

SALADS

SIGNATURE SALAD *V GF*

CRISP ROMAINE, ROASTED RED PEPPER, BACON, TOMATO, ASIAGO CHEESE, AND PEPPERCORN PARMESAN DRESSING. \$6/\$10

CAESAR SALAD *V GF*

CRISP ROMAINE, OUR SIGNATURE CAESAR DRESSING, ASIAGO CHEESE, WHITE ANCHOVIES AND CROUTONS. \$6/\$10

STEAK WEDGE SALAD *V GF*

MARINATED STEAK SKEWER WITH A WEDGE OF ICEBURG LETTUCE, HEIRLOOM CHERRY TOMATOES, RED ONION, BACON LARDONS, BLEU CHEESE AND HOUSE MADE DRESSING. \$15

SPINACH SALAD *V GF*

FRESH BABY SPINACH TOSSED IN A GINGER-CARROT DRESSING WITH STRAWBERRIES, BLUEBERRIES, CANDIED GINGER, LIVELY RUN FETA CHEESE AND TOASTED ALMONDS. \$12

SOUTHWEST CHICKEN SALAD *V*

FRESH ROMAINE LETTUCE TOSSED IN A CHIPOTLE-RANCH DRESSING WITH AVOCADO, TOMATO-CUCUMBER SALSA, CHEDDAR CHEESE AND BLACKENED CHICKEN BREAST. \$14

HOUSE SALAD

ICEBERG & ROMAINE LETTUCE, TOMATO, CUCUMBER, CARROT, RED ONION AND HOUSE MADE ITALIAN. \$5

ADD TO ANY SALAD

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

SANDWICHES

ALL SANDWICHES SERVED WITH A PICKLE

STEAKHOUSE BURGER

SERVED WITH LETTUCE, TOMATO, RED ONION AND FRENCH FRIES. \$12
 ADD CHOICE OF: AMERICAN, CHEDDAR, SWISS, BLUE CHEESE, PROVOLONE, DOUBLE SMOKED BACON, SAUTÉED ONION, OR SAUTÉED MUSHROOMS .75 EACH

THE REUBEN

CORNERED BEEF, RUSSIAN DRESSING, MELTED SWISS CHEESE AND SAUERKRAUT ON GRILLED RYE. \$11

NEW YORK STRIP STEAK SANDWICH

A GRILLED 8OZ STRIP STEAK SERVED OPEN FACE ON A PIECE OF TOASTED HOUSE MADE FOCACCIA . TOPPED WITH PEPPERS, ONIONS AND PROVOLONE CHEESE AND SERVED WITH A SIDE OF FRENCH FRIES. \$16

SHAVED ROAST BEEF & CHEDDAR PANINI

SHAVED HOUSE MADE ROAST BEEF WITH JEWETT'S CHEDDAR CHEESE, CARAMELIZED ONIONS AND GARLIC AIOLI ON WHITE BREAD. SERVED WITH FRENCH FRIES AND A SIDE OF AU JUS. \$14

NEW ENGLAND LOBSTER ROLL

MAINE LOBSTER MEAT TOSSED WITH CELERY AND LEMON MAYONNAISE , STUFFED IN A BUTTER TOASTED BRIOCHE HOAGIE ROLL WITH SHREDDED LETTUCE. SERVED WITH A SIDE OF FRIES. \$17

BLACKBEAN VEGGIE BURGER *V*

BLACK BEAN, SQUASH, ZUCCHINI, CARROT, AVOCADO AND ONION BURGER SERVED ON A BRIOCHE ROLL WITH SHREDDED LETTUCE, TOMATO AND TZATZAKI WITH A SIDE SALAD. \$10

SOUPS

GAZPACHO

A CHILLED TOMATO, CUCUMBER AND VEGETABLE SOUP. \$4 CUP/\$5 BOWL

FRENCH ONION GRATINEE

TOPPED WITH CROUTONS AND SWISS CHEESE. SERVED BROWN AND BUBBLY. \$4 CUP / \$5 BOWL

SOUP OF THE DAY

CHEFS SELECT SOUP MADE FRESH DAILY. \$4 CUP/\$5 BOWL

APPETIZERS

SPINACH AND ARTICHOKE DIP *V*

FRESH HOUSE MADE SPINACH AND ARTICHOKE DIP TOPPED WITH JEWETT'S CHEDDAR AND SERVED WITH CORN CHIPS. \$8

LAMB TACOS

BRAISED LEG OF LAMB WITH TOMATO SALSA, JEWETT'S CHEDDAR AND A AVOCADO-CILANTRO SAUCE SERVED WITH A SIDE OF SLAW. \$12

UTICA STLYE GREENS

ESCAROLE, CHERRY PEPPERS, CAPICOLA, PROSCUITTO, GARLIC, SHALLOTS, PARMESAN CHEESE AND BREAD CRUMBS. \$13

BAHN MI SLIDERS

SLOW COOKED, SHREDDED AND SEASONED PORK WITH FRESH CILANTRO, SRIRACHA MAYO, PICKLED ONION AND AN ASIAN SLAW ON A TOASTED BRIOCHE SLIDER ROLL. \$9

