



## *3 to 5 Snack Menu*

*Chef: Scott Chaulk*

### *Confit Duck Nachos*

Seasoned Tortilla Chips Topped With Goat Cheese, Green Onions, Dried Cranberries and Duck Confit. Drizzled With House-Made Garlic Aioli

*25*

### *Antipasto Cheese Board*

A Selection of Aged Cheeses, Locally Cured Meats, Local Preserves, and Homemade Focaccia Bread seasoned With Herbs From the Inn's Garden

*25*

### *Cucumber Bites*

Artfully Crafted Cucumber Bites, Stuffed With House Smoked Atlantic Salmon, and a Lemon and Dill Infused Cream Cheese

*18*