



## In Between

### Century Inn Greens | 7

Mixed greens, pickled asparagus, roasted squash seeds, stilton vinegar

### Heirloom Tomato | 9

Fresh mozzarella, bibb lettuce, basil sprouts, blackberry-balsamic reduction, extra virgin olive oil

### Peanut Soup | 6

A Century Inn tradition.

### Daily Soup | 6

## Beginning

### Charcuterie | 12

Cured meats, toasted baguette

### Daily Cheese | 12

Chef's choice, fresh berries, melba toast

### Hushpuppies | 12

Chive crème fraiche, pickled vegetables

### Baked Crab Cake | 18

Roasted red pepper aioli, crispy shallots

### Roasted Artichoke Hearts | 10

Cambozola, baguette

## Main

### Broiled Great Lakes Walleye | 34

Popcorn salsa, white truffle oil, saffron risotto, sautéed snow peas

### Fried Footprint Farm Hen | 30

Dirty gravy, smashed potatoes, haricot vert

### Braised Then Broiled Ross Farm Hog Belly | 32

Annatto-lime sauce, pinto beans, collared greens

### Charbroiled Aukra Salmon | 32

Gulf shrimp cream sauce, Emerald Valley Artisans smoked cheddar grits, haricot vert

### Penne | 30

Wherry Farm lamb meatballs, seasonal vegetables, fresh mozzarella, crushed tomatoes

### Grilled Coulotte Steak | 36

Golden raisin puree, bacon roasted potatoes, haricot vert

