

COLGATE INN

Menu served 5pm - close

Soup and Salad

SOUP DU JOUR \$4 / \$6

Chef select soup of the day.

FRENCH ONION GRATINÉE \$6

Onion soup with gruyere cheese and gold brown puff pastry crust.

HOUSE SALAD \$9

Mixed field green salad topped with cucumbers, tomatoes, bell peppers, and carrot gaufrettes with choice of Italian, ranch, raspberry vinaigrette or balsamic dressing. **V+, GF**

HARVEST KALE SALAD \$10

Hearty kale tossed with blueberries, mandarin oranges, onions, almonds, dried cranberries and sweet rice wine vinaigrette. **V+, GF**

COLGATE COBB SALAD \$13

Grilled hearts of romaine, sweet corn, tomato, grilled chicken breast, bacon, hard-boiled egg, *Lively Run* Cayuga blue cheese and parmesan peppercorn dressing. **GF**

Add to any salad: chicken \$6 Add salmon or shrimp \$8

Small Plates

CHARCUTERIE BOARD \$20

Seasonal selection of meats and cheeses.

KETTLE CHIPS AND DIP \$5

House-made kettle chips with French onion dip. **V, GF**

DEVEILED EGGS \$6

6 stuffed hard-boiled eggs. **V, GF**

BRUSSELS SPROUTS \$7

Roasted brussels sprouts with applewood rendered bacon and *Hodge Farms* maple syrup. **GF**

HUMMUS \$8

House-made hummus with herb infused olive oil served with pita points and crudité. **GF**

FRIED MOZZARELLA WITH RASPBERRY MELBA \$8

Breaded and deep fried Ciliegine mozzarella served with a raspberry melba dipping sauce. **V**

PRETZELS AND CHEESE SAUCE \$8

Bavarian pretzel sticks with *Good Nature* American brown ale and *Lively Run* cheddar cheese sauce. **V**

TAVERN CHICKEN WINGS \$12

10 chicken wings with hot, medium, mild, BBQ, or spicy plum sauce. Served with celery, ranch or blue cheese dressing. **GF**

SPINACH ARTICHOKE DIP \$12

Spinach artichoke dip made with kalamata olives, roasted red bell peppers and pecorino romano cheese. Served in a *Heartstone Bakery* pumpernickel boule. **V**

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Sandwiches

REUBEN \$12

House roasted corned beef with gruyere cheese, sauerkraut and Russian dressing on marble rye. Served with shoestring fries.

TAVERN BURGER \$13

Ground brisket beef patty, lettuce, tomato, and onion on a brioche bun. Choice of cheddar, swiss or provolone cheese. Served with shoestring fries.

THE SWEETLAND BURGER \$15

All beef patty, pepper crusted bacon, fried shallots, pickled onions, cheddar cheese and Cara's Signature Sauce on a brioche bun. Served with shoestring fries.

GARDEN BURGER \$12

Vegan burger patty, Pico de Gallo, avocado, and chipotle olive oil spread on a toasted ciabatta roll. Served with seasonal arcadian greens salad. **V+**

Add choice of cheddar, swiss or provolone cheese. \$1

Pasta

FOREST MUSHROOM GNOCCHI \$18

Gnocchi and *Fruit of the Fungi* forest mushrooms. **V**

SHRIMP PENNE ALLA RUSSA \$22

Shrimp over blush sauce, crushed tomatoes, onions, cherry peppers, pecorino romano, prosciutto, and fresh basil served with garlic crostini.

Signature Plates

DROVER SHEPHERD'S PIE \$24

Ground *Drover Hills Farm* lamb and beef, peas, carrots, corn, onion, celery, *Jewell's Cheese House* extra sharp cheddar cheese topped with mashed potatoes. **GF**

CHICKEN WITH FIGS \$22

Marinated airline chicken breast, figs, tawny port reduction served with wild rice and roasted butternut squash. **GF**

CHICKEN PARMESAN \$18

Breaded chicken cutlets topped with house-made marinara sauce and mozzarella cheese. Served over a bed of angel hair pasta.

NY STRIP STEAK \$32

14 oz NY Strip Steak served with a truffle twice baked potato and saffron butter poached baby carrots. **GF**

BUTCHER'S CUT MARKET PRICE

Served with Chef's choice of daily sides.

FRENCH CUT PORK CHOP \$24

10 oz pork chop served with apple chutney, mashed sweet potatoes and roasted brussels sprouts. **GF**

MAPLE GLAZED SALMON \$24

Atlantic wild caught salmon, maple glazed served with French green beans and pecan tri colored quinoa. **GF**

CATCH OF THE DAY MARKET PRICE

Served with Chef's choice of daily sides.