



APPETIZERS

Prince Edward Island Mussels 10
White wine, garlic & tomato broth

Point Judith Calamari 10
Puttanesca sauce & basil pesto

Carrot Ginger Bisque 5/8
A vegan-friendly offering seasoned with fresh ginger, curry & coconut milk

Today's Soup Selection 5/8
Our Chef's original recipes

LUNCHEON SALADS

The Inn Salad 6/9
Fresh garden veggies, croutons & greens tossed in a classic vinaigrette

Spinach & Chèvre Salad 7/10
Vt. Butter & Cheese Co. "Coupole", maple pecans, sundried cranberries & apple cider vinaigrette

Classic Caesar Salad 7/10
Prepared to order by our chefs~ anchovies gladly upon request

ADD TO YOUR SALAD

Grilled Chicken 4 *Grilled Steak* 6

Grilled Salmon 6 *Maine Crab Cake* 6

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.





LUNCH PLATES

The Dorset Inn Grilled Cheese 12

*Cabot cheddar, Vermont bacon & tomato on brioche bread
with hand cut fries*

Grilled Chicken Pappardelle 14

*Chicken tenderloin and chicken-basil sausage tossed with sautéed peppers & onions,
roasted tomatoes, garlic and olive oil served over fresh pasta with basil pesto and
Blythedale "Grana" cheese*

Bistro Steak Sandwich 12

*Grilled marinated steak smothered in sautéed onions, peppers and melted Cabot
horseradish cheddar cheese on a baguette over our hand cut fries*

The Dorset Club 12

*Red Hen Bakery fresh breads layered with mayonnaise, Vermont bacon, tomatoes, lettuce and our own
Vermont roasted breast of turkey ~ hand cut fries & kosher pickle*

Boyden Farms Beef Burger 14

*The ultimate burger experience ~ fresh brioche roll with Vermont bacon, Cabot cheddar cheese,
and a dill pickle ~ served with our hand cut fries & bourbon catsup*

Open Faced Crab Cakes 14

*Grilled garlic baguette with snow pea sprouts and fresh tomato dressed in
lemon Remoulade sauce with hand cut fries*

ASK YOUR SERVER ABOUT TODAY'S LUNCH SPECIALS