

HAMILTON INN

MID WINTER MENU

settle in

CALAMARI

*Avocado puree, chili oil,
ancho espresso dust, fresh lime*

14



LITTLENECKS

*Italian sausage, lardons, celery, fennel,
white wine, tarragon, cream, crispy baguette*

17

EAST LAKE GREENS

*Escarole, prosciutto, andouille, cherry pepper,
bell pepper, fried potato, romano*

For (2) 13 • For (4) 20

HASH

*Charred brussels sprouts, crispy potato, local bacon,
caramelized shallot, 5 ½ minute egg, toasted baguette*

14

MOROCCAN MEATBALLS

*Ground, local lamb, scallion, mint,
Ras el Hanout, Feta, baby arugula,
fresh herb & toasted almond pesto*

16



FRIED GOATCHEESE

*Pan-fried, crisp Panko-Romano crust,
hot raspberry honey, caramelized onion,
garlic crostini*

12

LOCAL SHOWCASE

*Locally sourced cheeses, sliced cured meats,
crostini, house chutney, homemade crackers*

22

CATFISH FINGERS

*Cornmeal crust, Caper
Remoulade, Lemon*

14

soups & salads

FRENCH ONION GRATINEE

9

NONNIE'S CHICKEN BALL SOUP

with Parmesan dumplings

15



CAESAR

*Romaine lettuce, shaved Parmesan &
Romano cheese, sourdough croutons,
toasted Asiago, white anchovie*

10

WEDGE

*Iceburg, blue cheese dressing,
bourbon glazed bacon, Gorgonzola croutons,
blistered tomato, red onion*

15

HOUSE

*Mixed greens, tomato, red onion,
olive, maple dijon vinaigrette*

9

entrée

POT ROAST

*Local chuck roast, rustic root vegetables,
caramelized onion pan jus,
red skinned mashed potatoes*

25



SHORT RIB BOLOGNESE

*Pancetta, spiced Italian sausage,
fresh rosemary & sage, rich red
wine-tomato broth, Tagliatelle pasta*

26

SOUTHERN FRIED CHICKEN

*Parmesan & buttermilk crust,
East Lake Greens, mac & cheese*

25

FRUTTI DI MARE

*Little necks, mussels, squid, shrimp, fresh basil,
chili flakes, bucatini, Arrabiata broth*

30

BONE-IN CHICKEN

*Crispy skin, sage & mushroom risotto,
oven roasted heirloom carrots,
brandy & brown butter glaze*

24



VEAL

*Pan-fried, escarole & white bean stew,
roasted garlic, Pancetta,
crisp Prosciutto, provolone*

30

PORK CHOP

*Parsnip-potato puree, brussels
& bacon hash, Apple-balsamic jus*

28

LAMB CHOPS

*Rosemary crust, red skinned mashed potatoes,
sauteed vegetables, Gorgonzola-bacon cream*

40

ROASTED SALMON

*Fennel & Pickled Celery Salad,
Brown Sugar & Soy Glaze, twice fried potatoes*

30

CAPELLINI

*Shaved carrot, braised greens, kalamata olives,
toasted pine nuts, lemon zest*

18

BEEF TENDERLOIN

*Grilled medallions, roasted garlic & parmesan mashed potatoes,
shiitake mushrooms, sweet Brandy demi glace, creamed leeks*

40

burgers

handhelds

O'MARA FARMS BEEF

*Jewett's 13 year cheddar, pickles, tomato, lettuce,
sesame bun, homemade onion rings, aioli*

18

PANINI

*Roast chicken, goat cheese,
olive tapenade, focaccia, sliced tomato,
arugula, balsamic*

16

QUINOA - VEGGIE

*Sesame roll, arugula, bell pepper
& parsley relish, Sriracha aioli*

16



TENDERLOIN STEAK SANDWICH

*Pepper crust, provolone,
long hots, shiitake mushrooms,
creamy horseradish, garlic baguette*

27

BACH FARMS LAMB

*Scallion, mint, Ras el hanout, Feta,
herb & toasted almond pesto, grilled red onion*

17

ALL BURGERS & HAND HELDS INCLUDE HOUSE
CHIPS, TRUFFLE-ROSEMARY FRIES, OR HOUSE FRIES