

## 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 *gf*

fennel, chickpeas, basil aioli 14

### CHEF BOARD

chef's selection of meats, cheeses  
and accompaniments 20

### 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

### NEW ZEALAND RACK OF LAMB *gf*

Moroccan rub, rhubarb reduction, mint pesto,  
goat cheese risotto cake 40

### 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 34

### FILET MIGNON *gf*

herb butter, smashed Yukon gold potatoes 39

### CIOPPINO

shrimp, scallops, market fish, tomato-fennel broth,  
fregula pasta, focaccia 32

## 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](http://www.YeOldeLandmark.com)

315-893-1810

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

Lamb, rhubarb, couscous, feta

Pickled red cabbage with schnitzel

Cioppino pearl pasta

Tapas plate- fried cheese, meats, pickles, etc

structure, which is listed on the  
National Register of HistoricPlaces.

Jewett's cheddar, MEAT, house pickles, maple-glazed pecans, red  
pepper jelly, house-made crisps