

SMALL BITES

Infused Yogurt (V) \$15
Argyle Cheese Farm Yogurt, Banana, House Granola, Honey

Smoked Salmon Toast \$18
Northwoods Bakery Bread, Herbed Cream Cheese, Arugula, Pickled Shallots

Avocado Toast (V) \$17
Northwoods Bakery Bread, Avocado Mousse, Tomato, Arugula, Poached Egg

Baked Ricotta (V) \$14
Honey Baked Ricotta, Crostini, Balsamic Reduction

Bison Chili (GF) \$14
Bison Chili, Red Kidney Beans, Peppers, Sour Cream, Cheddar Cheese

Seasonally Inspired Soup \$12
Ask Your Server What Is In Season

SALADS

Caesar \$16
Romaine, Parmesan, White Anchovy, Burnt Lemon, Garlic Croutons, Smokey Caesar Dressing

Mixed Greens (V) \$18
Bacon Lardons, Tomato, Red Onion Rustic Croutons, Maple Sherry Vinaigrette

Beet (V) \$15
Marinated Beet, Fresh Kale, Honey, White Balsamic Vinaigrette, Goat Cheese, Candied Pecans

Add Chicken 8 | Shrimp 10 | Skirt Steak 11

FLAT BREADS

Pizza Bianca \$16
Garlic Whipped Ricotta, Tomato, Red Onion, Arugula, Prosciutto, Sunny Side Up Eggs

Foraged Mushrooms (V) \$17
Roasted Chicken, Mushroom, Sharp Cheddar, Bacon, Truffle Oil, Fried Eggs

Caprese Pizza (V) \$15
House Made Marinara, Fresh Mozzarella, Heirloom Tomatoes

Gluten-Free Available Upon Request

PROUD TO SUPPORT OUR LOCAL ARTISANS & FARMS

Adirondack Winery | Argyle Cheese Farmer | Paradox Brewery

SANDWICHES

Brunch Burger \$35
Angus Beef, Butter Poached Lobster, Bacon, Spicy Mayo, Cheddar, Brioche Bun

Corned Beef Ruben \$17
Rye Bread, NY Apple Coleslaw, House Dressing, Swiss Cheese, Pickles

Gluten-Free Buns Available Upon Request

ENTREES

Harvest Bowl (GF, VG) \$15
Kale, Onions, Fire Roasted Peppers, Butternut Squash, Quinoa, Almond Romesco

Corned Beef Hash (GF) \$17
Sweet Potato, House Smoked Brisket, Apples, Onions, Sunny Side Up Egg

Pasta Carbonara \$16
Linguine Pasta, Pancetta, Parmesan, English Peas, Gremolata

Egg White Frittata (GF, V) \$14
Heirloom Tomato, Chive, Caramelized Onion, Goat Cheese, Arugula, Pickled Shallot

Lobster Mac and Cheese \$22
Butter Poached Lobster, Beer Mornay, Gremolata, Elbow Noodles

Chicken & Waffles \$18
Buttermilk Fried Chicken, Whipped Ricotta, Maple Mustard, Belgian Waffle, Strawberries

Buttermilk Pancakes (V) \$16
Bananas, Pecans, Caramel

Pub Omelet (GF) \$17
Bacon, Ham, Sausage, Cheddar Cheese

Challah French Toast (V) \$15
Strawberry Cream Cheese, Macerated Berries, Mint

Vegetarian Omelet (V) \$12
Arugula, Tomatoes, Red Onions, Asparagus, Goat Cheese

Tofu Skillet (GF, VG) \$15
Mediterranean Seasoning, Tomato, Asparagus, Bell Pepper, Potatoes

Eggs Benedict \$17
Portuguese Muffin, Canadian Ham, Poached Eggs, Bearnaise Sauce

Add Smoked Salmon 4 | Add Lobster 7

SERVING THE ADKS SINCE 1917



The Brown Swan Club Construction Began in 1916 with the construction of the first building, a framed two story brown clapboard sided cottage named “Windemere.” The main building of the Brown Swan Club, where we are now, was added just to the west of Windemere Cottage. The first floor contained a reception desk and lounge at the entrance. The dining room occupied the left third of the building. The kitchen was located to the rear of the first floor. The second floor contained rental rooms and the third floor housed staff. The Brown Swan has proudly been serving Adirondack residents and guests for over 100 years.

20% gratuity will be added to groups of 6 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

If you have an allergy, please notify us. Allergen information is available for prepared food items.

Gluten free options are available upon request. | Gluten Free (gf) Vegan (vg) Vegetarian (v)