

COLGATE INN

Menu served 11am – 5pm

Small Plates

PRETZELS AND CHEESE SAUCE \$8

Bavarian pretzel sticks with *Good Nature* American brown ale and *Jewett's Cheese House* aged cheddar cheese sauce. **V**

SWEET POTATO HUMMUS \$8

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

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**

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. **V**

Soups

SOUP DU JOUR \$4 / \$6

Chef select soup of the day.

FRENCH ONION GRATINÉE \$6

Onion soup with gruyere cheese and golden puff pastry crust.

Salads

HOUSE SALAD \$9

Mixed field greens 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**

CAESAR SALAD \$9

Crisp hearts of romaine, topped with garlic croutons, pecorino romano, lemon and house-made Caesar dressing. **V**

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

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Sandwiches

SOUP DU JOUR AND HALF SANDWICH \$11

Choice of roast beef, ham, or turkey on choice of white, wheat or rye bread. Served with lettuce, tomato, and mayonnaise.

BLT \$11

Applewood smoked bacon, fresh lettuce, sliced tomatoes, avocado, and lemon aioli. Served on choice of white, wheat or rye toast. Served with arcadian greens salad.

REUBEN \$12

House roasted corned beef with gruyere cheese, sauerkraut and Russian dressing on marble rye. Served with house-made kettle chips.

CHICKEN SALAD SANDWICH \$13

Seasoned chicken, apples, cranberries, shallots, and celery on a croissant. Served with fresh fruit.

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.

TURKEY APPLE BRIE PANINI \$12

Roasted turkey, sliced apples and brie cheese. Served with caramelized onions and cranberry mayo on *Heartstone Bakery* ciabatta bread. Served with shoestring fries.

OPEN CHICKEN PARMESAN SANDWICH \$13

Breaded chicken cutlet topped with house-made marinara sauce and mozzarella cheese. Served on a thick slice of *Heartstone Bakery* ciabatta bread. Served with Caesar salad.

PRIME RIB TOAST \$14

Roasted, shaved prime rib, caramelized onions, and sautéed mushrooms on a thick slice of *Heartstone Bakery* ciabatta bread topped with gravy. 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 arcadian greens salad. **V+**

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

PORTABELLA CAPRESE WRAP \$10

Marinated portabella mushroom, baby spinach, fresh mozzarella, tomatoes, and pesto mayo. Served with arcadian greens salad. **V**

Signature Plates

SHRIMP PENNE ALLA RUSSA \$13

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

MACARONI AND CHEESE \$11

Cavatappi pasta served with *Jewell's Cheese House* aged cheddar cheese sauce and a garlic panko crust. **V**

Add chicken: \$6