

# COLGATE INN

Menu served 5pm - close

## Small Plates

### KETTLE CHIPS AND DIP \$5

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

### SPINACH ARTICHOKE DIP \$13

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

### WASABI DEVILED EGGS \$6

Six zesty, stuffed hard-boiled eggs with wasabi and radish. **V, GF**

### BRUSSELS SPROUTS \$7

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

### SWEET POTATO HUMMUS \$8

House-made sweet potato hummus with served with grilled pita points. **GF**

### 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

Ten chicken wings with hot, medium, mild, BBQ, or bourbon maple chipotle sauce. Served with celery, ranch or blue cheese dressing. **GF**

### PARSLIED LEMON CALAMARI \$15

Crispy fried calamari tossed in fresh squeezed lemon juice and parsley served with house-made marinara sauce.

### CHARCUTERIE BOARD \$20

Seasonal selection of meats and cheeses.

## Soups

### 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.

## Salads

### 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**

### WINTER SALAD \$10

Thinly sliced Brussels sprouts tossed with red onions, carrots, diced apples, candied walnuts, 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*

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## Sandwiches

### TAVERN BURGER \$13

*Drover Hills Farm* hand pressed 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

*Drover Hills Farm* hand pressed 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*

### REUBEN \$12

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

## Pasta

### BUTTERNUT SQUASH RAVIOLI \$24

Butternut squash ravioli served with a brown butter sage sauce. **V** *Add scallops \$8*

### 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

### PORK TENDERLOIN \$24

Pork tenderloin medallions served with a hominy succotash made with black beans, lima beans, corn, onions, celery, peppers, and hominy and cranberry cornbread stuffing.

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

### CHICKEN PARMESAN \$19

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

### RED WINE BRAISED BEEF \$26

Braised beef short ribs served with roasted root vegetables and fingerling potatoes. **GF**

### HERB CRUSTED FILET MIGNON \$38

8 oz beef tenderloin encrusted in fresh herbs drizzled with au jus. Served with a truffle infused mashed potato and *Fruit of the Fungi* mushrooms. **GF**

### BUTCHER'S CUT MARKET PRICE

Served with Chef's choice of daily sides.

### WINTER CITRUS SALMON \$24

Atlantic wild caught salmon topped with blood oranges and citrus compound butter. Served with haricots verts and grilled sweet potatoes. **GF**

### CATCH OF THE DAY MARKET PRICE

Served with Chef's choice of daily sides.