

STARTERS

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

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

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

Crab Cakes (V) \$22
Maryland Style Crab Cakes, Avocado Mousse, Fresh Herbs

French Onion Soup (V) \$14
Caramelized Onions, Sherry Jus, Sliced Gruyere, Garlic Crouton

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

Spinach (V) \$15
Spinach, Butternut Squash, Candied Pecans, Feta, Blueberries, Pretzel, Honey Mustard Dressing

Lobster \$24
Romaine, Lobster, Tomatoes, Red Onions, Bacon, Blue Cheese, Garlic Croutons, Green Goddess Dressing

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

Fried Chicken \$18
Lettuce, Tomato, Pickled Onion, Chili Lime Aioli, Brioche Bun, Fries

Cold Lobster Roll \$22
Crispy Onions, Ghost Sauce, Buttered Brioche Bun, Fries

Pulled Pork \$18
Coleslaw, Fried Onions, Maple BBQ, Brioche Bun, Fries

Corned Beef Ruben \$17
NY Apple Slaw, Classic Sauce, Swiss Cheese, Rye Bread, Fries

Classic Burger \$18
8oz Angus Beef Burger, Shredded Lettuce, Tomatoes, Ghost Sauce, Brioche Bun, Fries

ENTREES

Haddock Scampi \$16
Lightly Battered Haddock, Lemon Caper Sauce, Fresh Herbs, Linguine

Pappardelle \$18
Roasted Chicken, Mushrooms, Pesto, Parmesan, Tomatoes, Chives

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

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

Smoked Salmon Omelet \$17
Smoked Salmon, Goat Cheese, Asparagus, Chives, Herbed Potatoes

Sofrito Chicken Tacos \$17
Flour Tortilla, Mango Pico, Shredded Lettuce, Chili Lime Aioli, Sour Cream, Fries



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)