



## INN ON THE TWENTY

# AFTERNOON MENU

**\*SERVED BETWEEN 3PM- 5PM DAILY**

### SOUP OF THE DAY

daily garnish

11

### LOCAL GREENS

Jen & Joel's local organic greens, pickled radish, honey Riesling vinaigrette

12

### CHICKEN LIVER & FOIE GRAS BRULEE

Turbinado sugar, toasted baguette, gherkins, preserved fruit

15

### SCOTCH EGG

Pork sausage, white and green asparagus, Kozlik's crunchy mustard, shaved Grand Padano, citrus vinaigrette

15

### P.E.I. MUSSELS

Cave spring chardonnay steamed mussels, toasted baguette, fennel pollen garlic and herb cream

16

### FROM THE PANTRY

Local and house-made charcuterie, cheese and preserves

21

### CHEESE PLATTER

Please see our cheese menu to select 4 or 7 domestic or international cheese served with bread, and seasonal compote

4 PIECE- 17 / 7 PIECE- 25

*Executive Chef Jason Williams*