

## Innkeeper's Appetizers

### CRISPY FRIED OYSTERS

Cornmeal Breading, Old Bay, Cajun Tartar Sauce 18

### COLOSSAL PRETZEL TWIST

Pepper Jack Fondue 8

### BEER BATTERED AVOCADO

Blistered Shishitos, Teriyaki, Wasabi Lime Mayonnaise 12

### SMOTHERED FRENCH FRIES

Smoked Chicken, French Fries

Colorado Cheddar, Smoked Chorizo

Applewood Smoked Bacon, Chicken Gravy 14

### BEER STEAMED MUSSELS\*

Smoked Chorizo, Garlic Herb Butter, Herb Crostini

Smoked Paprika Mayonnaise 14

### FRIED PICKLES

Buttermilk Ranch Dressing 10

## Soup and Salad

### FRENCH ONION SOUP

Gruyere Cheese, Country Bread 10

### CHEDDAR ALE SOUP

Tillamook Cheddar, Bristol Beehive Beer, Rye Croutons

Cup 6 Bowl 8

### WEDGE SALAD (GF, CN)

Candied Bacon, Spiced Pecans, Heirloom Tomatoes

Blue Cheese Crumble 12

### FRIED GREEN TOMATO SALAD

Little Gem Lettuce, Garlic Croutons

Applewood Smoked Bacon, Buttermilk Ranch Dressing 13

## Daily Features

### MONDAY

#### CHICKEN TIKKA MASALA

Basmati Rice, Raita, House Pickles

Masala Sauce, Cilantro 20

### TUESDAY

#### NICOISE SALAD (GF)

Seared Tuna, Fingerling Potatoes, Green Beans

Roasted Peppers, Boiled Eggs, Olives

Garden Lettuces, Red Wine Vinaigrette 22

### WEDNESDAY

#### CREAMY MAC & CHEESE

Gruyere, Crispy Pancetta, Smoked Ham 15

### THURSDAY

#### BEEF SHORT RIB POT PIE

Sweet Potatoes, Bacon, Caramelized Onions

Mushrooms, Drop Biscuits (allow 15 minutes) 22

### FRIDAY

#### PULLED PORK BBQ SANDWICH

Shaved Onion, Bread and Butter Pickles

French Fries, House Made Bun 16

### SATURDAY

#### BANGERS & MASH

Buttered Yukon Potatoes, Onion Gravy 17

### SUNDAY

#### SHEPHERD'S PIE

Colorado Lamb, Carrots, Onions

Mushrooms, Mashed Potato, Parmesan 18

## Gastropub Classics

### FISH & CHIPS

Beer Battered Cod, Southwest Slaw, Tartar Sauce 16

### THE GOLDEN BEE BURGER\*

8oz House Blend Beef, Herbed Goat Cheese, Tomato Jam, Candied Bacon, Arugula

Pickled Red Onion, French Fries 16

### HOUSE SMOKED BBQ PORK SPARE RIBS

Half or Full Rack, Southwest Cole Slaw, Potato Salad, Green Chili Cornbread, House BBQ Sauce 19/25

### BROADMOOR FARMS BUDDHA BOWL (GF, DF, V)

Seared Tofu, Brown Rice, Chickpeas, Lentils, Quinoa, Mushrooms, Edamame, Sweet Potato

Steamed Cabbage, Vegetables 17

### BLACKENED REDFISH SANDWICH

Lettuce, Tomato, Cajun Tartar Sauce, Lemon, French Fries 16

### CLASSIC REUBEN SANDWICH

Corned Beef, Sauerkraut, Gruyere Cheese, 1,000 Island, Marbled Rye, French Fries 18

### CHICKEN POT PIE

Smoked Chicken, Carrots, Peas & Pearl Onions, Drop Biscuits (allow 15 minutes) 15

### CREOLE SHRIMP & GRITS

Black Pepper and Rosemary Sauce, Sourdough Bread Bowl 25

### CHICKEN AND ANDOUILLE GUMBO

Carolina Gold Rice Pilaf, Garden Scallions 24

We strive to take great care to ensure that your meal meets the needs and requirements of your diet.

Please alert your server of any allergies.

(GF) Gluten Free, (CN) Contains Nuts, (DF) Dairy Free, (VEG) Vegetarian, (V) Vegan

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

A 20% service charge will be added to your total check.