

HAMILTON INN

FALL MENU

starters

MUSHROOMS

*Local sausage, goat cheese, toasted crumbs,
truffled cream, fried sage*
12

LOCAL SHOWCASE

*Local cheeses and meats, local honey,
house made crackers, spiced nuts*
18

SMOKED SALMON

*Grilled marble Rye Berry rye, avocado,
arugula salad, lemon vinaigrette,
toasted poppy seeds*
14

CALAMARI

*Avocado Mash, spicy chili sauce,
lime, cumin dust*
13

SCALLOPS

*Corn & Leek Cream, Bacon Jam,
Local Mushrooms, Crispy Leek*
16

POTATO CROQUETTES

*Vegetable, cheese-bacon filling,
pickled red onion, arugula, mustard sauce*
13

EAST LAKE GREENS

*Escarole, andouille, ham, fried potato,
hot & sweet pepper, toasted garlic,
Oreganata, Romano*
For four - 18 • For two - 12

GRILLED FLATBREAD

*Shaved pumpkin, vegan sausage,
blistered tomato, red onion, Jewett's Sharp Cheddar,
bourbon infused maple vinaigrette*
12



soup & salad

NONNIE'S CHICKEN BALL SOUP

8

FRENCH ONION SOUP

8

HOUSE

*Mixed greens, tomato, red onion, olive,
cucumber, Maple Dijon Vinaigrette, croutons*
7

CAESAR

*Romaine, classic Caesar dressing,
shaved Parmigiana, anchovy, crouton style*
8

CURRIED PUMPKIN SOUP

*Cornbread crouton,
pumpkin seed brittle*
11

RUBBED KALE

*Roasted sweet potato, beets,
apple, Parmesan tuile,
lemon-poppypseed vinaigrette*
13

FARRO

*Roasted cherry tomato, zucchini, red onion,
arugula, goat cheese, apple-honey vinaigrette*
14



macaroni

HOMEMADE SAGE GNOCCHI

*Pumpkin-brown butter cream,
roasted pumpkin, aged Parmesan*
21

CHICKEN & ANDOUILLE

*Cajun cream, blistered tomato,
roasted corn & Poblano relish,
Sundried tomato, trombette pasta, Parmesan*
19

TAGLIATELLE

*Roasted tomato & pepper ragu,
pork spareribs, fried kale, ricotta salata*
24

MAC & CHEESE

*Smoky cracked black pepper Gouda,
sharp white cheddar, local bacon,
toasted Parmesan crumbs*
20



mains

BACON WRAPPED PORK TENDERLOIN

*Roasted apples, Brussels sprouts,
apple-mustard pan jus,
house made spaetzle*

26



FRENCHED CHICKEN BREAST

*Crispy skin, Red wine marinade,
dried apricot & cranberry chutney,
Jalapeno corn bread stuffing, burnt corn,
cranberry & pear infused balsamic reduction
Warm farro & spinach salad*

27

DIVER SCALLOPS

*Butternut squash and pumpkin puree,
crispy local fingerlings, smoked cherry tomato,
pancetta, bourbon-maple reduction*

28

RACK OF LAMB

*Fojo's espresso crust, roasted beets,
truffled-fried fingerlings,
blackberry Demi glace*

35



SKIRT STEAK

*Soy-lime jus, fried potatoes,
peanut-scallion salsa,
pickled onion salad*

35

SHORT RIBS

*Saranac-Stone Age braise,
crispy garlic-Parmesan potatoes, glazed carrots,
blackberry jus, local honey, rosemary*

29

HALIBUT

*Pistachio crust, Harissa broth,
preserved lemon couscous,
braised fennel*

35

BOURBON GLAZED MEATLOAF

*Beef, veal & pork, wild mushrooms,
mashed redskins, Demi glace,
buttermilk onion, sunny side up egg*

23

BLACKENED SALMON

*Fire roasted red pepper risotto,
charred sweet corn, goat cheese,
arugula salad, lemon vinaigrette*

26

VEGETABLE CURRY

*Medium spiced curry base,
coconut milk, jasmine rice*

21

NY STRIP STEAK

*Pan seared, jumbo shrimp,
horseradish mashed potatoes,
smoky tomato-brown butter,
crispy bbq spiced buttermilk onions,
fresh rosemary and sage*

41

DUCK POT PIE

*Confit duck leg, herbed gravy,
country vegetables, homemade pastry*

33

handhelds

TURKEY & BRIE

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

14



FRIED CHICKEN SANDWICH

*Sriracha buttermilk sauce, honey,
Bleu cheese Sweet potato fries,
house pickle*

16

EAST LAKE BURGER

*Provolone, bacon, lettuce, blistered tomato,
French onion mayo, Rye Berry sesame roll,
Fries, house pickle*

17

BLACK BEAN BURGER

*Chipotle mayo, pickled vegetable slaw,
sharp cheddar, lettuce, Brioche, fries,
house pickle*

15