

Swiss Specialties

Veal Zürich	17.95
<i>Sliced veal with mushrooms in a light cream sauce.</i>	
Pork Victor	18.95
<i>Juicy pork tenderloin topped with a wild mushroom sauce.</i>	
Bratwurst	15.95
<i>Grilled veal sausage, served with an onion sauce.</i>	
Pork Pojarski	14.95
<i>Sautéed and served with a red wine sauce.</i>	
Kalbsleber Baselerart	16.50
<i>Sautéed veal liver, served with fried onions.</i>	
Rahmschnitzel	19.95
<i>Sautéed veal with a light cream sauce and noodles.</i>	
Trout Zug	16.50
<i>Poached rainbow trout topped with herb sauce.</i>	

*Time is a priceless ingredient of every well prepared meal.
While we tend to the preparation of your sumptuous dinner,
we invite you to enjoy the surroundings, the view,
your companions and your favorite beverage.*

*Your host and chef
Victor Hofmann*

Our chicken, veal and pork are sustainable and pasture raised, free of hormones and antibiotics.

9% NH Meals Tax and gratuities are not included.

REMINDER STATEMENT

"Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illnesses."

Appetizers

Bündnerteller <i>Thinly sliced dried beef and prosciutto ham. Garnished with pearl onions and gherkins.</i>	7.50
Smoked Salmon <i>Served with chopped onions and capers.</i>	6.50
Farmers Paté <i>Served with Cumberland sauce.</i>	6.25
Crab Cake <i>Sautéed and served with mustard sauce.</i>	7.50
French Onion Soup <i>Baked in a crock with a crouton and melted Swiss cheese.</i>	4.25
Wayside Inn Clam Chowder <i>Our own, very popular New England recipe.</i>	4.50
Soup du Jour	3.00
Salad <i>Fresh mixed garden greens served with homemade salad dressings.</i>	5.25
Soup du Jour and Salad as a meal	8.75

Entrées

All entrées are served with vegetables and Röstli potatoes (crisp shredded potato cake) or Spätzli or rice.

Pasta and Salads

Vegetable Ravioli <i>Served with a light pepper sauce.</i>	13.95
Gnocchi Wayside <i>Potato dumplings served with shrimp, tomatoes, garlic and herbs.</i>	16.95
Wayside Inn Salad <i>Mixed garden greens, served with a maple walnut dressing.</i>	
	with grilled chicken 14.25
	with grilled pork tenderloin 15.75

Fish and Seafood

Fresh Salmon Filet <i>Broiled and served with Hollandaise sauce.</i>	16.50
Filets of Sole Meuniere <i>Sautéed and served with sauce remoulade.</i>	16.50

Sea Scallops <i>Large fresh scallops, broiled, crowned with breadcrumbs, shallots and tomatoes or sautéed with mushrooms and Sherry.</i>	19.95
Seafood Katharina <i>Scallops, shrimp, crabmeat and mushrooms simmered in a white wine sauce and served in a pastry shell.</i>	20.95
Wayside Inn Crab Cakes <i>Two cakes made with fresh Maine crabmeat, sautéed and served with a mustard sauce.</i>	19.95

Beef, Veal, Lamb, Pork and Game

New York Sirloin <i>10 oz. Black Angus sirloin steak, charbroiled to your specification and served with herb butter.</i>	23.95
Rack of Lamb Provençale <i>Roasted rack, basted with mustard, herbs and garlic.</i>	20.50
Grilled Pork Chop <i>Niman Ranch pasture raised, marinated in Maple syrup.</i>	17.50
Pork Tenderloin <i>Grilled and served with an Apricot-Dijon sauce.</i>	17.95
Venison Baden-Baden <i>Served with pears, red cabbage, chestnuts and Spätzli.</i>	19.95
Wiener Schnitzel <i>Lightly breaded veal, sautéed and served with a lemon wheel, anchovy and capers.</i>	19.95

Poultry

Grilled Duckbreast <i>Marinated in honey and served with an orange sauce.</i>	\$18.50
Statler Chicken Breast Forestiere <i>Sautéed all natural chicken, served with mushrooms and artichoke bottoms.</i>	16.50
Turkey Wayside <i>Oven roasted tenderloin served with red cabbage, chestnuts and Spätzli.</i>	14.95
Zoe's Chicken <i>All natural chicken breast, sliced and served in a curry sauce with fruits and coconut.</i>	14.50