

Dinner

AT HAMILTON INN

Starters

Our Daily Bread – Baked daily in-house – 4
* If you love our bread, we offer it by the loaf as well.
Take one home tonight!

Nonnie's Chicken Ball Soup – 12
Roast chicken, rustic vegetables, tomato broth,
acini di pepe, parmesan - parsley dumpling

French Onion Gratinée (GF) – 10
Caramelized onion, Sherry, beef & chicken stock,
toasted baguette crostini, sharp Provolone

Calamari – 18
Tubes and tentacles, whipped avocado, spicy chili oil,
Espresso dust, lime

Poutine – 17
Duck confit, local cheese curd, fresh thyme,
house fries, pan jus

Oysters – Market
Spinach, Gruyere bechamel, toasted garlic, whole grain
mustard, fried prosciutto

Whipped Feta – 14
Orange zest, cranberry chutney, honey, fresh thyme,
toasted pistachio's, chili flakes, crostini

Potatoes – 14
Crispy twice fried salt potatoes, chipotle aioli,
chimichurri, Romano, arugula

Greens Michael – 18
Escarole, hot and sweet peppers, crispy ham,
toasted garlic, breadcrumbs, Romano

Flatbread – 15
House crust, honey crisp apple, toasted walnuts,
Gruyere, celery, grapes

Salads

Upgrades : Grilled Chicken 10,
Grilled Salmon 13, Grilled Shrimp (3) 12,
Seared Scallops (3) 12, Sirloin Steak 15

House – 12
Mixed greens, tomato, cucumber, onion, olive, carrot,
house Cider vinaigrette

Caesar – 10
Romaine, house dressing, croutons, toasted parmesan
cheese crisp

Wildwood Salad – 16
Mixed greens, dried cranberries, grapes, candied walnuts,
feta, bacon, tomato, cucumber, onion, olive, cider vinaigrette

Entrées

Salmon – 30
Blackened, Gorgonzola gnocchi, broccolini,
oyster mushrooms, pancetta

Meatloaf – 32
Chuck, pork, veal, smokey roasted mushrooms,
bourbon-molasses crust, potato puree, fried leeks

Lobster – 48
Toasted corn risotto cake, sweet corn & fennel cream,
bacon, dill

Chicken Rigatoni – 24
Shredded chicken, hot and sweet peppers,
spicy tomato cream sauce

Kielbasa – 26
Charred, hot honey, potato puree, grilled onion,
pickled jalapeño, whole grain mustard, bell pepper

Handhelds

Fried Chicken Sandwich 21
Gorgonzola, hot honey, lettuce, Juanita's potato salad

East Lake Burger 25
Ground brisket, chuck and short rib, house seasonings,
pimiento cheese, bacon, lettuce, homemade sesame
Brioche, fries

Beef on Weck 24
Shaved ribeye, caramelized onion, creamy horseradish,
homemade Kimmelweck roll, French onion jus, fries

Crispy Eggplant 21
Panko crust, fresh mozzarella, spinach, tomato,
balsamic glaze, fries

Catfish – 27
cornmeal crust, creamy mac & cheese,
seasoned greens, Dijon-caper aioli

Rack of Lamb – 40
Roasted sweet potato, fennel onion & mint salad,
lemon-yogurt sauce, local oyster & trumpet
mushrooms, Aleppo pepper

Chicken – 26
Frenched, bone-in, skin on breast, lemon-spinach risotto,
broccolini

Ragout – 26
Ground and braised pork, honey crisp apple, capers,
shallots, pancetta, plum tomato, pappardelle

Duck – 36
Wild mushroom bread pudding, potato puree,
black cherry -brandy jus, micro greens

Strip Steak – 46
Pan-seared, peppercorn crust, au poivre pan sauce,
creamed spinach & leeks, matchstick potatoes

Executive Chef & Owner: Michael Latreille

SOUS CHEF: JAMES ALLEN | GRILL: MATTHEW ALLEN | SAUTE: BEN REESE
GARDE MANGER: AUSTIN WAKEFIELD | BAKING & PASTRY: DAVID CANNIZZARO
KP: LAVELLA WHIPPLE & GEORGE PALMER



HAMILTON

— INN —

HAMILTON, NEW YORK

PART OF MICHAEL'S HOSPITALITY