

ESSEX INN

1812

ON THE ADIRONDACK COAST

May 22-24, 2020
Curbside, Take Out Menu

Starters

Smoked Trout - 10

*horseradish lemon chive sauce,
cornichons, grilled bread*

Petit Cheese Sampler - 12

*Assortment of four Asgaard Farm
cheeses, dried fruit, pistachios, local
honey, grilled bread*

Shrimp Cocktail - 10

Chilled shrimp, zesty seafood sauce

Dinner Entrees

*Includes local salad greens with house
made honey vinaigrette*

Cold Poached Salmon - 25

*Atlantic salmon filet, dill sauce,
marinated white bean salad*

Classic Shrimp Scampi - 25

Garlic wine & herb sauce

Gourmet Mac and Cheese - 20

Four cheeses, buttery crusted topping

Barbecued Chicken Breast - 25

Potato salad, Garlic sautéed green beans

Desserts - 7

New York Style Cheesecake

Flourless Chocolate Torte

*Dense cake with chocolate ganache
glaze and fresh whipped cream*

Rhubarb Cake

*Moist cake with a cinnamon topping and
fresh whipped cream*

Cocktail Specials - 10

Dalton Sour

Makers Mark, lemon, maple, bitters

Rhubarb Margarita

Tequila, lime, Triple sec, rhubarb simple

Mojito

Bacardi, lime, simple, mint

Wines by the bottle - 25

Josh Cellars Pinot Grigio

Fleurs de Prarie Rose

Meiomi Chardonnay

*Robert Mondavi Bourbon Barreled
Cabernet Sauvignon*

Full wine list also available

Beers by the can - 5

*21st Amendment Brewery 'Hell or High
Watermelon' (CA)*

*Half Acre Beer Co. 'Daisy Cutter' Pale
Ale (IL)*

Von Trapp 'Vienna' Lager (VT)

Von Trapp Pilsner (VT)

Sloop Brewing Co. 'Super Soft' IPA (NY)

*Carlsberg Brewing 'Pilsner' Danish
Pilsner (Netherlands)*

*Collective Arts 'Life in the Clouds' IPA
(WI)*

To place your **order**, call the Inn from 11:00am-4:00pm
(518) 963-4500

Pickup is between 4:30 pm-7:30 pm
at the Church Street kitchen entrance

www.essexinnessex.com