



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!

STARTERS

CUP OF TOMATO DILL ~ 6
CUP OF SOUP DU JOUR ~ 6

TAVERN BOARD ~ 16.61 / 26.62
BOARD FOR TWO / BOARD FOR THE TABLE

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

BACON WRAPPED SHRIMP ~ 16.61

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

KOREAN CHICKEN STEAM BUNS ~ 13.31

Buttermilk marinated, crispy coated, drizzled with sweet soy sauce, topped with red onion and cilantro

BEEF TARTAR ~ 19.91

Raw seasoned beef with anchovy - cornichon vinaigrette

PORK BELLY ~ 14.41

Pureed white beans, red & yellow tomatoes, mint, topped with basil oil and fresh basil garnish

CRISPY CALAMARI ~ 13.31

Crispy calamari, haricot verts, tomatoes, sweet chili sauce, roasted garlic aioli

HOUSE-MADE MEATBALL ~ 9.19

House-made giant meatball, whipped ricotta cheese, and red sauce

MUSHROOM DUSTED FILET TIPS ~19.91

Filet tips with a Bordelaise sauce topped with bleu cheese

HOT PEPPERS IN OIL ~ 9

TAVERN CHEESE SPREAD ~ 9

BUILD YOUR OWN PIZZA

**featuring house-made pizza dough*

PIZZA ~ 14 .41

FLATBREAD ~ 10.10

GLUTEN FREE PIZZA ~ 15.51

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

FARM FRESH GREENS

ADD CHICKEN ~ 7 ADD SALMON ~ 12
ADD SHRIMP ~ 9 ADD STEAK ~ 9

HOUSE SIDE SALAD ~ 4

ROASTED PEACH & PARMA HAM ~ 14.14

Sweet roasted peaches, salty Parma ham, mozzarella cheese, peppery fresh basil mixed with crisp lettuce, white balsamic vinaigrette

CHOPPED SALAD ~ 13.31

Romaine & Iceberg lettuce, provolone cheese, salami, red onion, bell peppers, tomatoes, cucumbers, zesty Italian vinaigrette

MARTHA'S VINEYARD ~ 13.31

Mixed greens, dried cherries, bleu cheese crumble, candied pecans, raspberry vinaigrette

PANZANELLA SALAD ~ 14.41

Bread salad with tomatoes, cucumbers, red onion, fresh herb croutons, orange jalapeno vinaigrette

CAESAR SALAD ~ 13.31

Traditional Ceasar, fresh romaine, herb croutons, anchovy garnish

PTO SALAD ~ 14.41

Marinated bell peppers, sweet tomatoes, red onions, mixed with bleu cheese

SPECIALTY PIZZAS

**featuring house-made pizza dough *priced for pizza or flatbread*

DICKS DELUXE PIZZA ~ 24.42/ 17.71

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

CHICKEN BACON RANCH ~ 23.32/ 16.61

Fried chicken, cheddar bleu cheese, scallions, ranch sauce, hot sauce drizzle

CAPRESE PIZZA ~ 22.22/ 15.51

Fresh tomatoes, basil, Romano cheese, mozzarella cheese, garlic sauce

TUSCAN PEASANT ~ 23.32/ 17.21

Prosciutto ham, arugula, shaved parmesan cheese, garlic Boursin crust, balsamic glaze

BRIER HILL PIZZA ~ 20.02/ 15.51

Bell peppers, Romano cheese, red sauce

SPECIALTY COFFEE

SINGLE ESPRESSO ~ 4

DOUBLE ESPRESSO ~ 6

LATTE ~ 5

CAPPUCCINO ~ 5

FRENCH PRESS COFFEE ~ 5 PER POT





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

All Woodfire Grille items include choice of one side unless otherwise stated

Add to any woodfire favorites:

Shrimp - 9 | Mushrooms & Onions - 4

Broiled Bleu Cheese - 2

PORK RIBEYE ~ 24.42

Woodfired honey - garlic Berkshire pork ribeye, onion compote, raspberry port wine

HANGER STEAK ~ 26.62

Woodfired miso butter glaze, bacon kimchi, chimichurri

BACON WRAPPED FILET ~ 49.94

Woodfired bacon wrapped filet with a bleu cheese crust and a roasted peppercorn demi

TAVERN BURGER ~ 18.81

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

VEAL STRIP STEAK ~ 29.91

Woodfired topped with Bulleit Bourbon garlic cream sauce

PISTACHIO LAMB RACK ~ 49.94

Woodfire Grilled, pistachio crusted and brushed with whole grain mustard

CHARRED SIRLOIN STEAK ~ 21.12

Boursin crusted sirloin topped with blistered tomatoes, blackberry merlot reduction

ALA CARTE SIDES - 6.06

Vegetable Du Jour

Asian Blistered Green Beans

Miso Butter Yellow Potatoes

Roasted Fingerlings

Baked Potato

Sticky Garlic Broccoli

Fresh Cut Fries

Sweet Potato Fries

Bourbon Bacon Fried Brussels

Sweet Potato

****The following major food allergens are used as ingredients in this facility: Milk, egg, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, and sesame. Please notify staff for more information about these ingredients.**

SEASONAL CREATIONS

All Seasonal Creations include choice of one side unless otherwise stated

VEAL PARMESAN ~ 26.62

Tender breaded veal cutlet, fried till golden brown, layered with red sauce, fresh mozzarella and basil accompanied by a nest of spaghetti

SESAME SEARED AHI TUNA ~ 25.52

Seared ahi tuna topped with sweet chili glaze, wasabi, seaweed salad

BUCATINI & MEATBALL ~ 22.22

Classic Italian- American dish with savory handmade meatballs, accompanied by a nest of bucatini, red sauce
Add Another Meatball - 4.04

SEARED CHICKEN CAPRESE ~ 21.12

Breast of chicken pan seared with sweet sundried tomatoes, fresh mozzarella, basil

CHICKEN POT PIE ~ 21.12

Savor filling of tender diced chicken, medley of vegetables, potatoes in a rich creamy sauce topped with butter puff pastry

CEDAR PLANK SALMON ~ 25.52

Oven roasted with sweet chili barbecue, dotted with basil pesto and scallions

ORECCHIETTE PESTO ~ 19.91

Al Dente cooked and tossed with house made pesto, fresh basil, olive oil, toasted pine nut, tangy parmesan
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 ~ Botanical (No Caffeine)

Alabaster White Tea

Fig and Date Night ~ Black

Society Grey ~ Black

Secret Ceylon ~ Black

Creme Caramel ~ Oolong

Ebony Chai ~ Black

Citrus Almond ~ Botanical

Mahara Mango ~ Botanical

Cocoa Tango ~ Caffeinated

Cocoa Rose ~ Botanical (Lightly Caffeinated)

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



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