

COLGATE INN | HAMILTON, NY

THE Tavern

SUMMER '20 MENU

SHARED PLATES

Bavarian Pretzels & Beer Cheese 8
Good Nature American Brown Ale |
Jewett's Cheddar Cheese **(V)**

Tavern Wings 12
10 Wings
Hot | Medium | Mild | BBQ | Garlic |
Honey Mustard |
Mango Habanero **(GF)**

Little Neck Clams 12
Lemon | Garlic Butter | Thyme

Ahi Tuna Poke 14
Avocado | Crispy Wontons |
Seaweed Salad | Wasabi |
Sesame Soy Dressing

Spinach Artichoke Dip 10
Kalamata Olives |
Roasted Red Peppers |
Pecorino Romano |
Tortilla Chips **(GF, V)**

**Parties of 6 or more are
subject to a 20% Gratuity
Charge**

**(V+) Vegan | (V) Vegetarian |
(GF) Gluten Free**

SOUPS & SALADS

Soup of the Day \$6

Colgate Cobb 13
Romaine | Corn | Tomatoes | Chicken |
Smoked Bacon | Avocado | Hard Boiled Egg |
Lively Run Cayuga Bleu Cheese |
Parmesan Peppercorn Dressing **(GF)**

Caesar Salad 9
Romaine | Shaved Parmesan |
House Made Croutons | Caesar Dressing **(V)**

Kale Salad 10
Toasted Almonds | Carrots | Red Onions |
Dried Cranberries | Blueberries |
Mandarin Oranges | Rice Wine Vinaigrette
(GF, V, V+)

Beet & Pistachio Salad 10
Lively Run Goat Cheese | Pistachios |
Baby Spinach | Orange Vinaigrette **(V)**

Protein Power Bowl 13
Marinated Tofu | Almonds | Radish |
Garbanzo Beans | Avocado | Quinoa | Kale |
Carrots | Moroccan Vinaigrette **(V, V+, GF)**

House Salad 9
Arcadian Greens | Cucumbers | Tomatoes |
Bell Peppers | Carrots **(V)**

BETWEEN THE BREAD

Sunnybrook Farm Tavern Burger 13
Lettuce | Tomato | Onion | Cheddar
Flour & Salt Brioche Bun

Reuben 12
Jay's Corned Beef | Sauerkraut |
Thousand Island Dressing | Swiss Cheese

Cuban Sandwich 13
Applewood Smoked Ham | Pulled Pork |
Swiss Cheese | Pickles | Mustard |
Cuban Baguette

Grilled Chicken Masala Sandwich 12
Lettuce | Tomato | Onion |
Greek Yogurt | Naan Bread

Beyond Veggie Burger 13
Smoked Gouda | Lettuce | Tomato | Carmel-
ized Onion |
Roasted Garlic Aioli | Flour & Salt Brioche Bun

ENTREES

Citrus Salmon 24
Wild Caught Salmon | Citrus Butter
Quinoa Pilaf | Sauteed Asparagus

Shrimp Pappardelle 19
Spring Onion Pesto | Grape Tomatoes

Asiago Chicken 19
Breaded Chicken Breast | Wilted Spinach |
Fire Roasted Tomatoes

New York Strip Steak 28
Mashed Potatoes | Grilled Summer Squash
Choice of:
-Roasted Garlic Butter
-Rosemary Butter
-Cayuga Bleu Cheese Butter
Made From Kriemhild Dairy Farms Butter

SIDES - \$5

Mashed Potatoes | Summer Corn Rissoto |
Jewett's Mac & Cheese | French Fries |
Sauteed Asparagus | House Salad |
Caesar Salad

ADD-ONS

Jewett's Cheddar, Mozzarella,
Swiss or American **\$1**
Applewood Smoked Bacon **\$2**
Grilled Chicken **\$6**
Grilled Salmon **\$8**
Seared Shrimp **\$8**

