

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 OF 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 accoutrements

BACON WRAPPED SHRIMP ~ 16
Four large Black Tiger shrimp, stuffed with spicy horseradish, wrapped in bacon and served with house cocktail sauce

HUMMUS BOARD ~ 14
House-made hummus, carrots, celery, cucumber, feta cheese, garden fresh oregano and served with Nann

MAPLE BACON BRUSSELS (GF) ~ 12
Roasted brussels sprouts, Ohio maple syrup, parmesan cheese

SPINACH AND ARTICHOKE DIP ~ 14
House made spinach and artichoke dip topped with herb panko and served with crostinis

ARANCINI BALLS ~ 14
Fried risotto balls stuffed with braised beef and parmesan and served with house pomodoro

BRUSCHETTA ~ 12
House focaccia, brie spread, 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

HOUSE SIDE SALAD ~ 4

ROASTED BEET SALAD (GF) ~ 13
Slow roasted red beets, arugula, confit tomatoes, toasted pine nuts, feta cheese, topped with white balsamic vinaigrette

BUTTERNUT SQUASH SALAD ~ 14
Roasted butternut squash, bourbon cherries, goat cheese, red onions, arugula, and topped with honey-dijon dressing

CAESAR SALAD ~ 13
Farm fresh romaine, cherry tomatoes, toasted rosemary focaccia croutons, pepitas, tossed in caesar dressing

GARDEN SALAD (GF) ~ 13
Fresh spinach, romaine and arugula, charred green beans, slivered red onion, cucumber, parmesan, topped with balsamic 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

Menu created by Chef Zack

Peteralleninn.com ~ (330) 355 2100
8581 State Street, Kinsman OH 44428



***Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*



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 ~ 9

Sauteed Mushrooms & Onions ~ 4

Broiled Bleu Cheese ~ 2

HERITAGE HILL FARMS STEAK ~ MP

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

FILET MIGNON ~ 42 (GF)

Hand cut 6oz filet mignon, rosemary garlic butter, and potato pomme

BONE-IN PORK CHOP ~ 34 (GF)

Apple brined 14oz tomahawk pork chop, apple compote, vegetable du jour, and potato pomme

HOT HONEY SALMON ~ 32 (GF)

Charred cutler cove salmon, hot-honey glaze, arugula and artichoke salad, and potato pomme

TAVERN BURGER ~ 18

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

SEASONAL CREATIONS

DUCK ~ 40 (GF)

Smoked and seared duck, orange gastrique, hot honey glazed carrots, potato pomme

AIRLINE CHICKEN ~ 22

Brined airline chicken, smoked butter, squash succotash, arugula salad

SWORDFISH ~ 34 (GF)

Chef hand-cut swordfish, meuniere sauce, asparagus au gratin, potato pomme

CHICKEN CACCIATORE ~ 22 (GF)

Brined, braised and smoked chicken breasts, topped with house pomodoro, served with vegetable du jour and potato pomme

BUTTERNUT SQUASH PASTA ~ 20

Fresh egg pappardelle, blistered cherry tomatoes, arugula, butternut squash emulsion, pistachio gremolata

PAPPARDELLE ALFREDO ~ 22

Fresh egg pappardelle, blistered cherry tomatoes, oyster mushrooms, asiago alfredo, basil-truffle oil

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

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

Baked Mac & Cheese ~ 4

SPECIALTY COFFEE

SINGLE ESPRESSO - 4

DOUBLE ESPRESSO - 6

LATTE - 5

CAPPUCCINO - 5

FRENCH PRESS COFFEE - 5 PER POT

SECRET TEA SOCIETY

Specialty 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

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Live Music every Wednesday, Friday, & Saturday!

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



Menu created by Chef Zack

Wednesday ~ Burger Night

Friday ~ Fresh Fish Night

Saturday ~ Prime Rib Night

Sunday ~ Pizza Night