

HAMILTON INN

AUTUMN OFFERINGS

getting started

SCALLOPS

Corn and leek cream, bacon jam, local mushrooms, crispy leeks

14



BRUSSELS SPROUTS HASH

Bacon, onion, potato, soft poached egg, aleppo pepper

11

GRILLED FLATBREAD

Gorgonzola, balsamic onions, arugula, fresh mozzarella, local honey

12



POUTINE

Garlic cheese curd, veal demi glace, sharp cheddar, mushroom

14



CALAMARI

Avocado mash, spicy chili sauce, lime, cumin dust

13

EAST LAKE GREENS

Escarole, andouille, ham, fried potato, hot and sweet peppers, toasted garlic, oreganata, romano

12 For Two • 18 For Four

soups & salads

BEET & BURATTA

Tomato, arugula, basil oil, Maldon salt

12

PEAR & APPLE SALAD

Creamy maple-mustard vinaigrette, goat cheese, toasted almonds, cranberries

13

ROASTED CARROT BISQUE

Crispy duck, ginger, chermoula, toasted pepitas

11

NONNIE'S CHICKEN BALL SOUP

8

CAESAR SALAD

6

HOUSE SALAD

5



macaroni

CHICKEN & ANDOUILLE

Cajun cream, blistered tomato, roasted corn and poblano relish, sundried tomato, trombette pasta, parmesan

19

SHORT RIB BOLOGNESE

Pancetta, local Italian sausage, rigatoni

20



WILD MUSHROOM & TRUFFLE RAVIOLI

Local mushrooms, truffle cream, charred asparagus, wilted spinach, fried garlic chips, salt-cured egg yolk, crispy leek

23

BUCATINI

Bacon, peas, parmesan, green onion, arugula pesto

20

entrées

FRENCHED CHICKEN BREAST

*Crispy skin, rosemary, gingered
sweet potatoes, shallots,
arugula salad*

24

GRILLED LAMB CHOPS

*Harissa yogurt,
charred vegetable salad,
lemon-mint risotto*

26

BRONZED SALMON

*Lemon-goat cheese risotto,
buttermilk fried onion,
arugula salad*

24

RIBEYE

*10 oz, pan-seared,
rosemary-garlic butter, mashed potatoes,
shoestring vegetables, veal demi glace*

34

ROASTED BUTTERNUT SQUASH
RISOTTO

*Cranberries, asparagus, sweet peas,
toasted garlic, shallots, goat cheese,
sunflower seeds*

18

PORK TENDERLOIN

*Citrus-maple glaze, baked apples and
sage, whipped sweet potato,
hard cider pan gravy*

25

HALIBUT

*Pan-roasted, bucatini pasta,
arugula pesto, blistered tomato,
lemon-caper cream*

28

DUCK BREAST

*Wild mushroom and fennel
stuffing, black cherry pan jus,
shoestring vegetables*

26

SOUTHERN FRIED CHICKEN

*Mashed potatoes, gravy,
shoestring vegetables*

19

BOURBON GLAZED MEATLOAF

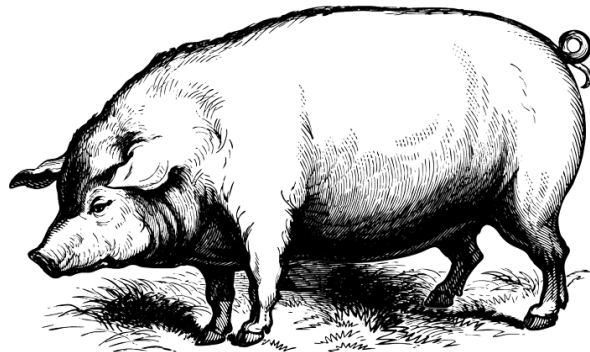
*Beef, veal, pork, wild mushrooms, mashed
red skinned potatoes, demi glace, buttermilk
onion, sunny side up egg*

22

POT ROAST

*Bach Farm's chuck roast, roasted
cranberry-port wine gravy, thyme, whole
grain mustard, mashed cauliflower,
braised carrot, roasted garlic*

20



handhelds

TURKEY & BRIE

*Slow-roasted turkey, Rye Berry Bakery
whole grain, brie, whole grain
cranberry mustard, sweet potato fries,
house pickle*

14

EAST LAKE BURGER

*Provolone, bacon, lettuce, blistered
tomato, french onion mayonnaise,
Rye Berry Bakery sesame roll,
fries, house pickle*

16

FRIED CHICKEN SANDWICH

*Sriracha buttermilk sauce,
honey, bleu cheese,
sweet potato fries, house pickle*

14