

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. **V**

AHI TUNA TARTARE \$12

Ahi tuna tossed in a sesame soy glaze served with fresh avocado, fried wontons, and toasted sesame seeds.

MUSHROOM BARLEY 'ARANCINI' \$8

Fruit of the Fungi mushrooms and toasted barley risotto, *Jewell's Cheese House* cheddar cheese, wilted spinach 'arancini'. Served with Romanesco dipping sauce.

PRETZELS AND BEER CHEESE \$8

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

SEASONAL FLATBREAD \$10

Warm ricotta cheese, *Fruit of the Fungi* mushrooms, and fresh baby spinach on top of toasted flatbread. **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 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**

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

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Sandwiches

TAVERN BURGER \$13

8 oz *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

8 oz *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

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

CHICKEN PARMESAN \$19

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

EGGPLANT PARMESAN \$19

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

Signature Plates

HONEY GARLIC PORK CHOP \$25

Grilled bone in pork chop served with honey garlic gastrique, *Jewett's Cheese House* extra sharp cheddar potato gratin and broccolini.

DROVER SHEPHERD'S PIE \$24

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

ROASTED CHICKEN WITH FIGS \$22

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

RED WINE BRAISED SHORT RIBS \$26

Braised boneless 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, *Fruit of the Fungi* mushrooms and drizzled with au jus. Served with a truffle infused mashed potato and roasted baby carrots. **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**

PAN SEARED ATLANTIC COD \$24

Pan seared cod served on a bed wilted spinach with white beans, fresh tomatoes and white wine broth. **GF**