



# PETER ALLEN INN FALL LUNCH MENU



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)

Our beef is 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.

## STARTERS

### TAVERN BOARD ~ 16/26

BOARD FOR TWO / BOARD FOR THE TABLE

Chef's selected cured meats, locally sourced cheese and house jam accompanied by accoutrements

### BACON WRAPPED SHRIMP ~ 16

Four large black tiger shrimp stuffed with spicy horseradish, wrapped in bacon and served with cocktail sauce

### BRUSCHETTA ~ 11

House focaccia, brie spread, tomato jam, basil oil

### SPINACH AND ARTICHOKE DIP ~ 14

House made spinach and artichoke dip topped with herb panko and served with crostinis

### HOT PEPPERS IN OIL ~ 9

### TAVERN CHEESE SPREAD ~ 9

## HANDHELDS

### CHICKEN SALAD CROISSANT ~ 14

Cranberry walnut chicken salad with lettuce and tomato on a toasted croissant, served with fresh cut fries

### TURKEY CLUB ~ 14

Sourdough bread, sliced turkey, bacon, lettuce, tomato, garlic aioli served with hand cut fries

### CAESAR CHICKEN WRAP ~ 12

Tomato basil wrap, marinated chicken, caesar, romaine, tomato, parmesan cheese and served with hand cut fries

### FOCACCIA SANDWICH ~ 16

House made focaccia bread, salami, bacon, hot peppers and oil, lettuce, tomato, tarragon mayo and served with hand cut fries

### PESTO GRILLED CHEESE ~ 13

Sourdough bread, garden pesto, provolone, cheddar cheese, garlic aioli and served with tomato dill soup

### COLES BURGER ~ 16

Brioche bun, 8oz patty, house pomodoro, provolone cheese and served with hand cut fries

### TAVERN BURGER ~ 18

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

### THE REBECCA ~ 16

Grilled turkey, swiss cheese, grilled pineapple, cream cheese, strawberry jam, on 12 grain bread and served with hand cut fries

## FARM FRESH GREENS

ADD CHICKEN ~ 7    ADD SALMON ~ 12

ADD SHRIMP ~ 9    ADD STEAK ~ 9

### HOUSE SIDE SALAD ~ 4

### ROASTED BEET SALAD ~ 14 (GF)

Slow roasted red beets, arugula, confit tomatoes, toasted pine nuts, feta cheese, white balsamic vinaigrette

### GARDEN SALAD ~ 13 (GF)

Fresh spinach, and arugula, charred green beans, slivered red onion, cucumber, parmesan, balsamic vinaigrette

### BUTTERNUT SQUASH SALAD ~ 14 (GF)

Roasted butternut squash, bourbon cherries, goat cheese, red onions, arugula, honey-dijon dressing

### CAESAR SALAD ~ 13

Fresh romaine, cherry tomatoes, toasted rosemary focaccia croutons, pepitas, caesar dressing

## 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

## 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

8581 State Street, Kinsman OH 44428

Peteralleninn.com ~ (330) 355 2100



*\*\*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 BRUNCH



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BOARD FOR TWO / BOARD FOR THE TABLE

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**BRUSCHETTA ~ 11**

House foccacia, brie spread, tomato jam, and basil oil

**HOT PEPPERS IN OIL ~ 9**

**TAVERN CHEESE SPREAD ~ 9**

## BRUNCH ENTREES

**STEAK & EGGS ~ 20 (GF)**

8oz Heritage Hill steak, woodfire grilled, topped with fried eggs and served with home fries

**PAI OMELETTE ~ 14**

Farm fresh eggs, spinach, onion, ham, provolone, and mushrooms; topped with asiago fondue and served with toast

**EGGS BENEDICT ~ 14**

Toasted english muffin, two poached eggs, ham, "chorizo" hollandaise, served with home fries and fresh fruit

**HOT HAM AND CHEESE ~ 13**

Sourdough, thick cut ham, swiss cheese, caramelized onions, with garlic aioli and served with hand cut fries

**FARMERS BREAKFAST ~ 12**

2 eggs cooked to your preference, bacon, home fries, and toast

**CREME BRULEE FRENCH TOAST - 12**

Thick cut sourdough filled with pumpkin custard, bruleed sugar, strawberry coulis and served with bacon

**QUINOA BOWL ~ 12 (GF)**

Quinoa, fresh fruit, maple syrup, dusted with cinnamon sugar

**BRUNCH BURGER ~ 18**

8oz Heritage Hill Farms burger patty seasoned with a chorizo spice blend, topped with Black Sheep Farms bacon, fried egg, maple-sriracha aioli, on a brioche bun and served with fresh cut fries

## BRUNCH BAR

**BOTTOMLESS MIMOSAS ~ 18.95**

**BOTTOMLESS BLOODY MARYS ~ 24.95**

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## SPECIALTY COFFEE

**SINGLE ESPRESSO - 4**

**DOUBLE ESPRESSO - 6**

**LATTE - 5**

**CAPPUCCINO - 5**

**FRENCH PRESS COFFE - 5 PER POT**

## 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



*Menu created by Chef Zack*

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



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