

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

SHEILA HUMPHREY
GENERAL MANAGER

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

LITTLE NECK CLAMS 12

STEAMED LITTLE NECK CLAMS IN A GARLIC, WHITE
WINE
AND LEMON SAUCE

LUMP CRAB CAKE 16

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

SAUTÉED CALAMARI 12 (*GF)

SAUTÉED CALAMARI WITH BREAD CRUMBS, TOASTED
GARLIC, ITALIAN PARSLEY, AND FRESH LEMON

ROASTED RED BEET CARPACCIO 9 (GF)

ROASTED RED BEETS, CRUMBLLED GOAT CHEESE,
CANDIED PECANS, DRIZZLED WITH CABERNET
BALSAMIC REDUCTION

PAN SEARED SCALLOPS 15 (GF)

PAN SEARED U15 DRY SEA SCALLOPS, DELICATA
SQUASH PUREE, APPLE WALNUT CHUTNEY, TOASTED
PUMPKIN SEEDS

BRAISED PORK BELLY VOL-AU-VENT 12

APPLE CIDER BRAISED PORK BELLY SAUTEED WILD
MUSHROOMS BAKED IN A PUFFED PASTRY TOPPED
WITH MUSHROOM DUXELLE SERVED OVER BLACK
GARLIC DEMI GLACE

SEASONAL BAKED BRIE 12

CARAMELIZED BLACK MISSION FIGS AND BRIE CHEESE
WRAPPED IN A PUFF PASTRY, BAKED UNTIL GOLDEN
BROWN, TOPPED WITH BOURBON MAPLE REDUCTION
AND SERVED WITH CROSTINIS

QUAIL 14 (GF)

COUNTRY FRIED QUAIL, SAUSAGE SAGE BECHAMEL

Soups & Salad

FRENCH ONION SOUP 8

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 5 / Á LA CARTE 12

SEASONAL HARVEST SALAD

ROWLAND'S HYDROPONIC GROWN BOSTON BIBB
LETTUCE, HONEY CRISP APPLES, CANDIED PECANS,
DRIED CRANBERRIES, CRUMBLLED BLEU CHEESE, MAPLE
APPLE CIDER VINAIGRETTE
WITH ENTREE 6 / Á LA CARTE 14

HOUSE SALAD (*GF)

SPRING MIXED GREENS, GRAPE TOMATOES,
RED ONION AND CUCUMBER
COMPLIMENTARY WITH ENTRÉE / Á LA CARTE 7

SALAD ENHANCEMENTS

GRILLED CHICKEN 7 / GRILLED SHRIMP 12

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
PARTIES OF 6 OR MORE MAY BE SUBJECT TO 20% GRATUITY ADDED TO YOUR FINAL BILL

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 *MP (*GF)
PAN SEARED 8OZ. CENTER CUT FILET MIGNON FINISHED WITH DEMI GLACE

14 OZ. CENTER CUT BLACK ANGUS NY STRIP 45 (*GF)
GORGONZOLA CHEESE AND BALSAMIC REDUCTION

GRILLED ELK LOIN 46 (*GF)
GRILLED 8OZ 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

VEAL MARSALA 34 (*GF)
SAUTEÉD VEAL SCALLOPINI, WILD MUSHROOMS, AND MARSALA SAUCE

VEAL PICCATA 34 (*GF)
SAUTEÉD VEAL SCALLOPINI WITH SHALLOTS, CAPERS, LEMON, AND WHITE WINE SAUCE

BRAISED AUSTRALIAN LAMB SHANK 42 (GF)
8 HOUR BRAISED AUSTRALIAN LAMB SHANK, RED BEET RISOTTO, CRUMBLLED GOAT CHEESE

DUCK BREAST 36 (GF)
PAN ROASTED CRESCENT FARMS DUCK BREAST, DELICATA SQUASH AND PORK BELLY HASH,
BLOOD ORANGE GASTRIQUE

Poultry

CHICKEN MARSALA 24 (*GF)
SAUTEÉD CHICKEN BREAST AND WILD MUSHROOMS WITH MARSALA SAUCE

CHICKEN SCAMPI 24 (*GF)
SAUTEÉD CHICKEN BREAST WITH FRESH GARLIC, LEMON, PARSLEY, AND WHITE WINE SAUCE

PECAN CRUSTED CHICKEN 28
PECAN CRUSTED CHICKEN BREAST FINISHED WITH MAPLE DIJON WHIPPED GREEK YOGURT

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Fish and Seafood

PAN SEARED SCALLOPS 34 (GF)

PAN SEARED U15 DRY SEA SCALLOPS, ROASTED CARROT HONEY THYME PUREE, APPLE CIDER REDUCTION,
TOASTED PISTACHIOS

CRAB CAKES 36

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

ROYAL TIDE ATLANTIC SALMON 29 (GF)

PAN SEARED ROYAL TIDE SALMON TOPPED WITH CARAMELIZED PINEAPPLE SALSA, FINISHED WITH
WINTER CITRUS BEURRE BLANC

SHRIMP SCAMPI 28

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

Vegetarian

PORTOBELLO MUSHROOM "WELLINGTON" 26

ROASTED PORTOBELLO MUSHROOM TOPPED WITH SAUTEED SPINACH AND SWISS CHEESE WRAPPED
IN PUFF PASTRY AND BAKED TO PERFECTION, FINISHED WITH WILD MUSHROOM BECHAMEL

BREADED EGGPLANT PARMESAN 22 (*GF)

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

Ala Carte

PASTA WITH HOUSE MADE MARINARA OR GARLIC AND OIL 9

HOT PEPPER SCAMPI OVER LINGUINI 12

SAUTÉED BABY SPINACH, GARLIC AND CHILI FLAKES 7

SPINACH AND LINGUINE WITH GARLIC AND OLIVE OIL 12

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