

About us...

WE'RE THRILLED TO BRING THE BEAUMONT INN BACK TO LIFE! THIS UNIQUE INN AND RESTAURANT SITS ON 50 ACRES IN FRONT OF A BEAUTIFUL MOUNTAIN 'BEAUMONT(AGNE).' BUILT IN 1948 BY PETER MASONIS, PURCHASED BY THE VASKAS BROTHERS IN 1957, AND SOLD TO THE HARKINS FAMILY IN 1988, THE BEAUMONT INN HAS A LONG HISTORY OF EXCELLENT CUSTOMER SERVICE AND FOOD.

OUR GOAL IS TO CONTINUE TO ENHANCE THIS RICH TRADITION. ALL TEN ROOMS OF THE INN HAVE BEEN COMPLETELY REMODELED AND EACH HAS ITS OWN DISTINCT DESIGN. THE BOTANICAL GARDEN SURROUNDING THE BEAUMONT INN IS A COLLECTION OF OVER 200 VARIETIES OF PLANTS WITH THE THEME OF PROGRESSION OF BLOOM FROM MARCH TO NOVEMBER. JUST DON'T ASK ME TO NAME ALL OF THE PLANTS. YOU CAN ALSO ENJOY A DRINK OR DINNER OUTSIDE ON OUR NEW FLAGSTONE PATIO OR RECONSTRUCTED TERRACE OVERLOOKING LEONARD'S CREEK.

SIT BACK AND ENJOY A DELICIOUS MEAL FROM OUR VARIED MENU PREPARED BY OUR SKILLED CULINARY TEAM. WE USE ALL THE FRESHEST INGREDIENTS AND WANT YOU TO HAVE A MEMORABLE CULINARY EXPERIENCE. I HAVE PERSONALLY TASTED EVERYTHING ON OUR MENU (EXCEPT THE PORK) AND VOUCH FOR ITS TASTE AND QUALITY.

WE THANK YOU FOR CHOOSING THE BEAUMONT INN.



ROB FRIEDMAN
OWNER

JEFF HUNTZINGER
EXECUTIVE CHEF

IT IS OUR HOPE THAT YOUR VISIT WILL BRING BACK MEMORIES OF A MORE LEISURELY PACE TO LIFE AND A MORE GRACIOUS APPROACH TO HOSPITALITY.

OUR GOAL IS TO OFFER MEALS THAT ARE NOT ONLY DELICIOUS TO EAT BUT ALSO IMPECCABLY SERVED, BUT ARE PREPARED ON THE PROPERTY, WITH NATURAL INGREDIENTS THAT ARE TIED TO THE EARTH AND ENJOYED FOR THE BLESSINGS WHICH THEY ARE.

THE ONLY GREATER BLESSING WE KNOW OF, IS THAT OF FAMILY AND FRIENDS, AND WE THANK YOU FOR BRINGING YOURS TO OURS.

OUR COMMITMENT IS TO BEING THE BEST AT EVERYTHING WE DO – FROM THE BEVERAGES WITH WHICH YOU TOAST YOUR SPECIAL OCCASIONS, THE MEALS TO CELEBRATE AN EVENT, OR THE OVERNIGHT ACCOMMODATIONS FOR YOU AND YOUR FAMILY.

HERE AT THE BEAUMONT, FRESHNESS IS THE CORNERSTONE OF OUR MENU. WE PROVIDE THIS TO YOU BY BOTH PARTNERING WITH OUR AMAZING LOCAL FARMS AND BY FEATURING ITEMS FROM THE AREA'S ONLY ON PREMISE GARDEN, DEVELOPED BY CHEF HUNTZINGER AND HIS CULINARY TEAM.

OUR GARDEN IS ALL ORGANICALLY GROWN AND PESTICIDE FREE. IT CONSISTS OF 24 RAISED BEDS FILLED WITH OVER 40 VARIETIES OF HEIRLOOM FRUITS AND VEGETABLES. FROM THE VICTORIAN RHUBARB AND LOGAN BERRIES TO THE SAVORY LUNGO BIANCO ZUCCHINI AND OUR INFAMOUS SQUASH BLOSSOMS. WE LOOK FOR CREATIVE WAYS TO ENHANCE YOUR CULINARY EXPERIENCE WITH US. OUR PLATES ARE ALSO GARNISHED FROM IN-HOUSE SPECIALTY GROWN MICRO GREENS.