Daily Specials

Monday

**Burger
Monday**

Tuesday

**Taco
Tuesday**

Wednesday

**Wing
Night**

Thursday

**Cans
'N
Clams**

Friday

**Fish
Fry**

Saturday

**Prime
Rib**

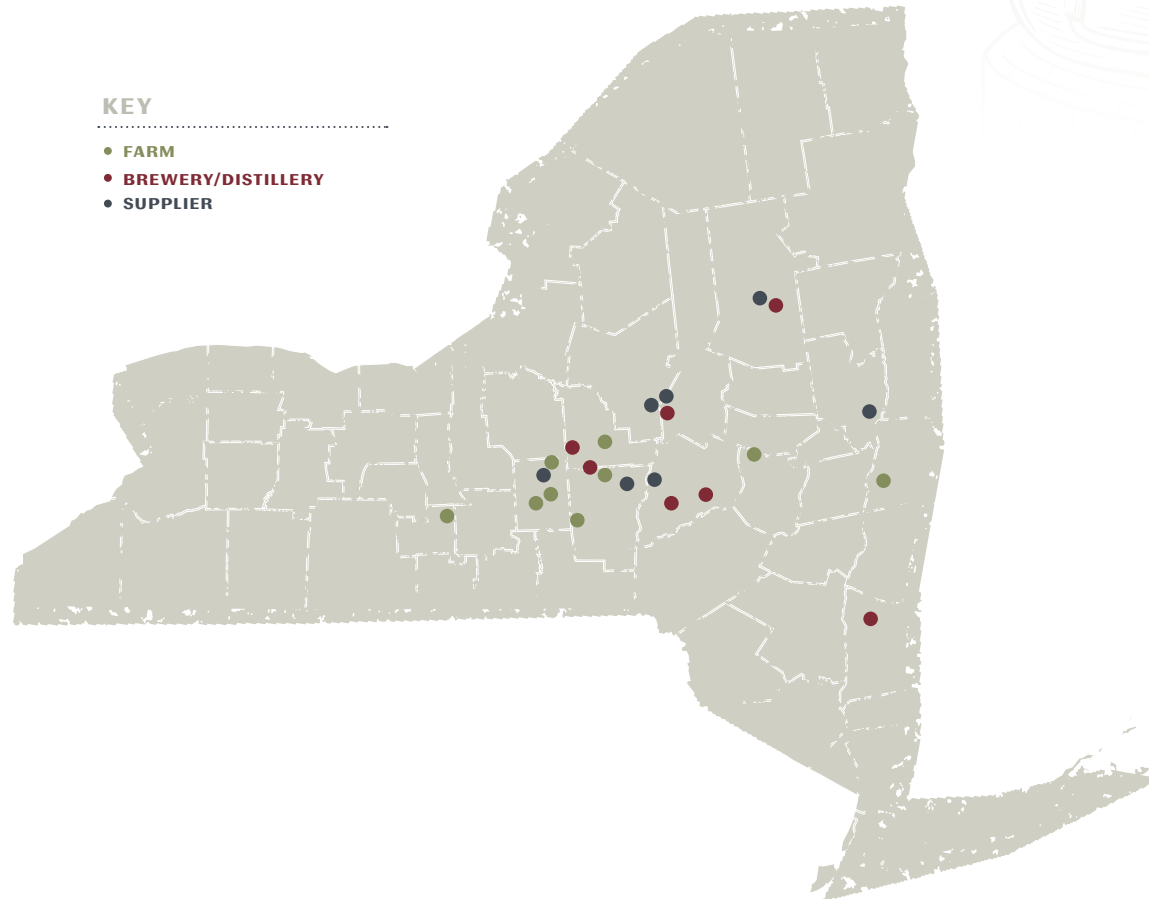
Sunday

**Seafood
Boil**

LOCAL PARTNERSHIPS

KEY

- FARM
- BREWERY/DISTILLERY
- SUPPLIER



BOUCKVILLE

- Mosher Farm

CAZENOVIA

- Beak & Skiff
- Critz Farms Brewing & Cider Co.
- Madison County Distillery

COOPERSTOWN

- Ommegang Brewery

CORTLAND

- Bean's Sunnybrook Farm

EARLVILLE

- Heartstone Artisan Bakery
- Hodge Farm's Maple Syrup
- Jewett's Cheese House

EAST HOMER

- Trinity Valley Dairy

ELIZAVILLE

- Sloop Brewing Co.

FABIUS

- Fresh Herbs of Fabius

GARRATTSVILLE

- Butternuts Beer & Ale

HAMILTON

- Flour & Salt Bakery
- Good Nature Brewery
- Maxwell's Chocolate's
- Kriemhild Dairy Farms

INTERLAKEN

- Lively Run Dairy

LAKEWOOD

- Southern Tier Brewing Company

LEBANON

- Fruit of the Fungi
- Old Home Distillers

MOHAWK

- Bach Family Farm

NEW BERLIN

- Chobani

SARATOGA SPRINGS

- Saratoga Spring Water Co.

SHARON SPRINGS

- Beekman 1802

TRUXTON

- Food & Ferments

UTICA

- Saranac Brewery
- Smith Packing Co.
- Utica Coffee