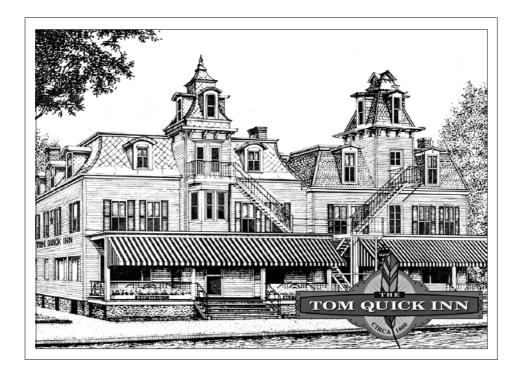


APPETIZERS		SOUPS & SALAD	
GOAT CHEESE TART	12	FRENCH ONION SOUP	9
Pickled Shallot, Watercress, Herbed Goat Cheese		Caramelized Onion, Crouton, Swiss Cheese	
MEATBALLS	11	TQ CLAM CHOWDER	10
Beef And Pork, Parmesan, Mozzarella, Red Sauce		Tomato, Cream, Fingerling Potato, Oyster Crackers	
GRILLED OCTOPUS	14	BEET SALAD	11
Crispy Potato, Green Olive, Grilled Romaine		Whipped Ricotta, Pistachio, Salsa Verde	
JUMBO SHRIMP COCKTAIL TQ Cocktail Sauce, Lemon	16	LITTLE GEM CAESAR Parmesan, Garlic Crouton, Anchovy	12
1 & Cocktail Sauce, Lemon			
FRIED CALAMARI Fra Diavolo Sauce	12	WEDGE SALADBacon Tomato Jam, Gorgonzola	11
.—————————————————————————————————————	SE MA	ADE PASTA Comments	•
LINGUINE WITH CLAMS	17	LUMACHE BOLOGNESE	18
Parsley, White Wine, Spicy Breadcrumb		Tomato, Beef, Pork, Butter	
BUCATINI ALFREDO	16	CAMPANELLE PESTO	16
Parmesan, Black Pepper, Cream		Basil, Seasonal Vegetables, Pine Nut	
•			•
ENTRÉES			
BLACKENED SALMON	24	STEAK AU POIVRE	32
Hatch Chili Polenta, Black-eyed Peas, Scallion, Cilantro		NY Strip, Pepper Cognac Sauce, Fries	
TQ BURGER	15	CHICKEN POT PIE	24
Dry-aged Beef Blend, White Cheddar, Cornichon Relish, Brioche Bun		Veloute, Parmesan Biscuit	
HERITAGE PORK CHOP	26	WHOLE GRILLED BRANZINO Salsa Verde, Lemon	28
Braised Cabbage, Apple, Mustard Jus	20		
TQ MEATLOAF	19	SHORT RIB POT ROAST	28
Savory Glaze, Mashed Potato, Green Beans	13		
		18OZ RIBEYERed Watercress Salad, Crispy Fingerling	MP
		rtea Watereress ediaa, enspy i mgering	
SIDES			
MASHED POTATO	7	GREEN BEANS ALMONDINE	7
CREAMED SPINACH	7	CRISPY FINGERLINGS	7
SAUTÉED SPINACH	7	BUTTERED BEETS	6
FRENCH FRIES	6		
HOUSE SALAD	5		
	······································	Please notify your server or any food allergies before or Consuming raw food or undercooked meats, poultry, se shellfish or eggs may increase your risk of foodborne il	afood,

shellfish, or eggs may increase your risk of foodborne illness.

20% gratuity on parties of 6 or more.

A PLACE IN HISTORY



Tom Quick Inn emerged from the joining of two downtown Milford icons: Center Square, a hotel, and Terwilliger House, a boarding house and restaurant. Even before the buildings were connected, the location became a popular destination for residents throughout the Tri-State area, with guests bicycling across the Delaware River from Port Jervis, NY to dine at Terwilliger House's popular restaurant. In the late 1940s, both properties were purchased by Bob Phillips Sr. and became Tom Quick Inn, although the remnants of both original buildings are respectively listed in the National Registry of Historic Places.

As a Milford Hospitality Group property, today's Tom Quick Inn continues the legacy of Center Square and Terwilliger House by attracting guests from the Tri-State and beyond with inviting rooms and an appetizing menu. In fact, Milford Hospitality Group was formed, in part, to bring Tom Quick Inn back to its rightful place as a community centerpiece and national gem. From upscale dining and craft cocktails, to antique décor and creature comforts, Tom Quick Inn has everything needed for your leisure.

