

# Joshua Wilton House Inn & Restaurant

412 S. Main St. Harrisonburg, VA 22801

540/434-4464

[www.joshuawilton.com](http://www.joshuawilton.com)

## FIRST COURSES

**OVEN ROASTED QUAIL \$10**

andouille sausage stuffed over savory lentils with Madera-sage sauce and Cabrales cheese

**CREAMED BRUSSELS SPROUT CROSTINI \$8**

on crispy semolina-pesto bread with parmesan cheese and tomato jam

**GRILLED SEA SCALLOPS \$10**

over celery root puree with sauté of leeks and cremini mushrooms with lemon-rosemary butter

**BACKFIELD FARMS BEEF SHORT RIBS \$9**

lemon-garlic toasted cous cous, caramelized fennel and Marsala cream

**PRINCE EDWARD ISLAND MUSSELS \$10**

pan roasted with tomato, garlic, herbs and white wine butter

**CABRALES CHEESE TRIFLE \$8**

Spanish blue layered with poached pears, date compote, balsamic drizzle and walnut cracker

## SALADS

**JOSHUA WILTON \$9**

mixed greens, blue cheese, artichoke bottoms, hearts of palm, tomatoes, bacon and raspberry vinaigrette

**BABY GREENS \$8**

dried cherries, toasted pecans, chevre cheese, shaved fennel, crispy sweet potato and buttermilk-poppy seed dressing

**BABY SPINACH \$9**

fresh avocado, crispy wontons, ruby red grapefruit, roasted shiitake mushrooms and sesame-ginger vinaigrette

## ENTREES

**ESPRESSO RUBBED DUCK BREAST \$25**

grilled over carrot-ginger puree with bacon roasted green beans and cranberry-balsamic glaze

**CRISPY PORTABELLO MUSHROOM \$20**

stuffed with parmesan-herb risotto, roasted red pepper coulis and baby spinach sauté

**PAN SEARED FILET MIGNON \$30**

Yukon Gold potato-smoked gouda cheese puree, pan roasted broccoli and creamy mushroom sauce

**HERB CRUSTED COBIA \$26**

pan seared with creamy, winter vegetable salad, grilled AM Fog oyster mushrooms, baby arugula and sundried tomato vinaigrette

**GRILLED ATLANTIC SALMON \$24**

over penne pasta 'mac-n-cheese' with Backfield Farms grilled andouille sausage, sautéed kale with plum tomato-roasted garlic sauce

**POLYFACE FARMS CHICKEN BREAST \$23**

citrus-chile marinated, grilled over creamy cheese grits with bacon-spinach sauté and cider reduction

**GRILLED BACKFIELD FARMS RIB EYE STEAK \$27**

pan roasted fingerling potatoes, grape tomato-olive salsa, braised red cabbage and port wine reduction

*\*20% Gratuity may be added for parties of six or more\**

*\*Please refrain from cell phone use in the dining rooms and the lounge\**