SPICY FRIED CALAMARI

FOLEY'S CALAMARI TOSSED WITH CHOPPED CHERRY PEPPERS SERVED OVER MIXED GREENS WITH A BALSAMIC DRIZZLE AND MARINARA DIPPING SAUCE. \$12

BARLEY & MUSHROOM *V*

MIXED WILD MUSHROOMS SAUTÉED WITH BARLEY, MARSALA WINE, GARLIC, SPINACH, PEAS AND ASIAGO CHEESE. \$10

CHOBANI HUMMUS *V GF*

A BLEND OF CHOBANI GREEK YOGURT AND OUR HOUSEMADE HUMMUS TOPPED WITH FETA CHEESE AND ZA'TAR SERVED WITH ROASTED RED PEPPERS, TAPENADE, CUCUMBER RELISH AND GRILLED PITA BREAD. \$12

STEAMED CLAMS

A DOZEN WHITE WINE, GARLIC, SHALLOT AND TOMATO STEAMED CLAMS SERVED WITH DRAWN BUTTER AND GARLIC TOAST. \$10

CHICKEN WINGS

TEN FRIED CHICKEN WINGS TOSSED IN YOUR CHOICE OF MILD, MEDIUM, HOT, EXTRA HOT, BARBEQUE, OR GARLIC. ALL SERVED WITH BLEU CHEESE AND CELERY. \$10

FRIED GOAT CHEESE

BREADED LIVELY RUN GOAT CHEESE ARUGULA, BALSAMIC REDUCTION AND A HOUSE MADE ROASTED TOMATO & BASIL PESTO. \$10

NEW YORK STATE CHEESE & MEATS *GF*

THREE ASSORTED NEW YORK CHEESES, LINQUICA SAUSAGE AND WILD BOAR SUMMER SAUSAGE WITH HONEY, STRAWBERRY PRESERVE AND ARTISAN BREAD. \$21

V Designates vegetarian option, or that dish can be prepared vegetarian. Ask server for details.

GF Designates Gluten Free option, or can be prepared gluten free. Ask server for details

COLGATE INN CLASSICS

CHICKEN PENNE V

GRILLED CHICKEN, ITALIAN SAUSAGE, CHERRY PEPPERS, BELL PEPPERS, GARLIC, SHALLOTS AND A BLUSH SAUCE TOSSED WITH PENNE PASTA AND TOPPED WITH ASIAGO CHEESE. \$18

YANKEE POT ROAST

SLOW ROASTED POT ROAST WITH GARLIC WHIPPED POTATOES, SAUTÉED ROOT VEGETABLES AND GARNISHED WITH CARAMELIZED PEARL ONIONS. \$18

COD CHRISTOPHER

BROILED COD TOPPED WITH A CRACKER CRUST SERVED WITH RICE, BRAISED KALE AND A LEMON-THYME BEURRE BLANC. \$24

SALMON

GRILLED SALMON FILET, WILD RICE, ARUGULA & FENNEL SALAD AND A LEMON-THYME BEURRE BLANC. \$25

LOBSTER AND LINGUICA MAC & CHEESE

MAINE LOBSTER WITH LINGUICA SAUSAGE, ENGLISH PEAS AND RADIATORI PASTA IN A NEW YORK STATE CHEDDAR CHEESE SAUCE TOPPED WITH BREAD CRUMBS AND CRISPY KALE. \$26

ENTREES

PAN SEARED SEA SCALLOPS V

GEORGES BANKS SEA SCALLOPS SERVED WITH QUINOA SALAD, COCONUT & ROASTED TOMATO PUREE, BASIL AND PINEAPPLE SALSA. \$34

SOFT SHELL CRAB

FLASH FRIED FRESH SOFT SHELL CRAB WITH SMASHED POTATOES AND CREAMED CORN TOPPED WITH A WARM CHERRY PEPPER-TOMATO JAM. \$23

