



## **Starters**

### **Amuse Bouche**

A small gift from the kitchen

### **\*Chilled Gulf Shrimp**

Traditional cocktail and citrus- jicama sauces

**12**

### **Baked oysters and mussels**

Artichoke, spinach and pancetta “streusel”

**10**

### **\*Smoked and braised pork belly**

Arugula salad, apricot-pistachio conserve

**8.5**

### **\*Spring asparagus risotto**

Carrot-ginger cream and pea sprout-heirloom vegetable salad

**9**

### **Wild mushroom tartlette**

Field greens and sherry-honey dressing

**7.5**

### **“5 onion” Onion Soup Gratin**

Caramelized onions, garlic and shallots in a sherry-scented beef broth with melted local gruyere cheese

**7**

### **\*Honey Run Signature Hot Buttered Tomato Soup**

Our traditional tomato-basil soup finished with local butter

**4/6**

### **\*Spinach and Watercress Salad**

Iceberg radishes, watermelon and crumbled fresh cheese orange-ginger vinaigrette

**8**

### **Tarragon Big Salad**

Your choice of chicken or hanger steak over mixed greens with roasted tomatoes and potatoes, cheddar, grilled ciabatta and buttermilk ranch dressing

**15**

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.**

## Entrees

Served with your choice of petite Caesar salad or field greens salad with sherry vinaigrette.

<b>*Pan-Seared 6 oz. Filet Mignon</b>	<b>30</b>
Spring baby vegetables in chive butter, horseradish potato puree and red wine demi-glace	
<b>*Grilled Hanger Steak</b>	<b>28</b>
Grilled zucchini and tomato confit, shoestring potatoes and Tarragon steak sauce	
<b>Roasted Lamb T-Bones</b>	<b>34</b>
Braised baby fennel, olive and peppers, faro pilaf and lavender honey glaze	
<b>Tarragon "Fork and Knife" 10 oz. Burger</b>	<b>20</b>
A 10 oz. house ground blend of Angus Beef, served open faced over griddled Honey Run bread, sautéed mushrooms and onions, choice of bleu, local swiss or cheddar, lettuces, roasted potatoes and honey mustard	
<b>Roasted Chicken Breast</b>	<b>27</b>
Wilted baby spinach with caramelized pearl onions, mushroom-bread dumpling and thyme jus	
<b>Butcher Block Feature</b>	<b>Market Price</b>
Weekly chef's selection of fish, beef, lamb, or game served with seasonal vegetables and starch	
<b>Grilled Salmon</b>	<b>26.5</b>
Glazed Honey Run ramps and baby carrots, crushed minted petite potatoes, tangerine butter sauce	
<b>*Seared Sea Scallops</b>	<b>34.50</b>
Basil- cauliflower puree, lemon oil poached artichokes and red pepper froth	
<b>Roasted and Grilled Vegetable Open Ravioli</b>	<b>23</b>
Pasta layered with vegetables, house-made ricotta cheese and tomato ragout <b>Add sweet Italian sausage—\$3</b>	
<b>* Tofu, Seasonal Vegetable and Compressed Rice Pave</b>	<b>24</b>
Sweet pea puree, tomato oil and dried vegetable chips	

## Honey Run Classic Entrees

Classic guest favorites from the beginnings of The Inn at Honey Run kitchen.

<b>Our Signature Hamloaf</b>	<b>22</b>
Mashed Yukon gold potatoes, vegetable medley and honey mustard sauce	
<b>Sautéed Mountain Trout</b>	<b>23</b>
Buttered green beans, basmati rice pilaf, tarter sauce and fresh lemon	
<b>Crisp Pork Loin Cutlet</b>	<b>24</b>
Braised sweet and sour red cabbage, green beans, buttered noodles and mushroom sauce	

\* gluten free option

*A 20% service fee will be added  
to the bill for parties of 6+*

**\$5.00 split plate charge**