CHEF HUNTZINGER AND THE REST OF THE BEAUMONT INN FAMILY HOPE THAT WE CAN CONTINUE TO LEAD THE AREA IN A GARDEN-TO- PLATE EXPERIENCE THAT KEEPS BRINGING YOU BACK FOR MORE.
BON APPETITE!

YOU ARE OUR GUESTS – YOUR COMFORT AND SATISFACTION ARE THE REASON WE ARE HERE.

PLEASE LET US KNOW HOW WE MAY MAKE YOUR EXPERIENCE AND VISIT EVERYTHING YOU COULD HAVE IMAGINED ... AFTER ALL ... THIS IS THE BEAUMONT INN.

Welcome To The Beaumont Inn - Winter Menu

Appetizers

ROASTED RED BEETS 14 (*GF)

ROASTED RED BEETS, BURATTA, TOASTED PISTACHIO POWDER, FINISHED WITH A BLOOD ORANGE BALSAMIC REDUCTION

SAUTÉED CALAMARI 14 (*GF)

SAUTÉED CALAMARI WITH BREADCRUMBS, TOASTED GARLIC, ITALIAN PARSLEY, AND FRESH LEMON

BAKED CLAMS OREGANATA 12

STUFFED WITH LEMON BUTTER OREGANO BREADCRUMBS AND BAKED TO PERFECTION

DELICATA SQUASH FLATBREAD 15

SHAVED DELICATA SQUASH, CRUMBLED ITALIAN SWEET SAUSAGE, BOURSIN CHEESE AND BAKED TO PERFECTION. DRIZZLED WITH A SAGE INFUSED OLIVE OIL

LUMP CRAB CAKE 16

SWEET LUMP CRAB CAKE WITH HOUSE MADE SWEET GHERKIN AND CAPER TARTAR SAUCE

SEASONAL BAKED BRIE 16

CARAMELIZED HONEY CRISP APPLES AND BRIE CHEESE WRAPPED IN PUFFED PASTRY, BAKED UNTIL GOLDEN BROWN AND FINISHED WITH BARTLETT PEAR CHUTNEY, SERVED WITH CROSTINIS

SMOKED OYSTERS ROCKEFELLER 16

SUCCULENT OYSTERS LIGHTLY SMOKED AND TOPPED WITH PERNOD CREAM, SAUTEED SPINACH, SWISS CHEESE AND BREADCRUMBS

BAKED GNOCCHI BOLOGNESE 14

A RAGU OF WAGYU BEEF AND TOMATOES, TOSSED WITH POTATO GNOCCHI, TOPPED WITH PROVOLONE CHEESE AND BAKED TO PERFECTION

Soups & Salad

FRENCH ONION SOUP 9

SAVORY BROTH, CARAMELIZED ONIONS, HOUSE MADE CROUTONS WITH MELTED SWISS AND PROVOLONE CHEESE

SOUP DU JOUR *MP

CHEF'S DAILY PREPARATION

BEAUMONT CAESAR SALAD

CRISP ROMAINE HEARTS, SHAVED PARMESAN CHEESE, HOUSE MADE CROUTONS, CRACKED BLACK PEPPER, CAESAR DRESSING
WITH ENTREE 6 / Á LA CARTE 14

SEASONAL HARVEST SALAD (*GF)

BABY KALE, ROASTED RED BEETS, GOAT CHEESE, CANDIED PECANS, APPLE CIDER MAPLE VINAIGRETTE
WITH ENTREE 7 / Á LA CARTE 15

HOUSE SALAD (*GF)

SPRING MIXED GREENS, GRAPE TOMATOES, RED ONION AND CUCUMBER
COMPLIMENTARY WITH ENTRÉE / Á LA CARTE 10

SALAD ENHANCEMENTS

GRILLED CHICKEN 10 / GRILLED SHRIMP 14

DRESSINGS –

BALSAMIC VINAIGRETTE, LEMON HERB VINAIGRETTE, BUTTERMILK RANCH, CREAMY BLUE CHEESE, ADD DRY BLEU CHEESE CRUMBLES 1.50

*GF = THESE ITEMS CAN BE MADE GLUTEN FREE, PLEASE BE SURE TO TELL YOUR SERVER

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

SOME ITEMS ON THIS MENU CONTAIN NUTS, SO PLEASE ALERT US TO ANY ALLERGIES YOU MAY HAVE

A SUGGESTED 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

A 3% TRANSACTION FEE WILL BE APPLIED ON CREDIT CARD PAYMENTS, AN ATM IS AVAILABLE

ALL SIGNATURE STEAKS, MEAT, POULTRY AND FISH/SEAFOOD ENTREES ARE SERVED WITH
OUR HOUSE SALAD, CHOICE OF DRESSING, VEGETABLE DU JOUR, AND CHOICE OF STARCH
(RICE DU JOUR, POTATO DU JOUR OR SEASONED FRIES)

