



FALL LUNCH 2019

FIRST & SHARE

MARKET SOUP

herb toast, vegetarian, always 7

CRISPY CALAMARI

spicy roasted pepper tomato-serrano sauce 12

HANDMADE BURRATA

roasted tomatoes, pesto, arugula, toast 12

HUMMUS

Kalamata olives, smoked paprika
pomegranate molasses, carrots, naan 12

SPANISH MUSSELS

chorizo, tomato, seasonal ale, baguette 13
with fries 17

FRENCH MUSSELS

bleu cheese, Dijon, cream, baguette 13
with fries 17

CAST IRON TRUFFLED MAC & CHEESE

cheddar, manchego, gruyere, smoked gouda
roasted cauliflower, crispy panko top 12
available without truffle

ENTRÉE SALAD

THAI HANGER STEAK SALAD

spicy marinated Black Angus hanger steak, roasted peanuts, baby greens, savoy cabbage, cilantro, basil, mint
scallions, avocado, grape tomatoes, mango, crispy rice noodles, chile honey-lime vinaigrette 19

organic Scottish salmon filet 17 **shrimp** 16 **pulled organic chicken breast** 15

ASIAN CHICKEN SALAD

greens, cabbage, scallion, almonds, sesame seeds, cilantro, crispy wonton, crispy rice noodles
sesame-ginger dressing 16

GRILLED ORGANIC SCOTTISH SALMON, GRAINS & GREENS

quinoa, bulgur, farro, arugula, pistachio, avocado, tomato, orange-basil vinaigrette 18
without salmon 15

GET YOUR GREEK ON (WITH SHRIMP!)

warm flat bread, green leaf, kale, tomato, feta, cukes, Kalamata olives, pickled onions, garlic-lemon dressing 18
without shrimp 14

THE HILLBILLY COBB

crispy pasture raised chicken breast, avocado, thick cut bacon, chopped hard-boiled egg
heirloom grape tomatoes, buttermilk blue cheese dressing 16

DAILY SOUP & 1/2 SANDWICH

please, no substitutions choose one 13

CRISPY CHICKEN

crispy chicken, fresh herb mayo
lettuce, vine-ripened tomato, brioche roll

BLAT

crispy thick-cut bacon, lettuce, avocado
vine-ripened tomato, herb mayo, 7 grain toast

THICK-CUT CHALLAH GRILLED CHEESE

gruyere, Upstate NY cheddar, vine-ripened tomato

DAILY SOUP & 1/2 SALAD

please, no substitutions choose one 13

ASIAN CHICKEN SALAD

greens, cabbage, scallion almonds, sesame seeds, cilantro
crispy wonton, rice noodles, sesame-ginger dressing

GRAINS & GREENS

quinoa, bulgur, farro, arugula

pistachio, avocado, tomato, orange-basil vinaigrette

GET YOUR GREEK ON

green leaf, kale, tomato

feta, cucumbers, Kalamata olives, pickled onions
garlic-lemon dressing

SANDWICHES *fries and side salad*

CUBAN REUBEN

house smoked corned beef, ciabatta, manchego, mustard-mayonnaise, pickles 17

CRISPY CHICKEN

crispy chicken, fresh herb mayo, lettuce, tomato, brioche roll 14

RIDICULOUS EGG SANDWICH

scrambled, bacon, cheddar, caramelized onion, lettuce, sriracha mayo 13

CLASSIC LATHAM HOUSE BURGER

custom Black Angus brisket and chuck mix, Upstate NY cheddar, lettuce, Tomato, marinated onions 14

VEGGIE BURGER

*black beans, local beets, oats, chick peas, mixed vegetables, quinoa
gruyere, yogurt-cucumber sauce, marinated onions* 14

BLAT

crisp thick-cut bacon, lettuce, avocado, vine-ripened tomato, herb mayo, 7 grain toast 12

THICK-CUT CHALLAH GRILLED CHEESE

gruyere, Upstate NY cheddar, vine-ripened tomato 12

MAINPLATES

STEAK FRITES

Black Angus hanger steak, herb butter, fries, mixed green salad 25

HANDMADE RICOTTA GNOCCHI, SEARED SHRIMP

tomato cream sauce, local mushrooms, baby kale, pillowy potato dumplings, fresh ricotta 17
vegetarian available 13

VEGETABLE GREEN CURRY

*local exotic mushrooms, seasonal vegetables, red pepper, zucchini
coconut milk, jasmine rice, crispy rice noodles* 12

organic wild Scottish salmon filet 17 **shrimp** 16 **pulled organic chicken breast** 15

CHICKEN POT PIE & SIDE SALAD

breast of chicken, vegetables, fresh herb creamy gravy, scallion-cheddar biscuit crust 16

LH OMELET

mushroom, chive goat cream cheese, herbs, grain toast, potatoes, salad 14

LA COLOMBE AT LATHAM HOUSE

CAFÉ AU LAIT 4 COFFEE/DECAF 3

COLD BEVERAGES

LEMONADE OR LIMEADE 4 MILK/CHOCOLATE MILK 3

ICED COFFEE/ICED TEA 5/4 ARNIE PALMER (R.I.P.) 4

SODA COKE, DIET COKE, SPRITE, GINGER ALE 3
ROOT BEER, SELTZER

JUICE OJ, CRANBERRY, PINEAPPLE, PINK GRAPEFRUIT 4
MANGO, TOMATO, PEAR NECTAR

RISHI ORGANIC TEA 4

JADE CLOUD *everyday green tea*

TUMERIC GINGER *herbal, spicy citrus; zesty*

BLUEBERRY HIBISCUS *herbal, tropical fruit; tart, luscious*

PEPPERMINT *herbal, heady aroma*

MASALA CHAI *traditional Indian masala spices*

EARL GREY *robust, sweet caramel undertones*

ENGLISH BREAKFAST *floral aroma of bergamot oranges*

JASMINE *traditional, excellent digestive*

CHAMOMILE *lemongrass, lemon verbena, spearmint*

Parties of 5 or more guests, we will add a 20% gratuity, thank you

Please, no more than 3 cards per table

If the kiddos are getting crazed, we have a fabulously mesmerizing waterfall in our lobby

We love dogs, patio pups encouraged, no kitties

NO SMOKING OUTSIDE