The SWAN

DINNER

STARTERS

Calamari \$17 Fried Cherry Peppers, Arugula, Herb Mayo,

\$15 Fried Brussels Sprouts (V) Almonds, Pickled Grapes, Blue Cheese, Maple Whiskey Butter

\$18

\$13

\$13

\$17

Bourbon Mac & Cheese Three Cheese Bechamel, Beef Tips, House BBQ, Panko, Gremolata

Garlic Knots Marinara Dipping Sauce

Roasted Carrots (VG) \$12 Roasted Carrots, Carrot Puree, Toasted Almond, Risotto

Artichoke Dip (V) \$17 Four Cheese Blend, Spinach, Artichoke, Ancient Grain Bread

Short Rib Poutine \$18 French Fries, Local Cheese Curds, Chives, Poutine Gravy

\$12 French Onion Soup (V) Carmelized Onions, Sherry Jus, Sliced Gruyere, Garlic Cruton

SALADS -

\$15 Caesar Romaine Hearts, Parmesan, White Anchovy, Burnt Lemon, Garlic Croutons, Smoky Caesar Dressing

Wedge (V) Gem Lettuce, Bacon Lardon, Heirloom Tomato, Hard Boiled Egg, Blue Cheese Dressing

New York Apple (V)

\$14 Spinach, Apple, Dried Cranberries, Goat Cheese, Candied Pecans, Balsamic Vinaigrette

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

FLAT BREADS

Fuhgeddaboudit Italian Sausage, Peppers and Onions, Mozzarella, Red Sauce

\$16 Bruschetta (V, VG) Tomato, Onion, Basil, Mozzarella, Balsamic

Fig Jamming Mozzarella, Fig Jam, Prosciutto, Gorgonzola,

Arugula, Balsamic Reduction

Gluten-Free Available Upon Request Vegan Mozzarella Available Upon Request

PROUD TO SUPPORT OUR LOCAL ARTISANS & FARMS

Argyle Cheese Farmer | Candy Mountain Maple | Mean Max Brewing | Paradox Brewery

\$16



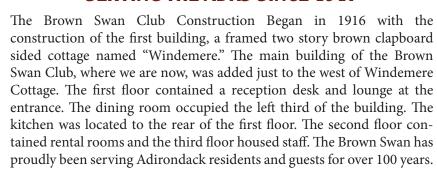
DINNER

ENTREES

Bolognese Rigatoni, Aunt Josie's Meatball, Mascarp Parmesan, Parsley	\$28 oone,	Maple Bourbon Chicken Airline Chicken, Red Chili Infused Grits, Broccolini, Bacon Jam, Red Wine Glace	
Fish & Chips Beer Battered Haddock, Coleslaw, Lemo Chive Tartar Sauce, Fries	\$22 on	Filet Mignon (GF) 80z, Gorgonzola Fig Crust, Garlic Mash Broccolini, Red Wine Reduction	\$42
Pork Schnitzel Apple, Fennel, Basil, Jägermeister Mush Gravy, Warm Bacon Potato Salad	\$24 eroom	Braised Beef Short Ribs (GF) Mashed Potatoes, Brussels Sprouts, Cris Onion, Red Wine Reduction	\$38 Spy
Grilled Salmon Risotto, Asparagus, Balsamic Reduction	\$32	Butternut Squash Ravioli Sage Alfredo Sauce, Asparagus	\$20
Chicken Marsala Linguine, Mushroom Pan Sauce	\$22	Meatloaf Mashed Potatoes, Broccolini, Corn, Gra	\$18 vy
Alfredo Cavatappi (V) Cavatappi, Roasted Broccolini, Creamy Alfredo Sauce, Parmesan	\$17	Scallops Butternut Squah Risotto, Fried Brussels Sprouts	\$32

Add Chicken 8 | Shrimp 10 | Steak 11 Gluten-Free Available Upon Request

SERVING THE ADKS SINCE 1917





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)