Steaks and Meats

FILET MIGNON 48 (*GF)

PAN SEARED 8OZ. CENTER CUT FILET MIGNON FINISHED WITH DEMI GLACE

14 OZ. CENTER CUT BLACK ANGUS NY STRIP 49 (*GF)

GORGONZOLA CHEESE AND BALSAMIC REDUCTION

GRILLED ELK LOIN 48 (*GF)

GRILLED 8 OZ. ELK LOIN, WILD MUSHROOM BURGUNDY REDUCTION

SAUSAGE PAPPARDELLE 29

SAUTEED SWEET ITALIAN SAUSAGE AND SWEET PEAS SIMMERED IN A BOURSIN CHEESE BECHAMEL
TOSSED WITH PAPPARDELLE PASTA

PRIME PORK CHOP 34 (*GF)

GRILLED 12OZ PRIME PORK CHOP, FIG COMPOTE, PEAR GASTRIQUE

WAGYU ALLA BOLOGNESE 32

A RAGU OF WAGYU BEEF AND TOMATOES TOSSED WITH PAPPARDELLE PASTA
THEN FINISHED WITH SHAVED GRANA PANDANO CHEESE

BRAISED AUSTRALIAN LAMB SHANK 42 (*GF)

8 HOUR BRAISED AUSTRALIAN LAMB SHANK OVER 3RD KINGDOM FARMS OYSTER AND LIONS MANE MUSHROOMS AND
SMOKED GOUDA RISOTTO

Poultry

CHICKEN MARSALA 26 (*GF)

SAUTÉED CHICKEN BREAST AND WILD MUSHROOMS WITH MARSALA SAUCE

CHICKEN SCAMPI 26 (*GF)

SAUTÉED CHICKEN BREAST WITH FRESH GARLIC, LEMON, PARSLEY, AND WHITE WINE SAUCE

PISTACHIO CRUSTED CHICKEN 28

PISTACHIO CRUSTED CHICKEN, PEANUT BUTTER INFUSED HOT HONEY, HONEY CRISP APPLE RELISH

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Fish and Seafood

SCOTTISH SALMON 29 (*GF)

DIJON AND SOURDOUGH PRETZEL CRUSTED SCOTTISH SALMON, FINISHED WITH A MAPLE BOURBON GLAZE

PAN SEARED SCALLOPS 36 (*GF)

PAN SEARED DRY SEA SCALLOPS, LEMON PISTACHIO WHIPPED GREEK YOGURT, BLOOD ORANGE SALSA

CRAB CAKES 36

TWO LUMP CRAB CAKES SERVED WITH HOUSE MADE SWEET GHERKIN AND CAPER TARTAR SAUCE

SHRIMP SCAMPI 29

SAUTÉED SHRIMP, TOASTED GARLIC, LEMON, AND WHITE WINE TOSSED WITH HOUSE MADE LINGUINE

Vegetarian

BREADED EGGPLANT PARMESAN 22 (*GF)

LAYERED WITH SAUTÉED SPINACH, HEIRLOOM TOMATOES, AND FRESH MOZZARELLA, TOPPED WITH OUR SIGNATURE HOUSE MADE RED SAUCE

PORTOBELLO MUSHROOM WELLINGTON 24

ROASTED PORTOBELLO MUSHROOM STUFFED WITH SAUTÉED SPINACH AND SWISS CHEESE WRAPPED IN A PUFFED PASTRY AND BAKED TO PERFECTION, FINISHED WITH A WILD MUSHROOM BECHAMEL

Ala Carte

PASTA WITH HOUSE MADE MARINARA OR GARLIC AND OIL 12

HOT PEPPER SCAMPI OVER LINGUINI 14

SAUTÉED BABY SPINACH, GARLIC AND CHILI FLAKES 8

SPINACH AND LINGUINE WITH GARLIC AND OLIVE OIL 14

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