

APPETIZERS

CLAMS CASINO *gf*

top neck clams, onions, peppers, bacon 14

CRAB CAKES

corn relish, roasted red pepper mayonnaise 14

STUFFED MUSHROOMS

button mushrooms, artichoke stuffing 11

BUFFALO CAULIFLOWER

pickled celery, herb buttermilk dressing 10

CALAMARI

chickpeas, basil aioli 14

LANDMARK PLATTER

three stuffed mushrooms, two clams casino,
one crab cake, roasted red pepper mayonnaise 17

SALADS & SOUP

HOUSE

mixed greens, carrots, tomato, onion,
choice of house-made dressings:

*House dressing, balsamic vinaigrette,
Italian or poppy seed dressing 8*

WEDGE *gf*

romaine, Jewett's cheddar, red onion,
tomato, bacon, herb buttermilk dressing 12

CAESAR

romaine hearts, herbed croutons, parmesan 10

FRENCH ONION SOUP

caramelized onions, herbed croutons, mozzarella 9

CLAM CHOWDER

New England Style 8

SMALL PLATES

CHICKEN SCHNITZEL

pretzel crust, mustard aioli,
German potato salad 18

BEEF TOWNEDOS

herb butter, garlic fries, Cabernet gastrique 27

BAKED HADDOCK

cracker crust, mixed grain pilaf 18

FRIED CHICKEN SANDWICH

buttermilk fried chicken, red pepper jelly,
house pickles, house-made roll, French fries 15

LANDMARK CHEESEBURGER

Black Angus beef, Jewett's Cheddar, house-made roll,
lettuce, tomato, house pickles, French fries 16

ENTRÉES

GRILLED FRESH FISH - MARKET PRICE *gf*

From Foley Fish Company of New Bedford, MA
jasmine rice, seasonal vegetable and choice of
one accompaniment:

Ginger-Citrus Butter|Bronze Rub|Pineapple Chutney

BLACK ANGUS N.Y. STRIP STEAK *gf*

shallot marmalade, smashed Yukon gold potatoes 37

ROAST DUCKLING

orange-rum glaze, herb-sausage stuffing,
mixed grain pilaf 35

FILET MIGNON *gf*

herb butter, smashed Yukon gold potatoes 39

SEAFOOD PAELLA

shrimp, scallops, market fish, spinach,
peas, saffron rice 33

ADDITIONS

German Potato Salad 5|Garlic Fries 5|Seasonal Vegetable 4
Smashed Potatoes 5|Mixed Grain Pilaf 4|Jasmine Rice 4
(4) Clams Casino 7|Crab Cake 7

PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS.
FOR THE COURTESY OF OUR GUESTS, PLEASE LIMIT THE USE OF CELL PHONES IN THE DINING ROOM.

ye olde LANDMARK TAVERN

YE OLDE LANDMARK TAVERN HISTORY

This unique edifice was constructed between 1847 and 1851 by James Coolidge. His originally planned structure, an octagon 24 feet to a side, would never fit on the pie shaped lot located at the intersection of Cherry Valley Turnpike and the Chenango Canal. The end result, with four sides facing the two thoroughfares, and two more sides in a wedge shape at the rear solved the problem and was the most artistic and practical use of the land.

The much married Coolidge topped his building with a six sided cupola, one side for each of his six wives, so the legend goes. Soon the new building was filled with a number of businesses including a hardware store, grocery store, dry goods emporium, and a dressmaker.

In 1896 Coolidge sold the building to Lewis E. Coe, who went into partnership with H.D. Brockett. After the death of Coe, Brockett owned the building until selling it to Charles M. Coe, son of Lewis. In 1940 the unique structure again changed hands. Robert H. Palmiter, a nationally recognized authority on antiques, both lived and operated his antique business from the building until his tragic death from a car accident in 1968.

On September 25, 1970 Andrew Hengst fulfilled a longtime dream by opening the Landmark with his sons, Steve and Andrew Jr. (Jock). Adolph, Andrew Sr.'s father, had owned a meat market and grocery store in Hamilton for 50 years. It was there and as food service director of Colgate University that he learned the requirements of a restaurateur. Today the Hengst family continues to serve this grand old structure, which is listed on the National Register of Historic Places

BOTTLED BEERS

Budweiser
Bud Light
Coors Light
Corona
Critz Farms Pig City Porter
Good Nature Blonde
Guinness
Heineken
Heineken 0.0
Labatt Blue
Michelob Ultra
Newcastle Brown Ale
Ommegang Abbey Ale
Ommegang Hennepin
Ommegang Rare Vos
Samuel Adams Boston Lager
Saranac Lager
Saranac Pale Ale
Southern Tier IPA
Yuengling Lager

Local and regional draught available

SOFT DRINKS

Saranac Orange Cream
Saranac Root Beer
Saratoga Sparkling Water
Coca-Cola
Diet Coke
Sprite
Ginger Ale
Lemonade
Iced Tea

SERVING HOURS:

Wed - Sat 5:00 - 8:00pm

Sun 4:00 - 8:00pm

www.YeOldeLandmark.com

315-893-1810

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