

# Dinner Menu

## Small Plates

### Fresh Breads and Chef's Features

- Log Cabin Classic Garlic Bread** 1  
**Garlic Bread with Cheese** 2  
**Bruschetta** 3  
*All made with our in-house baked French baguette*
- Chef's Featured Soup** 8  
*Made with fresh seasonal ingredients*
- Fresh PEI Mussels** 12  
*One full pound of fresh mussels in a daily chef created sauce*
- East Coast Seafood Chowder** 11  
*Assorted fish & seafood in a velvety cream base. Served with a cheddar scone.*

**SAMPLE MENU**

### Log Cabin Inn Classics

- Seared Atlantic Scallops** 17  
*Frisee lettuce/parsnip puree/balsamic glaze prosciutto crisp/warm maple syrup & triple crunch mustard drizzle*
- Milford Bay Smoked Trout** 16  
*Crostinis/caper cream cheese/dill mustard/pickled shallots*
- Escargot** 15  
*Marinated snails tossed in a creamy mushroom, leek & camembert sauce. Served in a smoked sea salt & rosemary phyllo cup.*
- Arancini** 14  
*Bocconcini & sundried tomato filling, drizzled with pesto & red pepper coulis*

### Salads

- Mixed Baby Greens** 8  
*Lolla Rossa, frisee, radicchio, baby spinach, & arugula garnished with carrot, cucumber & grape tomato. Drizzled with our house-made lemon, Dijon & fresh herb vinaigrette*
- Classic Caesar** 9  
*Crisp romaine lettuce tossed in our house-made dressing, with a prosciutto crisp, parmesan frico, fried capers & a focaccia bread stick*
- Winter Salad** 10  
*Four Seasons Greens winter blend, roasted beets, shaved apple, crumbled goat's cheese & candied pecans. Dressed with a warm maple mustard vinaigrette.*

### Shareable

- Log Cabin Inn Charcuterie** 26  
*Roasted veal marrow bone / chef's selection of international & domestic cheeses & cured meats / house preserves & chutneys / Milford Bay smoked rainbow trout / crostinis & breads*
- Baked Brie** 17  
*Cherry brandy chutney / candied pecans / roasted garlic / crostinis*  
**Add a sea salt roasted veal marrow bone - \$8**