



## Orders taken Monday-Thursday

for Friday/Saturday Delivery and Pickups.

Phone: **(315) 855-7898** - leave message

or Email: [horneddorsetinn@gmail.com](mailto:horneddorsetinn@gmail.com)

Include Name, Phone and Location. *Please call if you do not receive confirmation within 12 hours.*

### Pick-Up Locations & Times

#### **Leonardsville**

Fridays 1:00 - 1:30 pm  
Saturdays 9:30 - 10:00 am  
The Horned Dorset Inn,  
2000 route 8 (front door)

#### **Hamilton**

Friday **3:30 - 3:45** pm  
Parking lot of Price Chopper

#### **New Hartford**

Friday **4:45 - 5:30** pm  
Parking Lot of "At Home"  
4645 Commercial Drive  
(front right corner)

#### **Cooperstown**

Saturday **11:00-11:15** am  
Cooperstown Distillery  
11 Railroad Ave

#### **Cazenovia**

Saturday **2:15-2:30** pm  
Parking Area, End of Lake

#### **Syracuse-Dewitt Area**

Saturdays **3:00 - 3:45** pm  
St David's Episcopal Church  
14 Jamar Drive, Fayetteville.  
off Maple Drive

*Food is fully cooked  
and delivered chilled  
with simple reheating  
instructions, will keep  
refrigerated up to 5 days*

*gf=gluten free df=dairy free  
veg=vegetarian (may require  
omitting an element)*

## **MENU for May 7 & 8** **Mother's Day Edition**

### **APPETIZERS**

*(Each Serves 2 people)*

The Original Horned Dorset Hot Cheese Dip.....\$6  
Blue Cheese Dip, Our Signature Dip with a Twist.....\$6  
*Serve with your own crackers or toasts (gf,veg)*

Potato, Leek and Ramp Soup (1 pint, gf,df) .....\$12  
*With House Smoked Duck (vegan w/o duck)*

Gravlax: House Cured Sliced Salmon (gf).....\$16  
*Pickled Beets, Brined Cauliflower, Dill Cream, Herbs*

### **MAIN COURSES**

*(Each Serves 2 people)*

Roasted Rack of Lamb, Hazelnut Porcini Crust .....\$56  
*Crushed Potatoes, Minted Mushy Peas, Red Wine Jus  
(gf without crust, on request)*

Chicken Roulade with Lemon and Herbs (df,gf).....\$38  
*Rolled and Roasted, with Braised Romaine, Spring  
Vegetables, Fingerling Potatoes, Lemon Thyme Sauce*

Bouillabaisse (gf,df).....\$52  
*Lobster, Shrimp, Cod, Mussels and Squid in a Rich Saffron  
Fennel Shellfish Broth, with Garlic Aioli*

### **VEGETABLE SIDES**

*(Serves 2, or 1 as a Vegetarian Main Course)*

Swiss Chard Gratin (veg).....\$14  
*Braised Greens, Baked with Parmesan and Bread Crumbs*

Georgian Spiced Roasted Vegetables (gf,df,vegan).....\$16  
*Mildly Spiced Kholrabi, Cauliflower, Asparagus*

### **DESSERTS**

*(Each Serves 2 people)*

Triple Berry Charlotte.....\$9  
*Berry Mousse in Almond Cake with Citrus Lady Fingers*

Chocolate Bombe.....\$9  
*Rich Chocolate Cake Filled with Chocolate Mousse*