

COLGATE INN | HAMILTON, NY

THE Tavern

WINTER '20 MENU

SOUP

Butternut Squash & Apple Bisque **6**
(V,GF)

SALADS

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

Caesar Salad 10
Romaine | Garlic Croutons | Lemon |
Shaved Parmesan | Caesar Dressing
(V)

**Za'atar Spiced Grilled Chicken
Salad 10**
Baby Spinach | Kalamata Olives |
Tomatoes | Cucumbers | Red Onions |
Feta Cheese | Balsamic Vinaigrette
(GF)

SHARED PLATES

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

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

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

Handmade Dumplings 12
Pork and Kimchi Dumplings |
Sweet Chili Ginger Sauce

BETWEEN THE BREAD

Sunnybrook Farm Tavern Burger 13
Lettuce | Tomato | Onion | Cheddar

Reuben or Rachel 12
Jay's Corned Beef or Roasted
Turkey | Sauerkraut | Thousand
Island Dressing | Swiss Cheese

Cuban Sandwich 13
Black Forest Carved Ham | Pulled
Pork |
Swiss Cheese | Pickles | Mustard |
Cuban Baguette

Beyond Veggie Burger 13
Lettuce | Tomato | Wild Mushrooms |
Aged Provolone

Turkey & Brie Panini 12
Applewood Smoked Bacon |
Cranberry Mayo | Caramelized Onion

ENTRÉES

Lobster Mac and Cheese 24
Cavatappi Pasta | Old Bay Bread
Crumbs | Jewett's Cheddar Cheese

Wild Caught Seared Salmon 24
Lemon Dill Beurre Blanc |
Choice of 2 Sides (GF)

Braised Short Ribs 26
Mashed Potatoes | Roasted Baby
Carrots | Red Wine Demi-Glace

Gnocchi 18
Brown Butter | Sage |
Wild Mushrooms | Aged Provolone
(V)

Asiago Chicken 19
Wilted Spinach | Fire Roasted
Tomatoes

Chicken Parmesan 19
Mozzarella | Housemade Marinara |
Linguini

New York Strip Steak 28
Roasted Garlic, Rosemary, or
Cayuga Bleu Cheese Butter
Choice of 2 Sides (GF)

SIDES - \$5

Mashed Potatoes | French Fries | Jewett's Mac & Cheese |
Sweet Potato Fries | House Salad | Haricot Verts | Caesar
Salad | Wild Rice

ADD-ONS

Applewood Smoked Bacon **\$2** Grilled Chicken **\$6**
Grilled Salmon **\$8**

SPECIALS

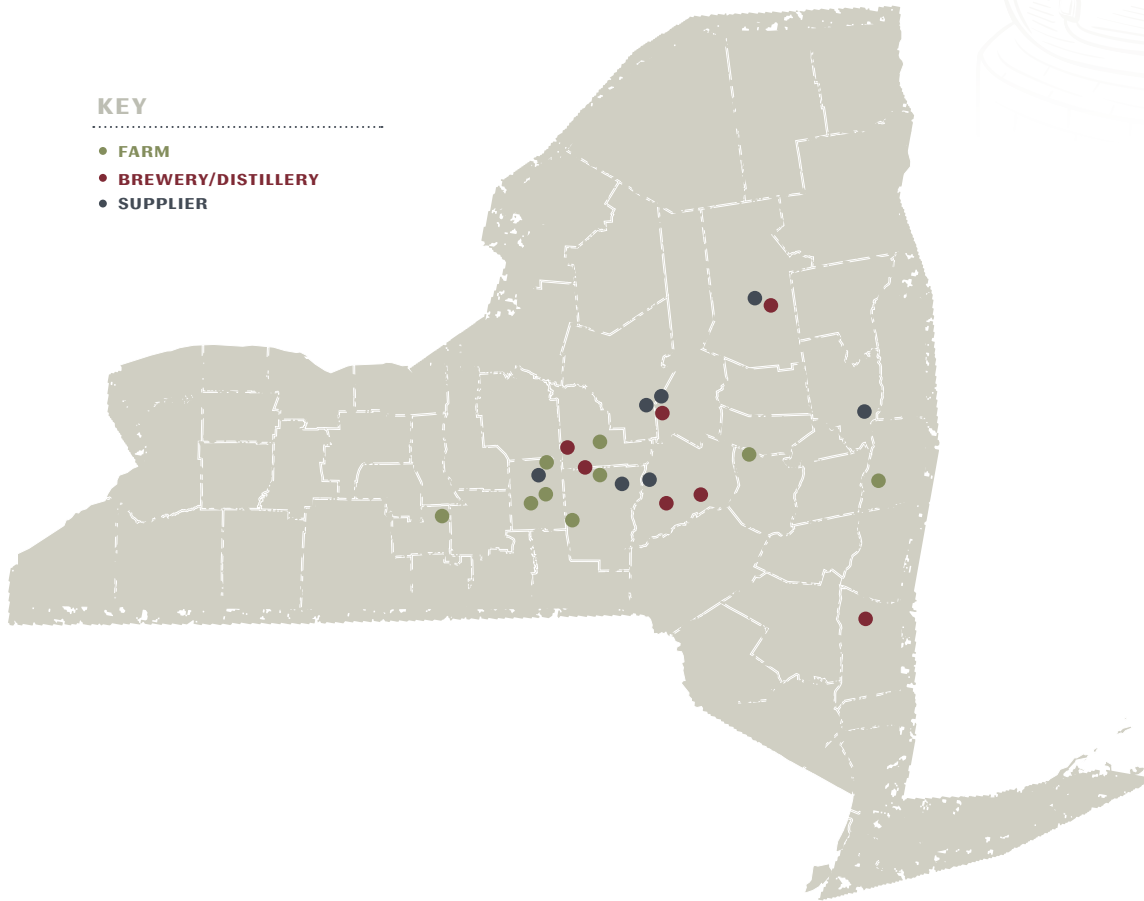
Monday - Burger Monday - \$10
Wednesday - Wing Wednesday - 6 Wings - \$5
Friday - Fish Dinner - \$18
Fish Fry Sandwich - \$13

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

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