

PETER ALLEN INN

Peter Allen Inn is locally owned by Kinsman's own Richard and Rhonda Thompson. The original building was built in 1821 and restored to the lovely inn it is today. We are a full restaurant, event center, and a bed & breakfast!

Our produce is proudly locally sourced from Red Basket Farms (Kinsman, OH)

STARTERS

CUP TOMATO DILL ~ 6

CUP OF SOUP DU JOUR ~ 6

TAVERN BOARD ~ 16 / 26

BOARD FOR TWO / BOARD FOR THE TABLE

Chef's selection of cured meats, locally sourced cheese & house jam accompanied by accomterments

BACON WRAPPED SHRIMP ~ 16

Four large Black Tiger shrimp, stuffed with spicy horseradish, wrapped in bacon and served with house cocktail sauce

BEEF CARPACCIO ~ 16

Hand-cut select beef tenderloin, arugula and artichoke salad, cured egg yolk, garlic aioli, EVOO

SCALLOPS (GF) ~ 15

Two U12 scallops, lemon beurre blanc, bacon, house salad

SHISHITO PEPPERS (GF) ~ 16

Blistered shishito peppers, tamari, chili oil

SHRIMP COCKTAIL ~ 15

Jumbo Tiger Shrimp served with cocktail sauce

BRUSCHETTA ~ 11

House foccacia, lemon ricotta, tomato jam, basil oil

HOT PEPPERS IN OIL ~ 9

TAVERN CHEESE SPREAD ~ 9

SPECIALTY PIZZAS

**featuring house-made pizza dough*

**priced for pizza or flatbread*

DICKS DELUXE PIZZA ~ 23 / 16

Pepperoni, sausage, mushrooms, hot peppers, olives, red sauce, and mozzarella cheese

VEGGIE PIZZA ~ 19 / 14

Hot peppers, cherry tomatoes, spinach, red onion, ranch sauce

FARM FRESH GREENS

ADD CHICKEN ~ 7 ADD SALMON ~ 12

ADD SHRIMP ~ 9 ADD STEAK ~ 9

ADD A SCALLOP- 5

HOUSE SIDE SALAD ~ 4

FIRE ROASTED CORN SALAD ~ 15

Arugula and romaine, PAI garden charred corn, fresh bell peppers, prosciutto, confit tomatoes, candied walnuts, pickled red onion, honey-lime vinaigrette

SUMMER SALAD ~ 14

Grilled watermelon, whipped feta, arugula salad, pignolis, house strawberry vinaigrette

CAESAR SALAD ~ 13

Farm fresh romaine, cherry tomatoes, toasted rosemary foccacia croutons, pepitas, caesar dressing

GARDEN SALAD ~ 13

Fresh spinach, romaine and arugula, radish, charred green beans, slivered red onion, cucumber, parmesan and house vinaigrette

BUILD YOUR OWN PIZZA

**featuring house-made pizza dough*

PIZZA ~ 14

FLATBREAD ~ 10

GLUTEN FREE PIZZA ~ 15

VEGGIES ~ 1.25 EACH

Hot peppers in oil. kalamata olives, mushrooms, pepperoncini peppers, red onion, spinach, tomatoes

MEATS

Pepperoni ~ 2

Sausage ~ 2

Bacon ~ 2

Chicken ~ 4





PETER ALLEN INN



Locally sourced from Kinsman's own Heritage Hill Farm. We present our guests with only the finest local angus beef, which is dry aged for a minimum of 21 days. Our house custom burger blend is composed of short rib, brisket, and sirloin which deliver a remarkable flavor profile that has become our signature.

WOODFIRE GRILLE

**add to any steakhouse favorites*

Shrimp Skewer ~ 12

Scallop ~ 5

Sauteed Mushrooms & Onions ~ 5

Broiled Bleu Cheese ~ 2

HERITAGE HILL FARMS STEAK ~ MP

Hand-cut specialty steaks selected by our Chef, accompanied with a sauce or butter. Served with fresh grown vegetables of the week. Ask your server about the weekly special!

FILET MIGNON ~ 42

Hand cut 6oz filet mignon, mushroom and red wine reduction, potato pomme

BOURBON PORK CHOP ~ 34

14oz Tomahawk pork chop, house bourbon glaze, charred corn and peach salsa, potato pomme

HOT HONEY SALMON ~ 32

Charred Cutler Cove Salmon, hot-honey glaze, shishito and arugula salad, potato pave

TAVERN BURGER ~ 18

8oz Heritage Hill beef patty, aged cheddar cheese, house bacon jam, tomato, garlic aioli, PAI brioche bun, served with fresh cut fries

ALA CARTE SIDES

Vegetable Du Jour ~ 3

Asparagus ~ 4

Brussels & Bacon ~ 5

Baked Sweet Potato ~ 3

Baked Potato ~ 3

Loaded Baked Potato ~ 5

Fresh Cut Fries ~ 3

Sweet Potato Fries ~ 3

Wild Rice ~ 3

SPECIALTY COFFEE

SINGLE ESPRESSO ~ 4

DOUBLE ESPRESSO ~ 6

LATTE ~ 5

CAPPUCCINO ~ 5

FRENCH PRESS COFFEE ~ 5 PER POT

SEASONAL CREATIONS

FILET MEDALLIONS ~ 46

Hand cut select beef medallions, marsala reduction, potato pave

SCALLOPS & GRITS (GF) ~ 40

4 U12 scallops, hot carrot puree, organic Shagbark Mill gouda grits

HALIBUT ~ 34

Butter poached halibut, lemon beurre blanc, vegetable du jour

CHICKEN MILANESE ~ 26

Brined and pounded chicken thighs, herb panko breading, potato pomme, arugula salad, balsamic glaze

CARBONARA ~ 22

Australian prawn, fresh egg pappardelle, farm fresh egg yolk, asiago, lemon oil

PESTO PASTA ~ 18

Fresh egg pappardelle, Chef's garden basil pesto, blistered cherry tomatoes, chili macha

Add Chicken- 7 | Add Shrimp - 9 | Add Salmon - 12

SECRET TEA SOCIETY

Speciality local teas ~ 7 per pot

PAI's Signature ~ The Cure ~ Botanical

Black Forest Berry ~ Herbal

India Rose ~ Black

Fig and Date Night ~ Black

Society Grey ~ Black

Secret Ceylon ~ Black

Creme Caramel ~ Oolong

Ebony Chai ~ Black

Citrus Almond ~ Botanical

Emerald Sencha ~ Green

Aix ~ Botanical

Fireside Lapsang ~ Black



Live Music every Wednesday, Friday, & Saturday!

To stay up to date on our happenings, check out our Facebook page!



Wednesday ~ Burger Night
Friday ~ Fresh Fish Night
Saturday ~ Prime Rib Night
Sunday ~ Pizza Night