

STARTERS

Fried Brussels Sprouts (V) \$15 <i>Almonds, Pickled Grapes, Blue Cheese, Maple Whiskey Butter</i>	Seared Tofu (VG) \$14 <i>Orange Ginger Glacé, Tomato Confit, Asparagus</i>
Bourbon Mac & Cheese \$18 <i>Three Cheese Bechamel, Beef Tips, House BBQ, Panko, Gremolata</i>	Artichoke Dip (V) \$16 <i>Four Cheese Blend, Spinach, Artichoke, Ancient Grain Bread</i>
Calamari \$17 <i>Fried Cherry Peppers, Arugula, Herb Mayo, Lemon</i>	Chipotle Shrimp \$16 <i>Chipotle Sofrito, Cherry Peppers, Heirloom Tomato, Baguette Crostini</i>
French Onion Soup (V) \$12 <i>Caramelized Onions, Sherry Jus, Sliced Gruyère, Garlic Crouton</i>	Bison Chili (GF) \$14 <i>Bison Chili, Red Kidney Beans, Peppers, Sour Cream, Cheddar Cheese</i>

SALADS

Caesar \$16 <i>Romaine, Parmesan, White Anchovy, Burnt Lemon, Garlic Croutons, Smokey Caesar Dressing</i>	Beet (V) \$15 <i>Marinated Beet, Fresh Kale, Honey, White Balsamic Vinaigrette, Goat Cheese, Candied Pecans</i>
Wedge (V) \$18 <i>Gem Lettuce, Bacon Lardon, Heirloom Tomato, Six-Minute Egg, Blue Cheese Dressing</i>	Add Chicken 8 Shrimp 10 Skirt Steak 11

FLAT BREADS

Jamaican Me Crazy \$17 <i>Jerk Spiced Pulled Pork, Caramelized Onions, Lemon Aioli, Goat Cheese, Habanero BBQ</i>	Fig Jamming \$16 <i>Mozzarella, Fig Jam, Prosciutto, Gorgonzola, Arugula, Balsamic Reduction</i>
Veggie Lover (V) \$15 <i>Whipped Ricotta, Heirloom Tomato, Basil, Shaved Parmesan</i>	Gluten-Free Available Upon Request

PROUD TO SUPPORT OUR LOCAL ARTISANS & FARMS

Adirondack Winery | Argyle Cheese Farmer | Paradox Brewery

PASTA

Bolognese \$28
Pappardelle Pasta, Beef Ragu, Aunt Josie's Meatball, Mascarpone, Parmesan, Parsley

Cioppino \$32
Linguine, House Made Marinara, Shrimp, Clams, Haddock, Fresh Basil

Gluten-Free Available Upon Request

Clams & Pesto \$24
Cavatelli Pasta, House Pesto, Clams, Lemon White Wine Sauce, Prosciutto

Alfredo Cavatelli (V) \$17
Cavatelli Pasta Roasted Broccolini, Creamy Alfredo Sauce, Gremolata, Parmesan

Add Chicken 8 | Shrimp 10 | Skirt Steak 11

ENTREES

Fish & Chips \$22
Beer Battered Haddock, Coleslaw, Lemon Chive Tartar Sauce, Fries

Seared Tuna (GF) \$32
Fennel Pollen, Sauce Vierge, Asparagus, Carrot Puree

Braised Beef Short Ribs (GF) \$38
Garlic Mashed Potatoes, Sautéed Brussels Sprouts, Red Wine Reduction

Roasted Eggplant (GF, VG) \$19
Shawarma Spiced Eggplant, Yellow Curry, Raisin Tapenade, Farro

Maple Bourbon Chicken \$25
Airline Chicken, Red Chili Infused Grits, Broccolini, Bacon Jam, Red Wine Glace

Rainbow Trout (GF) \$30
Pan-Seared Trout, Garlic Mash, Tomato Confit, Broccolini, Chili Oil

Black Angus Strip (GF) \$44
14oz Strip, Gorgonzola Fig Crust, Mashed Potatoes, Broccoli Rabe, Red Wine Reduction

Pork Schnitzel \$24
Sauerkraut, Apple, Fennel, Basil, Jägermeister Mushroom Gravy

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)