



**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 - 5:15 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 29 & 30**

**APPETIZERS**

*(Each Serves 2 people)*

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

Lobster and Corn Chowder (gf) (1 pint).....\$14  
*Classic Creamy Chowder with Fresh Maine Lobster*

Roasted Beet and Goat Cheese Salad (gf,veg) .....\$15  
*Garden Beets, Rhubarb Gelee, Arugula, Toasted Walnuts,  
Berry Ginger Vinaigrette, Herbed Goat Cheese*

**MAIN COURSES**

*(Each Serves 2 people)*

Filet Mignon with Foie Gras Madeira Sauce (gf).....\$62  
*Seared Beef Tenderloins, Potato Puree, Glazed Vegetables*

Pork with Cabbage and Apples (df,gf).....\$42  
*Wood Smoked Pork Tenderloin, Braised Shoulder, Cured  
Belly and Smoked Bacon, Apple Braised Savoy Cabbage*

Seared King Salmon (gf).....\$52  
*King Salmon (NZ), Garden Leek and Brussels Sprout Hash,  
Horseradish Cream Sauce*

**VEGETABLE SIDES**

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

Sweet Corn Polenta (gf,veg).....\$14  
*With Grilled Vegetables, Mushrooms and Roma Tomatoes*

Miso Glazed Roasted Root Vegetables.....\$15  
*Parsnips, Carrots, Celery Root, Turnips, with a Tangy  
Glaze (gf,df,vegan).*

**DESSERT**

*(Serves 2 people)*

Chilled Black Currant Soufflé (gf).....\$10  
*White Chocolate Ganache Sauce*