

THE
ROBERTSON
 RESTAURANT

SUMMER LUNCH

CLASSIC N.B. CHOWDER 22
seared Bay of Fundy scallops, halibut,
crab, fingerling potatoes, bacon

CARROT GINGER AND ORANGE SOUP 14
lime cilantro crema, smoked paprika,
scallions

GREENS AND PURPLES 18
heirloom tomatoes, pickled beets,
crispy chickpeas, goat cheese fritter,
creamy avocado dressing

add 3 seared Bay of Fundy scallops 13

YELLOWFIN TUNA TARTARE 16
avocado, sesame, ginger, mango salsa,
crostini, sambal aioli, nori

CHEESE FROM HOME & AWAY 20
preserves, crostini, candied nuts

Served with your choice of a side soup or salad

THE INN BURGER 22
house ground tenderloin patty,
bread and butter pickles, bacon jam,
aged cheddar, charred jalapeno aioli

MUSHROOM AND BLACK BEAN BURGER 20
sambal aioli, greens, feta, pickled red onion

QUICHE FLORENTINE 18
spinach, gruyere, caramelized onion

LOBSTER ROLL 29
celery, granny smith, green onion,
old bay aioli

Some items can be adjusted to accommodate dietary restrictions. Please be sure to advise your server as not all ingredients may be listed.

An 18% gratuity will automatically be added to your bill for parties of 6 or more, applicable for lunch, dinner, and special events.