

## soup

### CHEF'S CHOICE SOUP \$7/\$9

Bread and house-made butter

## starters

### SMOKED WINGS \$10

Twice cooked, spicy, BBQ, or sweet chili, bleu cheese, carrots, celery

### HUMMUS \$9

Sweet potato, orange, Cajun dust, olive oil, grilled pita

### MEAT + CHEESE \$18

Locally crafted meat and cheese, seasonal accompaniments

### WARM PRETZELS \$10

Everything seasoning, Urban Stead quark, MadTree beer

### CALAMARI \$14

Sautéed, spicy San Marzano tomato broth, Sixteen Bricks Epi

### ACORN SQUASH CROSTINI \$9

Whipped goat cheese, dried cherries, sorghum

### FRIED POLENTA \$10

Maple carrot puree, harissa

### WARMED BRIE \$14

Panko, five spice, cranberry apple chutney, Sixteen Bricks baguette

## salads

(Add chicken \$6, salmon \$8, steak \$8)

### PEAR + ARUGULA \$12

Avocado, gorgonzola, turmeric roasted chickpeas, roasted shallot vinaigrette

### CANDY APPLE \$14

Local greens, cheese curds, pepita, bourbon caramel popcorn, apples five ways, maple vinaigrette

### POWER GREENS \$14

Roasted sweet potato, wheat berries, chickpeas, dried cherries, cocoa nibs, spiced pecans, pomegranate vinaigrette

### CAESAR-ISH \$10

Shaved Brussels sprouts, Pecorino, radish, rye bread croutons, toasted pine nuts, creamy dressing

## sandwiches

(Served with fries or Saratoga chips. Side salad \$2)

### SUMMIT BURGER\* \$15

Black Hawk Farms beef, fontina, house pickle, Summit sauce, tomato, red onion, iceberg, sesame seed bun

### CINCINNATI CHEESESTEAK\* \$18

Sakura beef, pickled red onion, arugula, black garlic aioli, white cheddar on Sixteen Brix baguette

### FISH TACOS A LA TALLA STYLE \$16

Piquillo aioli, cabbage, avocado

### CUBANO \$14

Country ham, Porchetta, Swiss cheese, house pickle, Dijon, pressed Cuban roll

### CHICKEN SALAD WRAP \$12

Apple, celery, walnut, grape, honey mustard aioli, spinach wrap

### CLUBHOUSE \$14

Smoked turkey, crispy house bacon, thick cut tomatoes, lettuce, basil aioli

### CHARRED VEGETABLES \$12

Grilled cabbage, peppers, hummus, fig-pistachio chutney

### GRILLED CHEESE \$10

Boursin, aged cheddar, tomato chutney

## entrées

### TAGLIATELLE \$18

Hand cut tagliatelle, foraged mushrooms, roasted heirloom tomatoes, whipped farmers cheese, local herbs

### ROASTED CAULIFLOWER \$16

Grapes, feta, grains, harissa vinaigrette

### FILET OF BEEF\* \$35

6oz, fingerling potato, seasonal vegetables

### ROASTED SALMON GRAIN BOWL\* \$26

Heirloom carrots, local herbs, radicchio, crispy quinoa, carrot ginger vinaigrette

### ROASTED GERBER CHICKEN \$24

Apple wood smoked, Brussels sprouts, squash, bacon fat caramel

# *an inspiring act of conservation*

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*In an effort to reduce single-use plastic waste, straws are only provided upon request.*

*This is one of The Summit, A Dolce Hotel's many efforts to help reduce our impact on the planet. A straw used today could end up in the ocean tomorrow.*

## *a connected community*

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*The Summit, A Dolce Hotel is proud to partner with the following local food connections to provide fresh and sustainable items.*

Sixteen Bricks Bakery

Waterfields, LLC

Black Hawk Farms

The Bagelry, Over the Rhine

Madisono's Gelato & Sorbetto

Sakura Wagyu Farms

North Country Charcuterie