

## APPETIZERS

### **CLAMS CASINO**

TOP NECK CLAMS, ONIONS,  
PEPPERS, BACON 15

### **CRAB CAKES**

CORN RELISH, ROASTED RED PEPPER MAYONNAISE 14

### **STUFFED MUSHROOMS**

BUTTON MUSHROOMS,  
ARTICHOKE STUFFING 11

### **FALAFEL**

CHARRED TOMATO SAUCE, CHIMICHURRI, FETA 11

### **CALAMARI**

SHAVED FENNEL CHICKPEAS, BASIL AIOLI, ROMESCO 16

### **LANDMARK PLATTER**

THREE STUFFED MUSHROOMS, TWO CLAMS CASINO,  
ONE CRAB CAKE, ROASTED RED PEPPER MAYONNAISE 18

## SOUP & SALAD

ADD: GRILLED CHICKEN+7 | GRILLED SHRIMP+8

### **HOUSE**

MIXED GREENS, CARROTS, TOMATO, ONION,  
CHOICE OF HOUSE-MADE DRESSING:

*HOUSE DRESSING, BALSAMIC VINAIGRETTE, OR POPPY SEED DRESSING 8*

### **WEDGE**

ROMAINE, JEWETT'S CHEDDAR, RED ONION,  
TOMATO, BACON, HERB BUTTERMILK DRESSING 12

### **CAESAR**

ROMAINE HEARTS, HERBED CROUTONS, PARMESAN 11

### **FRENCH ONION SOUP**

CARAMELIZED ONIONS, HERBED CROUTONS, MOZZARELLA 10

### **CLAM CHOWDER**

NEW ENGLAND STYLE 8

# ye olde LANDMARK TAVERN

BOUCKVILLE, NY

## FROM THE GRILL

JASMINE RICE OR SMASHED YUKON POTATOES, SEASONAL VEGETABLE

AND CHOICE OF ONE ACCOMPANIMENT:

*GARLIC-HERB BUTTER, CHIMICHURRI,*

*ROMESCO, PINEAPPLE CHUTNEY*

*LOBSTER CRUST +12*

**BAY OF FUNDY SALMON 30**

**GEORGES BANK SCALLOPS 40**

**FRESH CATCH MP**

**12oz NY STRIP STEAK 40**

**8oz FILET MIGNON 42**

**10oz PRIME PORK CHOP 35**

## PASTA & GRAINS

### **HOUSE-MADE PENNE**

GRILLED CHICKEN, SPINACH, GARLIC CREAM SAUCE 24

### **SEAFOOD PAELLA**

SHRIMP, SCALLOPS, MARKET FISH, SPINACH,  
PEAS, SAFFRON RICE 34

### **LOBSTER TORTELLINI**

PEAS, PROSCIUTTO, FENNEL BUTTER 34

## ENTRÉES

### **ROAST DUCKLING**

ORANGE-RUM GLAZE, HERB-SAUSAGE STUFFING, MIXED GRAIN PILAF 40

### **BEEF TOWNEDOS**

HERB BUTTER, GARLIC FRIES,  
CABERNET GASTRIQUE 30

### **BAKED HADDOCK**

CRACKER CRUST, LEMON BEURRE BLANC,  
MIXED GRAIN PILAF 26

### **CHICKEN SCHNITZEL**

PRETZEL CRUST, MUSTARD AIOLI,  
PICKLED RED CABBAGE,  
GERMAN POTATO SALAD 26

### **AUSTRALIAN RACK OF LAMB**

HERB-RUBBED, HARISSA VINAIGRETTE,  
SMASHED YUKON GOLD POTATOES 42

### **BRONZED SHRIMP**

TASSO HAM, GARLIC, MUSHROOMS, CORN CAKE 30

### **LANDMARK CHEESEBURGER**

BLACK ANGUS BEEF, JEWETT'S CHEDDAR, HOUSE-MADE ROLL, LETTUCE, TOMATO,  
HOUSE PICKLES, FRENCH FRIES 18

### **FRIED CHICKEN SANDWICH**

BUTTERMILK FRIED CHICKEN, HOUSE PICKLES, RED PEPPER JELLY,  
HOUSE-MADE ROLL, FRENCH FRIES 17

## ADDITIONS

GERMAN POTATO SALAD 6

GARLIC FRIES 5

SEASONAL VEGETABLE 5

JASMINE RICE 4

SMASHED POTATOES 5

(4) CLAMS CASINO 7

CRAB CAKE 7

## 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.

## SOFT DRINKS

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

## 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*

**Enjoy The Landmark at home! Try all of our delicious products.**

**House Dressing  
Raspberry Vinaigrette  
Poppy Seed Dressing  
Caesar Dressing**

**Corn Bread Mix  
Cranberry Scone Mix  
Chocolate Chip Scone Mix**