

# MID-WINTER OFFERINGS 2023

## starters

### U-8 Shrimp – 18

Blackened, sunchoke velouté, smoked paprika, leeks, chile oil, toasted crumbs

### East Lake Greens – (2) 15 / (4) 20

Escarole, prosciutto, cherry pepper, bell pepper, toasted garlic, seasoned breadcrumbs, Romano

### Calamari – 15

Tubes and tentacles, avocado puree, fresh lime, spicy chili oil, espresso dust

### Brussels & Potato Hash – 14

Poached egg, applewood bacon jam, whole grain mustard, red pepper flakes

### Crispy Fried Goat Cheese – 13

Warm raspberry - jalapeno honey, arugula and pickled onion salad, crostini

### Oysters – “East Coast” – Market

Chef’s weekly selections

### Scallops – 18

Panko-crust, local bacon & tomato jam, crispy leeks, fried sage

### Flatbread - 14

Grilled chicken sausage, fresh apple, arugula, whole grain Dijon honey, local goat cheese, balsamic

## soup & salad

Add: Grilled chicken +7, 4oz Salmon +8, 4oz Steak +10

### Baked French Onion – 8

Toasted baguette, smoked provolone

### Caesar – 8, 13

Romaine hearts, shaved parmesan, croutons, white anchovy

### Wildwood – 10, 15

Mixed greens, cranberries, candied walnuts, grapes, feta, tomato, onion, olive, cucumber, bacon, cider vinaigrette

### Golden Beet – 14

Creamy, roasted local sunchoke, torn raddichio, kalamata olives, local Feta, shallot-red wine vinaigrette

## pasta & risotto

### Lobster Raviolo – 34

Homemade, fresh basil & tarragon Mascarpone, lemon zest, rich Brandy cream, roasted tomato chutney, shaved Romano

### Chicken Rigatoni – 19

Poached chicken, hot & sweet peppers, garlic, Romano, spicy tomato cream sauce

### Short Rib Bolognese – 24

Bach Farms short ribs, locally made hot and sweet Italian sausage, pancetta, tomato, red wine, garlic, cloves, tagliatelle

## handhelds

Served w seasoned homemade potato chips  
Add fries, sweet potato fries +5

### Fried Chicken - 17

Crispy chicken cutlet, lettuce, tomato, Gorgonzola, honey, brioche

### East Lake Burger – 18

O’Mara Farms Beef, smoked Provolone cheese, pickled onion, arugula, bacon, French onion mayo, brioche

### Shaved Ribeye – 19

Roasted red pepper & horseradish cream, smoked Provolone, local roasted mushrooms, French onion jus, pretzel roll

### Oyster Po’ Boy – 18

Cornmeal crusted oysters, French bread, shredded lettuce, tomato, pickled red cabbage, Comeback Sauce

### Blackened Scallops – 32

Roasted red peppers, crispy fried prosciutto, crumbled Gorgonzola & spinach risotto

### Winter Risotto – 21

Local Winter butternut squash and shiitake mushrooms, Parmesan, thyme, crumbled saffron, dry vermouth, shallots

## entrée

### Bone-in Chicken Breast - 25

Local, Southern-fried, sweet potato puree, toasted fennel & pickled red cabbage

### Duck Gumbo – 30

Duck legs, andouille, okra, carrot, thyme, sage, duck fat roux, rice

### Braised Lamb Shank – 28

Local bacon, carrot, celery, onion, whiskey & marmalade pan jus, leek and sharp cheddar risotto

### Monkfish – 26

Pan-fried, smoky black eyed peas & tomato, saffron broth, crispy leeks

### Chicken Francaise - 24

Egg & parsley batter, Sherry lemon butter, baby broccoli, angel hair

### Salmon – 26

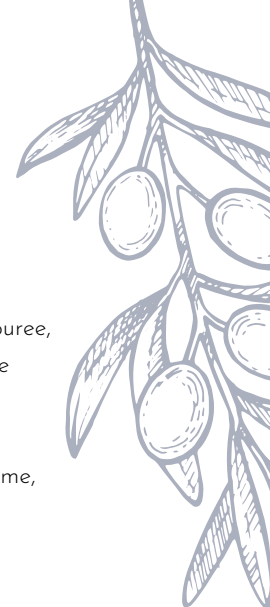
Harissa crust, white wine braised fennel, piquillo pepper risotto, lemon cream

### Ribeye – 40

Local, grass fed, pan seared, white bean-rosemary-potato stew, local roasted mushroom & garlic broth

### Oxtail Stew – 27

Local oxtail, rutabaga, parsnip, turnip, carrot, roasted garlic and red wine pan gravy, corn muffin



### Our Culinary Team

**Michael Latreille** Executive Chef • **Connor Woods** Chef de Cuisine • **Shane Smith** Saute Chef  
**Amanda DeSimone** Chef Garde Manger/Vegetable Chef & Pastry • **James Allen** Chef Garde Manger  
**Mason Jones** Commis Chef • **Ty Singleton** Commis Chef

## supporting farms

**Bach Farms, Mohawk, NY**

**Drover Hill Farm, West Edmeston, NY**

**O'Mara Farms, Canastota, NY**

**Common Thread CSA, Madison, NY**

**Fruit of the Fungi, Earlville, NY**

**Jones Family Farm, Herkimer, NY**

**Jewett's Cheese House, Poolville, NY**

**Nite Owl Bakery, Utica, NY**

Lamb shoulder, short ribs, bacon, sausage

Ribeye, oxtail, chicken

Ground beef

Beets, carrots, potatoes, sunchokes, shallots, squashes, cabbage, daikon

Wild mushrooms, powders

Chevre, cream cheese, feta

Cheddar, gorgonzola, smoked provolone

Table breads

**HAMILTON**  
— INN —

HAMILTON, NEW YORK

PART OF **MICHAEL'S** HOSPITALITY

