

APPETIZERS

CLAMS CASINO

top neck clams, onions, peppers, bacon 13

CRAB CAKES

corn relish, roasted red pepper mayonnaise 12

STUFFED MUSHROOMS

button mushrooms, crabmeat stuffing 9

BUFFALO CAULIFLOWER

pickled celery, herb buttermilk dressing 9

CALAMARI

Brussels sprouts, fennel, chickpeas, harissa aioli 14

LANDMARK PLATTER

three stuffed mushrooms, two clams casino,
one crab cake, roasted red pepper mayonnaise 14

SALADS & SOUP

HOUSE

mixed greens, carrots, tomato, onion,
choice of house made dressings
*House dressing, balsamic vinaigrette, Italian,
raspberry vinaigrette or poppy seed dressing 6*

AUTUMN

spinach, roasted beets, poached pear,
spiced pecans, feta, maple vinaigrette 11

WEDGE

romaine, Jewett's cheddar, red onion,
tomato, bacon, herb buttermilk dressing 9

CAESAR

romaine hearts, herbed croutons, parmesan 9

FRENCH ONION

caramelized onions, herbed croutons, mozzarella 8

CLAM CHOWDER

New England Style 6

ADDITIONS

(4) Clams Casino 7 Crab Cake 6
Garlic Fries 5 German Potato Salad 5
Seasonal Vegetable 4 Smashed Potatoes 5
Mixed Grain Pilaf 4 Braised Red Cabbage 5
Fried Brussels sprouts 6

SMALL PLATES

CHICKEN SCHNITZEL

pretzel crust, mustard aioli,
braised red cabbage, German potato salad 15

BEEF TOWNEDOS

herb butter, garlic fries, Cabernet gastrique 23

LANDMARK CHEESEBURGER

Black Angus beef, Jewett's Cheddar,
house made roll, lettuce, tomato,
house pickles, French fries 14

BAKED HADDOCK

cracker crust, mixed grain pilaf 17

PLANT-BASED MEATBALLS

roasted tomato sauce, house made fettuccine 15

SAUTÉED SHRIMP

fennel, spinach, tomatoes, house made fettuccine,
garlic-lemon sauce 18

ENTRÉES

GRILLED FRESH FISH - MARKET PRICE

From Foley Fish Company of New Bedford, MA
jasmine rice, seasonal vegetable and choice of one
accompaniment: Lemon Miso Butter, Bronze Rub,
Pineapple Chutney

AUSTRALIAN RACK OF LAMB

Moroccan rub, cranberry reduction,
goat cheese risotto 37

BLACK ANGUS N.Y. STRIP STEAK

red onion confit, smashed Yukon gold potatoes 33

ROAST DUCKLING

orange-rum glaze, herb-sausage stuffing,
mixed grain pilaf 29

FILET MIGNON

herb butter, smashed Yukon gold potatoes 35

AUTUMN PASTA

chicken, butternut squash, mushrooms, spinach,
brown butter cream, house made penne 22

SERVING HOURS:

Wed - Sat 5:00 - 8:00pm
Sun 4:00 - 8:00pm

www.yeoldelandmark.com

ye olde LANDMARK TAVERN

YE OLDE LANDMARK TAVERN HISTORY

This unique edifice was completed between 1850 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 five wives and bride-to-be. 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 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

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

Local and regional draught available

SODAS

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

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PLEASE NOTIFY YOUR SERVER IF YOU HAVE 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

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