



## INN ON THE TWENTY

### PATIO MENU

*Executive Chef Sheila Polingga*

*Sous Chef Dave Waters*

#### **Local Greens**

Local Organic Greens, Caramelized Quebec Goat Cheese  
Almonds Rhubarb Vanilla Dressing

**14**

#### **P.E.I. Mussels**

Coconut Milk, Green Curry, Cilantro, Toasted Baguette

**16**

#### **Eggs Benedict**

Thick Cut Peameal Bacon, Toasted English Muffins, Hollandaise  
Simple Salad, Rhubarb Vinaigrette, Breakfast Potatoes

**19**

#### **From the Pantry**

Local and House-made Charcuterie and Preserves,  
Cheese, Kozlik Triple Crunch Mustard

**19**

#### **Twenty Valley Beef Burger**

House-made Beef Burger, Bacon, Crispy Onions, Canadian Brie,  
Tomato Slice and Boston Bibb Lettuce, House-made Pickles,  
Rosemary Salted Pommes Frites

**20**

#### **Scotch Egg**

Pork Sausage, Soft Boiled Egg, Baby Fennel, Radish and Frisée Salad  
Sweet and Smoky Mustard

**18**

#### **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**