

THE INN AT ERLOWEST



LIGHTER FARE

Library Bar

518.668.5928



SERVED NIGHTLY FROM 4:30PM—9:00PM

**FRESH TAKE FARM'S
MIXED GREENS**

Dried Cranberries, Toasted Pepitas,
R&G Farm's Goat Cheese,
Red Wine Vinaigrette

\$13

LOCAL HARVEST BISQUE

Pickled Apple, Sea Salt & Maple
Crème, Toasted Pumpkin Seeds

\$14

**CHEF'S SEASONAL
CHEESE PLATE**

Chef's Selection of
Three Local Cheeses, Fresh Berries,
Aged Balsamic, Crostini, Local Honey

\$20

COCONUT SHRIMP

One Dozen Breaded Coconut Shrimp,
Mango Chili Sauce

\$13

VEGETABLE SPRING ROLL

One Dozen Spring Rolls, Pomegranate
Sweet Soy Sauce

\$13

**ERLOWEST HOUSE MADE
SLIDERS & HAND CUT
TRUFFLE FRIES**

Charred Chorizo, Jack Cheddar,
House Made Pickles,
Red Onion, Sweet Chili Aioli

\$15

**CHARRED
TOMATO RISOTTO**

Charred Tomato, Kalamata Olives,
Herb Oil, Aged Balsamic,
Parmesan Reggiano

\$24

GNOCCHI BOLOGNESE

House Made Gnocchi, Ricotta,
Shaved Grana Padano

\$24

Presented by

EXECUTIVE CHEF ADAM PADILLA

3178 LAKE SHORE DRIVE LAKE GEORGE, NY 12845