

THE SIDE ROOM

COCKTAIL PARLOUR
AT THE INN AT SARATOGA EST. 1843

Starters, Small Plates & Shareables

Cheese & Charcuterie

Single Item 8 / Three for 22 / Five for 36

Mediterranean Dips

Single Item 7 / Three for 18

House made Hummus: • Roasted Red Pepper
• Lentil and Onion • Roasted Tomatoes & Basil
served w/ Warm Pita and Garden Vegetables

Crab Cakes 14

Lemon Crème Fraîche, Greens, Arugula

Shrimp & Beans 15

White Beans, Sweet Italian Sausage, Swiss Chard

Baked Brie in Puff Pastry 14

Chai Poached Pear, Melba & Fresh Crostini

Fried Chicken Wings 14

Espresso BBQ Sauce or Buffalo Sauce

Grilled Flatbread with House Made Mozzarella 12

• Roasted Tricolor Tomatoes, Fresh Basil & Arugula
• BBQ Chicken & Green Onion
• Tomato, Sweet Sausage, & Spinach
• Artichoke, Spinach & Fresh Basil

Duck Fat Truffle Fries 7

Parmesan, Garlic Mayo, Truffle Oil

Seared Ahi Tuna 14

Cucumber Rounds, Wasabi Crème Fraîche, Julienne Radishes & Cilantro

Salads

Farmer's Market 9/14

Local Greens & Vegetables dressed with Lemon Vinaigrette

Classic Caesar 7/12

Marinated White Anchovies

Add Chicken 7

Add Shrimp 9

Summer Salad 9/14

Arugula, Grilled Fresh Peaches, Roasted Goat Cheese, Toasted Almonds, Olive Oil & Bordeaux Vinegar

Sandwiches

All Sandwiches Served with Duck Fat Fries or Side Salad

Hamburger 14

Norseman Farms Ground Beef, Swiss, Slab Bacon, Mushrooms, Apple Cider Catsup

Grilled Chicken 14

Sliced Apples, Swiss & Cranberry Mayo

Grilled Cheeses 14

• Black Forest Ham, Dijon, Gruyère, Fried Egg on top
• Heirloom Tomato, Provolone, Pesto, Balsamic Reduction

Entrees

Pan Seared Seabass 19/37

Shitake Mushrooms, Artichokes, Roasted Tricolor Tomatoes, Peppers & Onions, Fried Potato Crisps

Shrimp and Scallop Scampi 18/31

Roasted Garlic, Sundried Tomatoes & Spinach, House Made Fettucine

Marinated Grilled Skirt Steak 17/29

Smothered in Sautéed Mushrooms & Onions, Sour Cream Chive Mashed Potatoes, Asparagus

Grilled Filet Mignon 19/37

Filet of Beef, Burgundy Demi, Brussel Sprouts with Honey & Bacon, Tricolor Fingerling Potatoes

Signature Dishes

Hannah's Beef Brisket 15/27

Sour Cream Chive Mashed Potatoes, Glazed Baby Carrots

Wild Boar Bolognese 12/23

House Made Tagliatelle

Jambalaya 26

Andouille Sausage, Shrimp, Rice, Creole Seasoning

Home Made Ravioli 16

• Spinach & Gorgonzola served with a Pesto Cream Sauce
• Assorted Fresh Mushrooms & Creamy Parmesan Sauce