

Cashtown Inn

Lunch Menu

Appetizers

hummus

roasted garlic and bell pepper hummus with Spanish olives, cucumbers and cherry tomatoes atop toasted bread
8

mussels

Chilean blue mussels steamed in a sake and five herb garlic butter
7

ribs

baby back ribs braised in beer and bourbon grilled with a hoisin barbecue sauce
8

beef carpaccio*

pepper crusted seared RARE tenderloin of beef, jumbo lump crab, roasted pepper coulis, scallions, gorgonzola cream and capers
10

scallops and prawns

fire grilled scallops and herbed prawns with a citrus reduction and topped with citrus zest
10

Soups

French onion

caramelized onions, seasoned beef stock, sweet vermouth and sherry topped with a Gruyere parmesan crouton
5

seafood chowder

shrimp, scallops, crab, seasonal fish and potatoes in a creamy seafood stock
6

seasonal soup of the day

6

Salads

house salad

local arugula, lolla rossa and bibb lettuce tossed with goat cheese, pancetta, and shallots crisps
5

caesar salad

hearts of romaine lettuce tossed with parmesan cheese and seasoned croutons in a traditional caesar dressing
6

add duck breast, grilled chicken, or grilled shrimp
9

spinach salad

baby spinach with toasted almonds, roasted peppers, local strawberries, and red onion tossed in a roasted shallot vinaigrette topped with a brie crostini
7

Dressings

ranch, honey pineapple, blue cheese, balsamic vinaigrette, parmesan peppercorn, or ginger toasted sesame seed vinaigrette

Sandwiches

all sandwiches served with choice of chips or potato salad

crab cake

jumbo lump crab cake pan seared with house-made tartar sauce

8

chicken panini

grilled chicken breast topped with pesto sauce, roasted red peppers and mozzarella cheese on pressed ciabatta bread

8

cuban panini

pulled pork and ham, whole grain mustard, pickles, and swiss cheese on pressed ciabatta bread

8

hamburger *

certified angus beef patty served with lettuce, tomato and onion

8

cheeseburger *

certified angus beef patty served with lettuce, tomato, onion and choice of cheese

9

Cashtown club

choice of turkey or ham, layered with lettuce, tomato, bacon and swiss cheese on toasted wheat or white bread

8

Melts

turkey

smoked turkey with provolone, and goat cheese topped with a spinach- onion remoulade

8

ham

honey roasted ham with bacon, tomato, and swiss cheese topped with Dijon mayonnaise

8

portobello

roasted portobello with tomatoes and melted blue and mozzarella cheese

8

Entrees

All entrees served with seasonal vegetable and house-made mashed potatoes

strip steak *

char-grilled pepper crusted flat iron strip steak with a rosemary red wine sauce

14

pecan chicken

pecan, panko, and herb crusted chicken breast with a maple cream sauce

12

salmon *

salmon fillet broiled with a Dijon-parmesan sauce

14

It is the philosophy of *The Cashtown Inn* to purchase as many fresh, local ingredients and wines as possible in order to partner with and support our area businesses and purveyors.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*