

# HAMILTON INN

## LATE WINTER OFFERINGS

### cold starters

#### LOCAL SHOWCASE

*Locally sourced cheeses, charcuterie, honeycomb with house-made crackers and candied nuts*

18

#### BLACKENED YELLOWFIN TUNA

*Soy-Mustard sauce, beurre Blanc, pickled ginger, toasted black sesame*

14

#### STEAK & EGG

*Beef carpaccio, Avocado Toast, Poached Egg, Arugula*

15



### soups & salads

#### NONNIE'S CHICKEN BALL SOUP

*Parmesan dumplings*

12

#### FRENCH ONION AU GRATIN

*Garlic crostini, Gruyere*

8

#### SPINACH SALAD

*Spiced pecans, applewood bacon, local Gorgonzola, bourbon vinaigrette*

13

#### HEIRLOOM BEET

*Arugula, orange, toasted sunflower seeds, goat cheese, honey, fresh lemon vinaigrette*

12

#### HOUSE SALAD

6

#### CAESAR SALAD

7

### hot starters

#### SEA SCALLOPS

*creamed corn, smoked bacon & tomato jam, crispy leek, local mushroom*

15

#### CALAMARI

*Avocado Puree, Fresh Lime, Espresso Dust, Chile Sauce, EVOO*

14



#### LOCAL ITALIAN SAUSAGE

*White Bean & Roasted Garlic Puree, Wilted Escarole, Aleppo Pepper*

11

#### CRAB CAKES

*Lump crab, Panko-crust, Avocado yogurt, pickled cucumber salad*

13

#### EAST LAKE GREENS

*Escarole, andouille, Prosciutto d Parma, crispy potato, cherry pepper, roasted pepper, toasted crumbs*

13 For Two • 18 For Four

entrées

FILLET OF GROUPEUR

*Snow pea, carrot and bell pepper julienne,  
crispy potato confit, red curry,  
coconut-ginger broth*

28

SCALLOPS

*Local pancetta, Italian sausage,  
spinach, white beans, garlic broth, lemon,  
shaved Parmesan, Apple Balsamic glaze*

24

LAMB SHANK

*Buttery whipped Chantilly potatoes,  
heartly pan jus, broccoli rabe*

23

CHICKEN

*Crisp, Frenched breast, gnocchi,  
Marsala Demi glaze, asparagus*

21

SKIRT STEAK

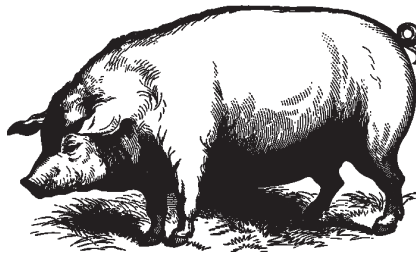
*Sweet soy-lime pan jus,  
crispy fried salt potatoes, peanut-scallion salsa,  
arugula & pickled onion salad*

29

BONE-IN RIBEYE

*Charred pepper & Parmesan compound butter,  
Buttery whipped Chantilly potatoes,  
Parmesan lemon brussels sprouts*

40



macaroni

RIGATONI

*Chicken, hot & sweet peppers,  
creamy tomato sauce*

18

handhelds

FARMSTEAD BURGER

*8 oz burger, Flour & Salt Brioche,  
lettuce, tomato, bacon jam, provolone,  
French fries, house pickle*

16

GNOCCHI

*Tender veal ragu, Maitake mushrooms,  
rustic vegetables, natural pan jus,  
Parmesan, toasted baguettes*

20

EAST LAKE CHICKEN

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

14

ROASTED TOMATO & BASIL RAVIOLI

*Red Pepper coulis, Basil Oil,  
Roasted Trumpet &  
Piopinno mushrooms,  
spinach, Mascarpone*

19

BLACK BEAN BURGER

*Flour & Salt brioche, black bean patty,  
chipotle mayo, pickled red onion, lettuce,  
cheddar, sweet potato fries, pickle*

14