion Oil.....29

“Heritage Breed” Free Range Chicken, Herbed Boursin Cheese,  
Braised Local Spinach & Shallots, Sweet Potato Hash.....28

\*Char Crusted and Stuffed Pork Tenderloin, Peppers, Local Muenster Cheese,  
Local Asparagus, Potato Dauphnoise, Demi Glace.....27

Roasted Red Pepper & Goat Cheese Ravioli,  
Local Hot House Tomato & Caper “Rose” Sauce....24

## **FEATURED PLATES**

Seared Wild Caught Artic Char, Potato Puree,  
Local Celeriac & Micro Green Salad, Shallot Vinaigrette.....29

Herb & Dijon Encrusted Domestic Lamb,  
Local Ramp, Red Pepper, Potato “Smash”  
Szechwan Peppercorn Demi....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 -White

“White Splash”, White Blend, Sonoma -2010  
Citrus and Pear Notes, Perfect Amount of Acidity  
Pairs well with Seafood and our Appetizers....8

Bin FL - Sparkling

*Cristalino*, Cava, Jaume Serra, Spain-NV  
Crisp, Clean, Classic Cava  
Great Aperitif.....8

**Ask about our Chef’s Tasting Menu**