



**THE
HORNED DORSET
at home INN**

Orders taken Tuesday-Thursday

for 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

Friday 3:00-4:00 pm

Saturday 10:00 - 10:30 am

The Horned Dorset Inn,
2000 route 8 (front door)

New Hartford

Saturday 10:30 - 11:00 am

Parking Lot of "At Home"
4645 Commercial Drive
(front right corner)

Syracuse-Dewitt Area

Saturday 12:30 - 1:00 pm

St David's Episcopal Church
14 Jamar Drive, Fayetteville.
off Maple Drive

Cazenovia

Saturday 1:45 - 2:00 pm

Parking Area, End of Lake

Hamilton

Saturday 2:45 - 3:00 pm

Parking lot of Price Chopper

Cooperstown

Saturday 11:15 - 11:30 am

Cooperstown Distillery
11 Railroad Ave

MENU for Saturday, Nov. 12

APPETIZERS

(Each Serves 2 people)

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

Soupe a l'Oignon Gratine.....\$12
Classic Onion Soup with Beef Broth, Brandy, Crouton and Swiss Cheese, Best Melted in the Oven! (gf w/out the bread)

Scallop Pan Roast (gf,df).....\$27
Fresh Seared Sea Scallops, Roasted Sunchokes, Butternut Squash, Sweet Corn and Scallions, Basil Puree Drizzle

MAIN COURSES

(Each Serves 2 people)

Beef Bourguignon (df,gf).....\$48
Classic Stew with Red Wine, Bacon, Mushrooms, Pearl Onions and Bliss Potatoes

Pork Ossobuco Milanese (gf,df).....\$48
Bone-in Pork Shanks Slow Braised with White Wine and Tomato, Served with Saffron Rice (large portions!)

Pan Seared Atlantic Halibut (gf).....\$54
Sauteed Baby Spinach, Cannellini Beans, Roasted Potato, Lemon Pan Sauce (df on request)

VEGETABLE SIDES

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

Grilled Vegetables with Polenta (gf,veg).....\$14
Marinated Zucchini, Summer Squash, Eggplant and Crimini Mushrooms, Grilled with Rosemary and Garlic

Cauliflower and Cheddar Gratin (veg).....\$12
Creamy Fall Casserole Topped with Brown Bread Crumbs

DESSERT

(Serves 2 people)

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

*Food is fully cooked
delivered chilled
with simple reheating
instructions, will keep
refrigerated 3-5 days*

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



**THE
HORNE DORSET
at home INN**

**Special Schedule for
Thanksgiving
Delivery only:**

Leonardsville

Wednesday 3:00-4:00 pm

Thursday 10:00 - 10:30 am

Or by Request

The Horned Dorset Inn,
2000 route 8 (front door)

New Hartford

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Wednesday 11:15 - 11:30 am

Cooperstown Distillery
11 Railroad Ave

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and delivered chilled
with simple reheating
instructions, (leftovers will
keep refrigerated up to 5 days,
if there are any!)***

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Ordering Deadline: Nov 18th (or until sold out)

**Thanksgiving at Home
Pickups on Nov 23
(See Schedule at Left)**

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,veg)\$12
Mushroom Puree Soup, Nutmeg Cream, Crushed Hazelnuts

Sautéed Crab Cakes (gf,df)\$21
*Served with Remoulade Sauce and Lemon (4 cakes)
(Good as a Fish Alternative to Turkey)*

MAIN COURSE

(Serves 2 people)

Traditional Roasted Turkey Breast and Slow Roasted Leg
Madeira and Black Truffle Gravy
Fresh Cranberry Orange Relish

Roasted Brussels Sprouts, Acorn Squash, Green Beans with
Almonds, Sausage and Apple Stuffing, Sweet Corn
Pudding, Alsatian Potatoes

(GF and Vegetarian options on request)
\$65

DESSERT

(Serves 2 people)

Thanksgiving Duo.....\$12
*Pumpkin Crumble Pie and Apple Cranberry Walnut Strudel
with Salted Caramel Sauce
(GF, DF or Nut Free dessert option on request)*