

MID - W I N T E R O F F E R I N G S 2 0 2 3

starters

Tofu Gyoza – 14 *(vegan)*

Pan-fried dumplings filled with tofu and fresh vegetables, served with soy ginger dipping sauce

Potato Pancakes – 13

Crispy potato and onion latkes with sour cream and house apple chutney

Root of the Root – 12

Roasted local rainbow carrots and fingerling potatoes tossed with fresh herbs with a side of lemon garlic aioli

soup & salad

Winter Jester & Golden Beet Salad – 14

Red onion, tomato, and apple in a golden turmeric/yogurt dressing

Tetsukabuto Bisque – 11 *(vegan)*

Coconut milk, warm curry spices, served with house seeded crackers

pasta & entrées

Baked Cashew 'Mac & Cheese' – 17 *(vegan)*

House cashew cream sauce, baked with Lumaconi pasta, broccoli, buttery panko

Sunchoke Rigatoni – 21

Local sunchokes, onion, Swiss chard, Pecorino Romano, toasted breadcrumbs, crushed macadamia nuts

Kale & Sweet Potato Curry – 20 *(vegan)*

Chickpeas, red pepper, coconut milk, medium spice, with Basmati rice

Minestrone Stew – 17

Local cabbage, zucchini, carrots, kidney beans in a savory tomato broth

Tofu Katsu – 21 *(vegan)*

Super crispy panko-crusting marinated tofu cutlet, warm cabbage slaw, pickled daikon, short grain rice, house katsu sauce



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HAMILTON, NEW YORK

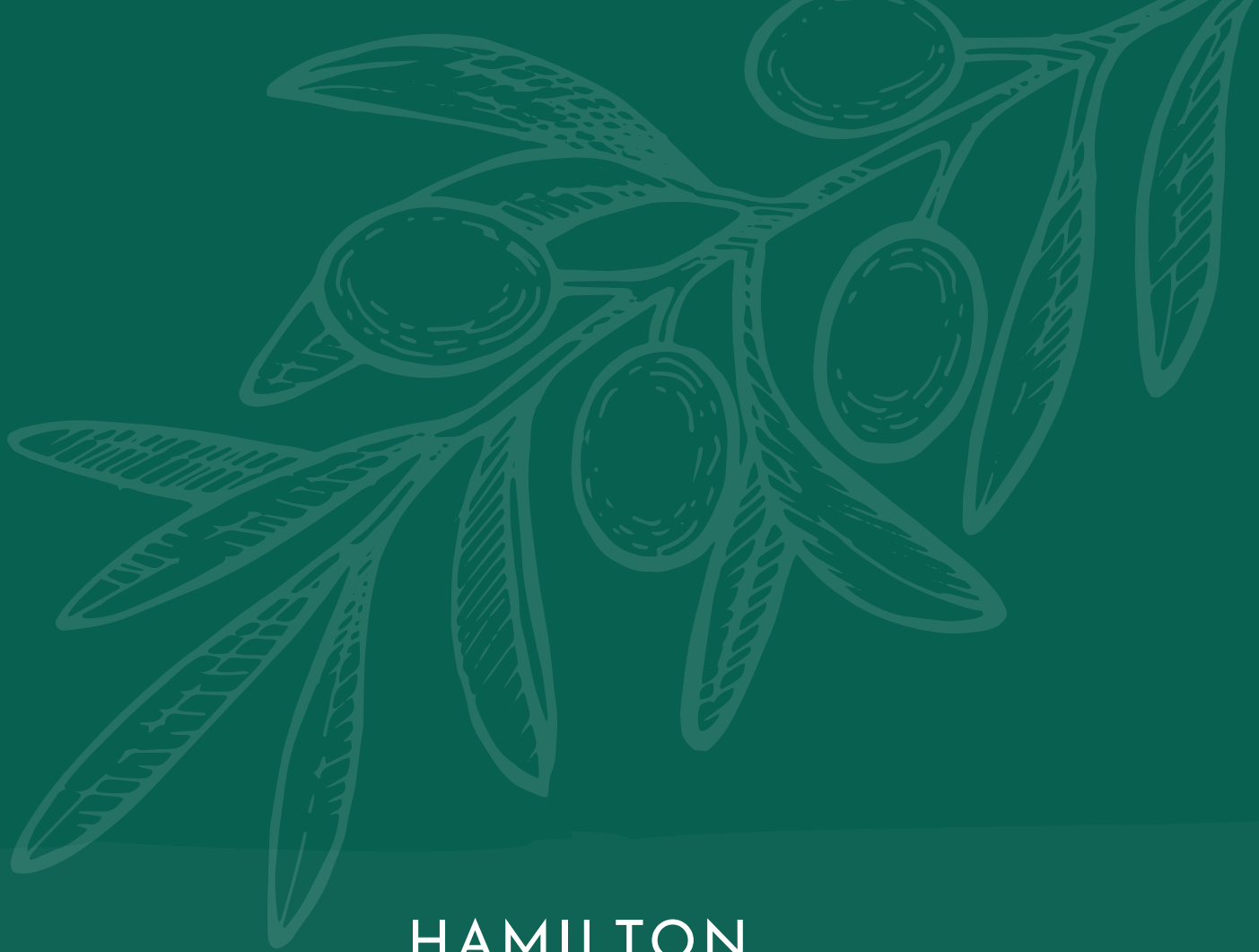
PART OF MICHAEL'S HOSPITALITY

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



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