VEGETABLE TIKI MASALA V

ZUCCHINI, SQUASH, PEPPERS, CHICK PEAS AND SPINACH IN A CURRIED TOMATO SAUCE SERVED OVER STEAMED JASMINE RICE. \$19

MADEIRA CHICKEN

PAN SEARED TENDERIZED CHICKEN BREAST TOPPED WITH A SAUTÉED MUSHROOM AND MADEIRA WINE SAUCE SERVED WITH ROASTED FINGERLING POTATOES AND WILTED SPINACH. \$21

NEW YORK STRIP

GRILLED 13OZ. NEW YORK STRIP SERVED WITH UTICA GREENS, ROASTED FINGERLINGS AND DEMI GLACE. \$34

FILET MIGNON

GRILLED 8OZ HAND CUT FILET MIGNON WITH BOURSIN WHIPPED POTATOES, BACON- PARMESAN COLLARD GREENS AND A RED WINE DEMI GLACE. \$34

PORK TENDERLOIN

A GRILLED 8OZ TENDERLOIN MEDALLION SERVED WITH ROASTED FINGERLINGS, WILTED SPINACH AND AN ORANGE-TRIPLE SEC SAUCE. \$21

LASAGNA

HOUSE MADE PORK SAUSAGE AND GROUND BEEF LAYERED WITH PASTA, RICOTTA CHEESE AND MOZZARELLA CHEESE TOPPED WITH OUR HOUSE MADE SWEET BASIL MARINARA. \$19
ALSO AVAILABLE WITHOUT MEAT. \$17

FRUITS DI MARE

CLAMS, SHRIMP AND COD STEWED WITH PLUM TOMATO, ROASTED RED PEPPERS, GARLIC, SPINACH AND FRESH HERBS THEN TOSSED WITH ANGEL HAIR PASTA. \$28

AVAILABLE SIDES: BAKED POTATO, BOURSIN WHIPPED POTATO, WILD RICE, ANGEL HAIR PASTA MARINARA, MAC & CHEESE, ROASTED FINGERLING POTATOES, FRENCH FRIES, SWEET FRIES. \$4.00

ENJOY THE EXPERIENCE!

MORE THAN 80 YEARS OF HOSPITALITY

Opened in 1925, the Dutch-colonial style Colgate Inn is a focal point of the historic Village of Hamilton. The Colgate Inn has been pampering guests for 80 years with its long tradition of small-town comforts and hospitality. We invite you to come relax, unwind and “Enjoy the Experience” of the Colgate Inn.

THE SITE

The Colgate Inn was built in 1925, replacing the Park House, a hotel which had previously stood on the same site for more than a century. The Park House was the only portion of downtown Hamilton spared from the Great Fire of 1895 which burned out 61 businessmen and 16 families causing an estimated \$400,000 in damages.

Privately owned for many years, the village landmark and meeting place was saved from demolition in the mid-1970s when it was purchased by the Hamilton Downtown Inn Inc. Ownership was eventually transferred to Colgate Inn LLC in 1973, which is owned by Colgate University.

Since 1973 Colgate University has recognized the need for a truly top flight inn in Hamilton which has been the driving force for a number of major renovation projects of the property. During all the renovations, care has been taken to maintain the original character of the building.

In the mid to late 1970's over one million dollars was spent updating the functionality and revitalizing the beauty of the Inn. Some major changes were needed and did occur in the room accommodations area as the old Inn had many rooms without baths. This renovation reduced the number of guest rooms from 56 in the original Inn, to 46.

In March 2004, nearly a half-million dollar renovation was completed to the Parlor and Lobby. This renovation project was on the heels of renovations in the fall of 2003 to the Tap Room, formerly known as The Payne Street Corner and the Salmagundi Bar & Restaurant. All of these changes were aimed at the hopes of creating first impressions of Colgate and the Inn to reflect the charm and vitality of Hamilton and the warmth of the community.

August 2010 thru July 2011 marked the largest renovation project to date, touching virtually every area of the Inn. The original character has been preserved while creating a new and exciting experience. Dining rooms, Tavern, Patio Dining, meeting rooms, banquet rooms and the kitchen spaces have been expanded and redesigned. The guest rooms have become more spacious and luxurious, including suites and balcony rooms, to accommodate the changes the number of guest rooms has again been reduced from 46 to 34 rooms and 6 suites. Although this project has been a major undertaking, the end result is the creation of a classic New England inn which concentrates on the guests needs and enjoyment of their experience.

HISTORIC DATES

1804

Elisha Payne builds the Park House at the intersection of Broad and Lebanon Streets.

1925

The Colgate Inn was built replacing the Park House.

2010-2011

The Colgate Inn underwent a major renovation project closing from late November 2010 and reopening April 2011.