



WEEKEND BRUNCH

• sat & sun 11am-4pm •

LOBSTER MAC & CHEESE \$25
elbow pasta, American cheese, guryere cheddar,
maine lobster, toasted breadcrumbs

ADD TRUFFLE OIL \$3

FRENCH TOAST \$16
market fruits, maple syrup

CHICKEN & WAFFLES \$20
buttermilk crispy fried chicken, vanilla waffle,
market fruits, maple syrup

CRISPY BACON CAESAR \$16
romaine, smoked bacon, focaccia croutons,
shaved parmigiano, fried egg

THE VEGAN \$18
basil pesto aioli, flame roasted red peppers,
shredded romaine, house salad

BREAKFAST SANDWICH \$16
scrambled eggs, cheddar cheese, hash brown,
avocado, bacon, waffle fries

LOBSTER ROLL \$28
maine lobster, siracha mayo,
toasted butter bun, waffle fries

INN BREAKFAST PLATE \$16
scrambled eggs, bacon, black beans, seasoned fries

AVOCADO TOAST \$15
focaccia, avocado spread, fried egg, seasoned fries

cocktails

HARLEM MULE
Mezcal, Pineapple, Lime,
Mint, Ginger Beer



LA CHICKA
Tequila, Grand Marnier, Pomegranate,
Lemon, Rose Water

INNKEEPER'S PUNCH
Rum, OJ, Pineapple, Luxardo,
Black Strap Float

LION HEART
Gin, Chartreuse, St. Germain, Butterfly Pea, Lime

HENRY'S CUP
Soju, Watermelon, Cucumber,
Elderflower, Lime



BELLINNI
Vodka, Peach Purée, Agave,
Lemon, Prosecco Float



\$14



mimosas & bloody mary's

Unlimited \$20.5 • Glass \$11

Unlimited option must be clearly stated when ordering entree • Valid for 1.5 hours / Per person

SPARKLING

	GLASS	BOTTLE
PROSECCO Acinum / Italy	\$12	\$46
MOSCATO D'ASTI Marenco / Italy	\$12	\$46

WHITE & ROSE

	GLASS	BOTTLE
THE INN WHITE Colosi / Italy 2021	\$11	\$40
SAUVIGNON BLANC Domaine Beausejour / France 2021	\$12	\$46
ROSE La Provençal / France	\$11	\$40

RED

	GLASS	BOTTLE
CABERNET Clos La Chance / California 2020	\$13	\$48
THE INN RED Colosi / Italy 2019	\$11	\$40
MONTEPULCIANO Cantina Valle Tritana / Italy 2020	\$12	\$45
LAMBRUSCO Negri / Italy 2019	\$11	\$40



BEER

	HALF PINT	PINT
AUSTIN EASTCIDERS BLOOD ORANGE Cider / Texas	\$6	\$9
NARAGANSETT Lager / Rhode Island	\$4	\$7
LAGUNITAS IPA / California	\$5	\$8
BRONX BREWERY WELL EARNED Pilsner / New York	\$5	\$8
ROTATING Ask your server	MP	—
LEFT HAND NITRO Milk Stout / Colorado	\$8 BOTTLE ONLY	—
LAGUNITAS Non-alcoholic IPA / California	\$7 CAN ONLY	—



SANGRIA AND SPRITZ

	GLASS	CARAFE
RED SANGRIA	\$11	\$40
THE INN SPRITZ Sake, Cranberry, Lemon, Elderflower, Moscato	\$14	\$55
APEROL SPRITZ Aperol, Prosecco, Soda Water, Orange	\$14	\$55



Please alert your server of any food allergies, as not all ingredients are listed on the menu.
Consuming raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk
of food borne illness especially if you have certain medical conditions.

20% gratuity will be added to parties of 6 or more • Substitutions may be subject to additional charges

Lunch special & happy hour for dine in only