



Lighter Fare

+Add grilled chicken breast | 7

Local Lettuce+ | 8

Tarragon-honey vinaigrette, pickled egg, shaved radish, crispy shallots

Century Inn Greens+ | 7

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

Spanakopita | 12

Oyster mushroom cream sauce

Farmer's Pâté | 10

Local honey mustard, pickled vegetables

Peanut Soup | 3/5

A Century Inn tradition

Daily Soup | 3/5

Plates

Charbroiled Coulotte Steak | 25

Bacon roasted potatoes, grilled asparagus

Pappardelle | 18

Gulf shrimp, spinach, garlic cream sauce

Grilled Aukra Salmon | 22

Wild rice, grilled asparagus

Midday Fare

Served with bacon-roasted potatoes and fresh fruit

Karma Quiche | 10

Made fresh daily, limited quantities (\$2 donated to a local charity for good Karma)

Baked Crab Cake | 18

Cornichon mayonnaise, mixed greens, brioche bun

Lobster Grilled Cheese |

Brie, Emerald Valley Artisans cheddar, wheat-berry toast

Hillsboro Burger | 15

Vistamont Farm beef, Emerald Valley Artisans swiss, caramelized onions, local lettuce, honey mustard, brioche bun

Reuben | 12

House sauerkraut & corned beef, Emerald Valley Artisans baby swiss, Reuben dressing, rye

Smoked Turkey Breast | 12

Brie, red onion, baby spinach, mayonnaise, wheat berry toast