



**THE  
HORNED DORSET**  
*at home* INN

Orders taken Monday-Thursday

for Friday/Saturday Delivery and Pickups.

Phone: (315) 855-7898 - Please leave a message.

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

Include Name, Phone and Location. **Please call us if you do not receive a 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

**Skaneateles- New Time**

Saturdays 4:45-5:00 pm  
Austin Park Pavillion  
Parking lot off Jordan Street

*Food is fully cooked  
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 July 23 & 24**

**APPETIZERS**

*(Each Serves 2 people)*

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

Pan Seared Sea Scallops (gf,df).....\$24  
*With Fresh Garden Vegetables and Herb Pesto*

Cucumber and Dill Soup (gf,veg).....\$10  
*Refreshing Chilled Soup with House Made Yogurt*

**MAIN COURSES**

*(Each Serves 2 people)*

Blanquette de Veau (gf).....\$45  
*Classic Creamy Veal Stew with Summer Vegetables,  
Studded Wild Rice*

Slow Roasted Duck "Aux Fraises" (df,gf).....\$52  
*Tangy Strawberry and Ginger Sauce, Sweet Potatoes*

Poached Atlantic Halibut (gf,df) .....\$54  
*Garden Vegetables, Lemon Thyme Broth, Fingerling  
Potatoes*

**VEGETABLE SIDES**

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

Sweet Corn Polenta (gf,veg).....\$14  
*With Roasted Mushrooms, Eggplant, Fennel and Green  
Onions*

Cauliflower and Ricotta Pie (veg) .....\$12  
*With Swiss Chard, Parmesan Cheese and Capers*

**DESSERT**

*(Serves 2 people)*

Almond Financier (gf) .....\$9  
*Brown Butter Almond Pastry with House Peach Preserves,  
Fresh Lavender Anglaise*