



GOODSTONE

Inn & Restaurant



DINING & CARRY OUT

GOOD TO-GO CARRY OUT

Wednesday - Sunday | 11:30 am - 4:00 pm

*A la Carte Menu (items with * not available for carry out)*

Wine & Beer To-Go

40 minute advance notice requested

payment collected in full at time of order

LUNCH SERVICE

Wednesday - Sunday | 11:30 am - 1:30 pm

Reservations Required

full A la Carte Menu

24 hour advance order of menu preferences requested

DINNER SERVICE

Wednesday - Sunday | 5:30 - 8:30 pm

Reservations Required

full A la Carte Menu & Tasting Menu

24 hour advance order of menu preferences requested



A LA CARTE MENU

available for seated lunch & dinner service and carry out

*items available for seated dining service only

SOUP & SALADS

Caramelized Butternut Squash Soup	Crouton / Chive	12
French Onion Soup	Gruyere / Baguette	13
Goat Cheese Salad	Lettuce / Radish / Bacon / Pecan / Balsamic	14
Heirloom Beet Salad	Arugula / Crouton / Lemon	13

STARTERS

Egg Salad Open Face Sandwich	Multigrain / Smoked Paprika / Radish	11
Garden Vegetable Quiche	Lettuce / Salsa Verde	12
Smoked Salmon	Multigrain / Avocado / Lettuce / Sour Cream	13
Foie Gras Terrine	Apple Marmalade / Speculoos / Brioche	18
Escargots	Parsley / Garlic / Pernod / Baguette	16
Charcuterie Board (for 2)	Selection of Cured Meats / Mustard	25
Cheese Board (for 2)	Selection of Three Cheeses	25

MAIN COURSES

Goodstone Burger	Blue Cheese / Mushroom / Caramelized Onion / Frites	18
Roasted Chicken	Lettuce / Croquette / Mushroom Sauce	24
Braised Short Rib a la Bourguignon	Onion / Bacon / Carrot / Fingerling Potato	30
Catch of the Day	Potato Mousseline / Leek / White Wine Sauce	32
Beef Tenderloin	Garden Vegetables / Pommes Gratin / Red Wine Demi Glace	42
Dover Sole	Fingerling Potato / Garden Vegetables / Lemon	48

DESSERT

*Crème Brulee		10
*Belgian Dark Chocolate Mousse	Berries	12
French Apple Tarte	A la Mode	12



CHEF'S TASTING MENU

*Subject to change daily. Available for seated dinner service only
Entire party must participate in Tasting Menu*

Four-Course Chef's Tasting ~ \$115 | Wine Pairing ~ \$55

Five-Course Chef's Tasting ~ \$130 | Wine Pairing ~ \$65

Six-Course Chef's Tasting ~ \$150 | Wine Pairing ~ \$75



Goodstone Tomatoes

Buffalo Mik Mozzarella | Elder Flower | Basil | Raspberry
Riesling: Schloss Vollrads Estate, Qualitätswein, Rheingau, Germany, 2017

King Crab

Belgian Royal Caviar | Dashi | Granny Smith | Wasabi
Sauvignon Blanc: Domaine Christian Lauverjat, Sancerre, Loire Valley, 2019

Seared Squab

Celeriac | Foie Gras | Mushroom | Huckleberry
Pinot Noir: Copain Wines "Tous Ensemble," Sonoma Coast, California, 2016

Beef Tenderloin

Baby Artichoke | Eggplant | Tarragon | Panisse
Cabernet Sauvignon: Sebastiani Vineyard, Sonoma Mountain, California, 2015

Strawberries

Yoghurt | Lime | Goodstone's Honey
Charles Ninot, Rosé Brut, Crémant de Bourgogne, Non-Vintage

Parsnip Parfait

Blueberry | Cardamom | Lemon | Madeira | Hazelnut Crumble
Aliciano, Monastrell, Jumilla, Spain, 2012





WINE & BEER TO-GO

WHITE WINE

Chardonnay: Hartford Family Winery, Russian River Valley, 2018	85
Chardonnay: Domaine Jean Marc Brocard, "Saint Claire", Chablis, France, 2019	59
Pinot Grigio: I Lauri, Tavo Dell Venezie, Veneto, Italy, 2017	48
Sauvignon Blanc: Domaine Christian Lauverjat, Sancerre, Loire 2019	65
Viognier: Bluemont Vineyard, "The Goat," Bluemont, Virginia, 2017	65
Riesling: Schloss Vollrads Estate, Qualitätswein, Rheingau, Germany, 2017	66

ROSÉ WINE

Rosé: Esprit de Chateau Gassier, Côtes de Provence, 2018	59
--	----

CHAMPAGNE & SPARKLING WINE

Bernard Lonclas, "Sélection," Brut, Champagne, Non-Vintage	105
Charles Ninot, Blanc de Blanc Crémant de Bourgogne, Non-Vintage	59
Comte de Ninot, Rosé Brut, Crémant de Bourgogne, Non-Vintage	65

RED WINE

Pinot Noir: Copain Wines "Tous Ensemble," Sonoma Coast, California, 2016	85
Merlot: Closeries des Bouries, Côtes de Bordeaux, Bordeaux, 2016	65
Cabernet Sauvignon: Sebastiani Vineyard, Sonoma Mountain, California, 2015	85
Grenache: Chateau La Nerthe, "Les Cassagnes," Côtes du Rhône, France, 2018	65
Montepulciano: Illuminati, Abruzzo, Italy, 2016	48
Malbec: Gouleyont, Georges Vigouroux, Cahors AOC, France, 2018	65

BEER

Stella Artois	5
Sierra Nevada <i>Hazy Little Thing</i> IPA	5
Amstel Light	5
St. Pauli Girl Non-Alcoholic	5