

# COLGATE INN

## 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, carrots, dried cranberries and sweet rice wine vinaigrette. **V+, GF**

### COLGATE COBB SALAD \$13

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

Add chicken **\$6** Add salmon or shrimp **\$8**

## Small Plates

### KETTLE CHIPS AND DIP \$5

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

### DEVILED 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 raw vegetable 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 ranch or blue cheese dressing. **GF**

### CHARCUTERIE BOARD \$20

Seasonal selection of meats and cheeses.

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## Sandwiches

### REUBEN \$12

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

### 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.

## 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 SHEPPARD'S PIE \$24

Ground *Drover Hills Farm* lamb and ground 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**

### SOUTHERN FRIED CHICKEN \$22

Southern fried chicken breast served with pimento macaroni and cheese and grilled zucchini.

### BUTCHER'S CUT MARKET PRICE

Served with Chef's choice of daily sides.

### NY STRIP STEAK \$32

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

### FRENCH CUT PORK CHOP \$24

10oz 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.