

GAZPACHO ✓ ✕

Cold summer soup made with fresh seasonal vegetables. \$5 Cup / \$6 Bowl

FRENCH ONION GRATINEE

Topped with croutons and Swiss cheese, served brown and bubbly. \$5 Cup / \$6 Bowl

SOUP DU JOUR

Chef inspired soup prepared daily, ask server for details. \$4 cup / \$5 Bowl

SPINACH & ARTICHOKE DIP ✓ ✕

Fresh house made spinach and artichoke dip served with corn chips. \$8

Serve in a bread bowl with bread cubes \$12

UTICA STYLE GREENS

Escarole, cherry peppers, prosciutto, garlic, shallots, fresh mozzarella and bread crumbs. \$7/\$14

SPICY FRIED CALAMARI

Foley's calamari tossed with pepperoncini peppers and an orange glaze served over mixed greens with a house made marinara dipping sauce. \$13

CHICKEN WINGS ✕

Chicken wings tossed in your choice of: mild, medium, hot, barbeque, Thai sweet chili or everything sauce, served with bleu cheese and celery. \$6/\$11

GRILLED CHICKEN QUESADILLA

Three cheeses, tomato, avocado and grilled chicken served with chipotle mayo, sour cream and fresh salsa. \$13

HOUSE SALAD ✓ ✕

Crisp iceberg and romaine lettuce, tomato, carrot, cucumber, red onion and house made Italian dressing. \$6

CAESAR SALAD ✓

Crisp romaine lettuce with our signature Caesar dressing, asiago cheese and croutons. Small \$6 / Large \$11

SPINACH & BLUEBERRY SALAD ✓ ✕

Fresh baby spinach with fresh blueberries, toasted almonds and red onion tossed with a lemon poppyseed dressing. \$13

SOUTHWEST CHICKEN SALAD ✕

Crisp romaine lettuce tossed in a chipotle-ranch dressing with avocado, tomato-cucumber salsa, cheddar cheese and blackened chicken breast. \$15

ADD TO ANY SALAD:

5oz. Grilled Chicken Breast \$6 • 4oz. Grilled Foley's Salmon \$7

Grilled Tenderloin Skewer \$8 • Grilled Shrimp Skewer \$8

STEAKHOUSE BURGER ✂

Served with lettuce, tomato, red onion and French fries. \$12

Add choice of: American, cheddar, Swiss, bleu cheese, provolone, double smoked bacon, sautéed onion, or sautéed mushrooms \$1 each

NEW ENGLAND LOBSTER ROLL ✂

Maine lobster meat tossed with celery and lemon mayonnaise, stuffed in a butter grilled rustic hoagie roll with shredded lettuce and French fries. \$20

THE REUBEN ✂

Braised corned beef, 1000 Island dressing, Swiss cheese and sauerkraut. Served on toasted pumpernickel with a side of German potato salad. \$12

DRY AGED KING SOLOMON BURGER ✂

30 day, dry-aged, burger from King Solomon Farms served on a brioche roll with cheddar cheese, lettuce, tomato, onion and a side of French fries. \$15

SHAVED BEEF & BLEU CHEESE PANINI ✂

Shaved house made roast beef with crumbled bleu cheese, caramelized onions and garlic aioli on white bread and French fries. \$15

CHICKEN PARM GRINDER

Lightly breaded chicken breast topped with marinara and mozzarella cheese served on a rustic hoagie roll with French fries. \$11

ROASTED CHICKEN SALAD CROISSANT ✂

Slow cooked chicken mixed with celery, apples and dried cranberries, served on a fresh croissant with a side of fresh fruit. \$11

SOUP AND HALF SANDWICH ✂

A cup of soup served with a half sandwich of your choice: shaved ham or turkey with lettuce, tomato and mayo. \$8

PORTABELLA CAPRESE PANINI ✓ ✂

Balsamic marinated portabella mushrooms, sliced heirloom tomato, fresh mozzarella and fresh basil on high crown bread with French fries. \$12

CUBAN STYLE BLACK BEAN QUINOA BURGER ✓ ✂

Sweet potato, black bean and quinoa burger on a brioche roll with lettuce, tomato, onion, quick pickle, poblano mustard and a side of French fries. \$12

KALUA PORK SANDWICH ✂

Braised Kalua pork with pineapple coleslaw and a kimchi aioli served on a rustic hoagie roll with a side of French fries. \$15

All sandwiches served with a pickle and French fries, gluten free rolls available.

Colgate Inn is proud to serve the freshest farm products when in season from fine local purveyors such as Lively Run Dairy Farm of Interlaken, Jewett's Cheese House of Earlville, Fresh Herbs of Fabius, Battistoni of Buffalo, Fruit of the Fungi of Lebanon and Mosher Farms of Bouckville.

Please speak to your server about any dietary restrictions you have. Our staff is happy to accommodate.

✓ These items are vegetarian or **may be prepared** vegetarian. Please ask server for details.

✂ These items are gluten free or **may be prepared** gluten free. Please ask server for details.