

Golden Pheasant Inn Tavern Menu

Soups, Salads and Light Bites

Chef Michel's Traditional Onion Soup 8

Our own 26 year old recipe for savory onion soup topped with melted Gruyere cheese

Soupe du Jour 8

Our seasonally-inspired daily soup

Prince Edward Island Steamed Mussels 14

Mussels steamed in a saffron and white wine broth

Organic Garlic, Tahini Hummus and Tabouli Platter 10

Organic garbanzo bean pureed with fresh garlic, tahini and traditional tabouli salad with assorted fresh vegetables and Crossroads Bake Shop French baguette toast points

Spinach and Mushroom Wild Rice Cakes 15

Spinach and mushroom wild rice cakes served on a bed of ratatouille with a saffron and garlic aioli to the side

Smoked Scottish Salmon Platter 16

Sliced Scottish smoked salmon with caper berries, pickled red onion, rye crème fraiche and toasted Anthony & Sons whole wheat mini bagel

Swallow Hill Farm Romaine Salad 9

Romaine salad with Pecorino Romano cheese, polenta fried croutons and anchovy, Dijon mustard vinaigrette dressing

Swallow Hill Farm Field Greens, Blue Cheese and Walnut Salad 10

Mixed field greens with Old Chatham Ewe's blue cheese, candied walnuts and a tarragon-Dijon mustard vinaigrette dressing

Blue Moon Acres Arugula, Pickled Red Beets and Goat Cheese Salad 12

Arugula, pickled red beets, goat cheese, toasted almonds, dried cranberries and a raspberry-Dijon mustard vinaigrette

Available on any of the salads:

Grilled Bolton Farms Chicken Breast add 10

Grilled EU Organic Certified Sea Whistle Scottish Salmon add 8

Grilled Fisherman's Daughter Shrimp add 11

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Burgers and Sandwiches

Meadow Brook Farms Grass Fed Ground Beef Burger on a Brioche Bun and Prepared Your Way:

With Duck Egg and Smoked Cherry Wood Cured Bacon 12

Topped with Joe Jurgielewicz & Sons sunny-side up duck egg and PorcSalt Cherry Wood Cured Bacon

With Blue Cheese and Port Wine Onion Confit 11

Old Chatham Ewe's blue cheese and Port Wine reduced onion confit

With Cheddar and Red Wine Cured Bacon 12

Burger with Bobolink cheddar cheese with PorcSalt red wine cured bacon

With Jalapeno Relish and Pepper Jack Cheese 11

Swallow Hill Farms Jalapeno relish and pepper jack cheese

Joe Jurgielewicz & Sons Ground Duck Burger 12

Duck burger with apricot ginger rum sauce and Old Chatham camembert and a brioche bun

Headquarters Farm All-Natural Lamb Burger 14

Ground lamb with an apple relish, goat cheese and a whole wheat bun

Dungeness Crab Cake Sandwich 14

Dungeness crab cake, homemade tartar sauce and cole slaw on a brioche bun

Bolton Farms Turkey Sandwich 10

Roasted turkey breast with homemade cole slaw, house made 1000 Island dressing, Swiss cheese and cranberry relish on a whole wheat bun

House Made French Fries

Plain with Real Salt and crushed white pepper 5

Goat cheese and fresh rosemary 7

Blue cheese and fresh thyme 7

White truffle oil and Pecorino Romano cheese 9

A 20% gratuity will be added for parties of six or more.

Consuming raw or undercooked meats, poultry, fish or eggs may increase your risk of food borne illness.