



**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

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

Saturday 3:00 - 3:30 pm

St David's Episcopal Church

14 Jamar Drive, Fayetteville.

off Maple Drive

*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 Oct 1 & 2

Please Note: we will be closed the following week.

Next menu will be published on Oct 10th for 15 & 16.

APPETIZERS

(Each Serves 2 people)

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

Mushroom "Cappuccino" (gf,df w/out Cream).....\$10
Light Mushroom Puree with a Chive Cream Topping

Ricotta and Garden Swiss Chard Pie (veg).....\$15
Served Warm with a Fresh Tomato Basil Coulis

MAIN COURSES

(Each Serves 2 people)

Petite Filet Bordelaise (gf).....\$48
*Sautéed Beef Medallions, Potato Leek Gratin, Red Wine
Thyme Demi Glace Sauce (df on request)*

Duck Confit Cassoulet (gf,df).....\$48
*Slow Cooked Duck Leg and Homemade Lyonnaise
Sausage, Simmered in White Beans and Tomato*

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)

Sweet Corn Polenta (gf,veg).....\$14
With Broccoli Rabe, Braised Leeks, Edamame

Maple Roasted Fall Vegetables (gf,df,veg).....\$15
Delicata Squash, Carrots, Brussels Sprouts, Walnuts

DESSERT

(Serves 2 people)

Leonardsville Apple Strudel.....\$9
*Wrapped in Puff Pastry, with Almonds and a Cinnamon
Calvados Anglaise*