

ATHENAEUM HOTEL

# HEIRLOOM

RESTAURANT

## SALADS & SOUPS

### **Epicurean Greens Salad** 8

Grape tomato, cucumber, shallot, chive, parsley & crumbled goat cheese

### **Caesar Salad** 9

Garlic brioche croutons, shaved Parmesan & house-made Caesar dressing

### **Iceberg Wedge Salad** 9

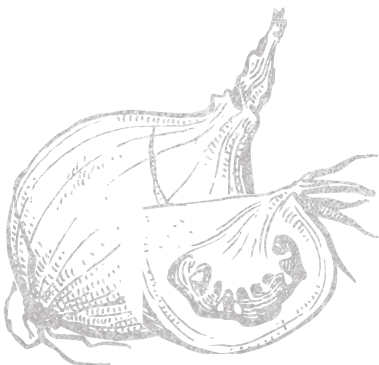
Bacon lardons, tomato confit, shallot & Point Reyes Original Blue

### 🍷 **Heirloom Tomato Plate** 14

Heirloom tomatoes, pickled green tomatoes & Reverie Creamery cheese curds seasoned with shallots, parsley, chive and olive oil

### **Hot Soup Du Jour** 6

### **Chilled Soup Du Jour** 6



Menu created by Executive Chef Edward Work  
Prices subject to change.

## STARTERS

### 🍷 **Tuna Poke** 16

Sesame encrusted ahi tuna, root vegetable slaw, spicy aioli & wonton chips

### 🍷 **Prince Edward Island Mussels** 15

Sautéed in white wine and butter with shaved fennel, blistered tomatoes, chorizo & grilled bread

### **Classic Shrimp Cocktail** 14

### **Farmstead Cheese and Charcuterie Plate** 15

Served with house-made pickles

### **Truffle Pomme Frites** 12

Served with truffle & garlic aioli

## ENTRÉE SALADS

*Salad Dressings: Balsamic vinaigrette, herb vinaigrette, lemon vinaigrette, creamy blue cheese, green goddess, Caesar, ranch*

### **Herb-Grilled Chicken Cobb Salad** 14

Avocado, bacon, tomato, onion, blue cheese & hard-cooked egg

### **Strawberry and Baby Kale Salad** 14

Strawberries, shaved fennel, toasted almonds, Reverie Creamery goat cheese & strawberry vinaigrette

### 🍷 **Roasted Faroe Island Salmon Caesar Salad** 17

Foroe Island salmon on a bed of romaine with garlic brioche croutons, shaved parmesan & house-made Caesar dressing

*Add Ons: Grilled chicken +4, grilled shrimp +6, grilled salmon +8*

### **Southern Tier Burger** 20

House special Angus beef blend, goat cheese & Southern Tier IPA braised onions with house-cut fries

**Tipping.** Gratuity is not included.

**Food Allergies.** Please let your server know if you have any food allergies.

## STEAKS

*Steak Sauce Choices: House steak sauce, chimichurri & creamy horseradish sauce  
Served with choice of two sides*

**Bone-In Ribeye\***  
(24 oz.) 58

**NY Strip\***  
(16 oz.) 48

**Filet Mignon**  
(8 oz.) 37

Cutlery provided courtesy of Cutco, *The world's finest cutlery.*

## ENTRÉES

*Served with choice of two sides*

**Pan-Seared Sea Scallops** 38  
Asparagus purée, charred spring onions & drizzled with truffle oil

**Skillet Roasted North Atlantic Faroe Salmon** 32  
Served with sunchoke purée & arugula

🕒 **Pan-Seared Rainbow Trout** 29  
Served with lemon dill aioli

**Fresh Seafood Feature** *Market Price*

🕒 **Fried Buttermilk Chicken with Collard Greens** 26

**Bone-In Pork Belly Chop (12 oz.)** 36  
Grilled pork belly chop glazed with house-made Worcestershire sauce

**Roasted Organic Chicken Breast with Pan Jus** 28  
Herb risotto & sautéed Parmesan spinach

## PASTA & VEGETARIAN ENTRÉES

**Veal Ragu** 30  
Braised and shredded veal, rich tomato ragu & orecchiette  
with Good Grass Farm sous-vide egg

**Risotto Du Jour** 19

**Tomato and Wild Mushroom Campanelle** 22  
Campanelle pasta in a Romano cream sauce,  
sautéed wild mushrooms, fired-roasted tomatoes  
& shaved Romano

🕒 **Pea and Shitake Gnocchi** 22  
Pea purée, fresh peas, shitake mushrooms,  
truffle oil & shaved Parmesan

**Roasted Cauliflower Salad** 17  
Cauliflower purée, capers, shallots, herbs, pine nuts  
& brown butter sauce with lemon

🕒 *House Specialty*

*\*Not included in meal plan*

## À LA CARTE SIDES

*5 ea.*

Baked Potato  
Crispy Fingerling Potatoes  
Red Skin Mashed Potatoes  
Roasted Brussel Sprouts  
Roasted Carrots  
Seasonal Grilled Vegetable  
French Fries  
Side Salad

## DAILY FEATURES

*Monday*

**Braised Short Rib with  
Red Wine Demi-glace** 32  
Served with choice of two sides

*Tuesday*

**Gremolata Crusted Rack of Lamb** 35  
Served with choice of two sides

*Wednesday*

**Farm-to-Table Entree** *Market Price*

*Thursday*

**Duck Confit** 30  
Served with choice of two sides

*Friday*

**Grand Prime Rib Buffet** 40

*Saturday*

**Lobster Risotto with  
Half Tail & Claw** *Market Price*

*Sunday*

**Sautéed Calves Liver** 28  
with Caramelized Onions, Pecan Smoked  
Bacon & Sweet Marsala Demi  
Served with choice of two sides