

Joshua Wilton House Inn & Restaurant

412 S. Main St. Harrisonburg, VA 22801

540/434-4464

www.joshuawilton.com

FIRST COURSES

DUCK CONFIT RAVIOLI \$9

over orange-tot soi salad, roasted beets with brown butter sauce

GRILLED PEACH \$8

with five spice-honey mascarpone cheese over yellow plum, toasted cashew salad with port-pear glaze

SEARED SEA SCALLOPS \$12

over summer tomato panzanella salad with ciabatta croutons and chipotle pepper-honey sauce

GRUYERE STUFFED RISOTTO BALLS \$8

served crispy with olive vinaigrette tossed baby greens and saffron aioli

PRINCE EDWARD ISLAND MUSSELS \$10

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

SAUSAGE STUFFED QUAIL \$9

grilled over mashed sweet potatoes with pickled cucumber and an apricot glaze

SALADS

JOSHUA WILTON \$9

local greens, blue cheese, artichokes, hearts of palm, grape tomatoes, bacon and a raspberry vinaigrette

SUMMER TOMATO-FRESH MOZZARELLA \$10

with toasted almonds, basil-garlic oil and a balsamic drizzle

NECTARINES \$9

baby watercress, red sorrel, pickled cucumber and carrots, crispy wontons and fresh apricot dressing

ENTREES

GRILLED SALMON \$26

over zucchini lemon risotto with arugula-parmesan salad and lemon-tahini dressing

POLYFACE FARMS CHICKEN BREAST \$25

oven roasted over cheese grits with honey glazed baby carrots, fire roasted corn salsa and tomato-sweet pepper sauce

AM FOG MUSHROOM PASTA \$21

house-made parpardelle with shiitake mushrooms and local broccoli in a creamy, smoky blue cheese sauce with pesto-rubbed toast

PAN SEARED FILET MIGNON \$30

gruyere-Yukon Gold potato puree, herb marinated and grilled yellow squash and port wine reduction sauce

BACKFIELD FARMS BEEF SHORT RIBS \$24

slow braised over creamy-mushroom-spelt risotto with pan roasted broccoli and a rosemary-red wine reduction

VIRGINIA LUMP CRAB CAKES \$28

fingerling potato-bacon-corn sauté, watermelon salsa and tomato-balsamic vinaigrette

GRILLED DUCK BREAST \$26

over vermicelli noodles with eggplant, sun dried tomato, sweet chile butter glazed yellow wax beans and tamarind-ginger sauce

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

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