



# The INN at HERR RIDGE



*Welcome!*



**The Chef utilizes homegrown and locally-sourced seasonal produce.**

**Our Susquehanna Valley Providers:**

Earth-N-Eats  
Waynesboro

Weikert's Farm  
Gettysburg

Rambling River  
Pasture  
Cashtown

Auker's Greenhouse  
Gettysburg

***Due to the availability of local produce, our menu may have slight variations.***

***Allow our house Sommelier to share our vast selection of Award-Winning wines. Our wine cellar hosts vintage classics to unprecedented originals. Each are specially designed to pair perfectly with Chef's personal selections.***



## Small Plates

Freshly Shucked Oysters  
Hooper's Island | Seasonal Mignonette | 12

Baby Tilghman's Island Crab Cakes  
Panko-Crusted | Roasted Pepper Remoulade | 12

Tavern Roasted Oyster Rockefeller  
Prosciutto | Watercress | Pimento Beurre-Blanc | 12

Baked Baby Brie  
Bourbon Stewed Adams County Apple | Toasted Pecans  
Praline | French Baguette Crostini | 10

Charcuterie Platter  
(Must be shared with Prix Fixe Option)  
Tuscano Parma | Fontinella  
Seasonal Aged Meats | 19

Roasted Beet and Goat Cheese Ravioli  
Sage Brown Butter | Pecorino | 12



## Bowls

Crab and Corn Chowder  
Melted Gruyere | Sweet Blue Crab | Iberian Bacon | 8

Fresh Market Soup of the Day | 8




## Greens

Mixed Baby Field Greens  
Bread Ring | Candied Walnuts | Gorgonzola | Raspberry Vinaigrette | 8

Local Grown Baby Romaine  
Parmesan Cheese | Brioche Croutons | Black Sea Anchovy | Caesar Dressing | 9

The Ridge Wedge Salad  
Grilled Romaine | Shaved Red Pickled Onion  
Iberian Bacon | Maytag Bleu Cheese | 10



Where history  
meets hospitality

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

# The **INN** at HERR RIDGE

## Big Plates

Pan Roasted Rambling River Chicken  
Herb-Crusted | Potato Puree | Shitake Jus | 28

Pan Seared Norwegian Salmon  
Citrus Beurre-Blanc | Roasted Cauliflower | Apple-Fennel Salad | 31

Pan Seared Sea Scallops and Shrimp  
Homegrown Vegetable Cous-Cous | Blood Orange Beurre-Blanc | 29

Nine-Hour Braised Angus Short Rib  
Smoked Saffron Risotto | Roasted Root Vegetable | Cherry Reduction | 31

Chesapeake Striped Bass  
Corn-Bacon Hominy | Blue Crab Imperial | Chive Hollandaise | 31

Potato Gnocchi al Nero  
Black House made Gnocchi | Fennel -Pomodoro Sauce | Ricotta Cheese | 27

## Featured Plates

**(Additional \$6 per person for below options with Prix Fixe Menu)**

Grilled Espresso-Rubbed Center Cut Filet Mignon  
Twice -Baked Wisconsin Cheddar Potato | Roasted Asparagus  
Frizzled Leeks | Port Wine Demi-Glace | 36

Dinner Pour Deux "For Two"  
Grilled and Sliced 40oz Prime Bone-in Ribeye  
Yukon-Horseradish Puree | Garden Vegetable | 82

## Prix Fixe Menu

**\$55 per person, 4 courses**

**Choose one Small Plate, one Soup or Salad, one Large Plate  
And one Dessert Selection**

**Add \$30 per person for our Sommelier's Wine Pairings**

Reminder: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

