

The Wayside Inn

Appetizers

Chicken Livers

Pan-Fried Livers in Madeira Sauce
over Truffled Mashed Potato
\$5.95

American Cheese

Selection of Independent Artisan Cheese
with Stone Fruit Chutney, Spiced Nuts and House Made Cracker
\$8.95

Maryland Crab Cake

Lump Blue Crab served on a
Warm Spinach Salad with Bacon Vinaigrette
\$9.95

Woodland Mushrooms

with Cognac, Cream and Shallots
over Brioche Toast
\$7.95

Shrimp Cocktail

Wild Atlantic Prawns served Chilled
in Sherried Cocktail sauce
\$9.95



Chef's Cauldron

Distinct American Soups prepared for Your Enjoyment
Cup \$3.50 Bowl \$4.50

Chicken-Noodle Soup

Scratch made from Fresh Chicken with Egg Noodles
Cup \$3.50 Bowl \$4.50

Wayside Gathered Greens

Tossed Seasonal Vegetables and Organic Lettuces
in your Choice of Dressings
\$4.50

Iceberg Wedge

With Green Goddess, Smoked Bacon,
Fried Onions and Hot House Tomato
\$5.95

Add Crumbled Maytag Blue Cheese \$1.50

Baby Spinach and Endive

Tossed in Wild Honey Vinaigrette with
Pear, Spiced Pecan and Maytag Blue Cheese
\$6.95

Favorites

Fried Chicken

Organic, 'Red Bird Farms' Fresh Chicken with Buttermilk Mashed Potato, Cream Gravy and Seasonal Vegetables.....\$15.95

Berkshire Pork Chop

with Country Sausage Stuffing on Sweet Potato Hash with Apple Butter.....\$21.95

Wild Salmon

Grilled with Red Onion jam and Bluecheese Butter with Whipped Parsnips and Winter Greens.....\$19.95

New York Steak

10 oz Natural Angus Beef, Grilled with Sauce Bearnaise, Hashbrowned Potato and Vegetables of the Season.....\$26.95

Slow Fire Colorado Lamb

Braised Lamb Shank, gently simmered in Red Wine, Garlic, Rosemary and Citrus with Stewed Lentils and Swiss Chard.....\$19.50

Breast of Duck

in a Maple Gastrique with Wild Rice Fritters and Stone Fruit Chutney.....\$21.95

Beef Short Rib

Braised 'Saler' Beef in a Pan Sauce of Smoked Bacon and Red Wine with Whipped Parsnip and Roasted Root Vegetable.....\$16.95

Farmer's Market

Creatively prepared each evening from the Freshest of "In Season" Produce.....\$15.95

Seared Ahi Tuna

Sushi Grade, Peppered on a Horseradish Potato Cake with Fennel Slaw and Ginger-Roasted Pear Glaze.....\$22.50

The Fish Market

Peak of the Season Fresh Fish and Seafood - Truly American Preparations.....Priced Nightly

Shrimp -n- Grits

A Charleston Classic, Large Prawns in a Tasso Ham-Red Eye Gravy over Cheddared Heirloom Grits.....\$19.95

The Wayside Inn is inspired by the hard work and quality contributions of the American Farmer, Rancher and Producer
In dishes Crafted in our Kitchen, we are committed to providing you, our guest, their best ingredients,
Natural, Organic, Locally Raised and Grown, Colorado First
the way a good meal should be.