

# The Grill at the Pittstown Inn

www.pittstowninn.com

## Brunch Classics

### OYSTER SHOOTER

*absolut peppar vodka, fresh oyster, cocktail sauce  
lemon wedge 6~*

### SHRIMP BLOODY MARY

*absolut vodka, house made mix,  
garnished with celery stalk and grilled shrimp 7*

### MIMOSA

*Domaine Ste. Michelle brut champagne and orange juice 8~*

### PEACH BELLINI

*Mionetto Prosecco, white peach nectar 11~*

### THE CEO MARTINI (CHOPIN EXTRA OLIVES)

*chopin luxury vodka, served up and well chilled  
with blue cheese stuffed olives 10~*

## Sandwiches & Such

### CREATIVE SOUP OF THE DAY

*half 4~ full 7~*

### MIXED FIELD GREENS

*red onion, tomato, cucumber, vinaigrette dressing 7~*

### GRILLED CHICKEN SATAY

*marinated in Thai sweet chili sauce, served  
with peanut sauce 8~*

### GRILLED SKEWERED SHRIMP

*tropical fruit salsa, ancho chili aioli, yucca chips 10~*

### STEAMED LITTLENECK CLAMS

*shallots, white wine, herbs, garlic toast 11~  
add linguini 5~*

### OYSTERS ON THE HALF SHELL

*bourbon cocktail sauce, and champagne mignonnette (mkt)*

### CLASSIC CAESAR WITH GRILLED CHICKEN

*house dressing, grana padano shavings 14~*

### BLACK ANGUS PITTSTOWN BURGER

*lettuce, tomato, onion, pickles, house cole slaw and fries  
11~ cheese add 1~*

### MAINE LOBSTER "BLT"

*fresh lobster, crisp bacon, lettuce and tomato, on a croissant,  
house cole slaw and fries, pickles 16~*

### GRIDDLED SUGAR CURED HAM AND SWISS

*rye bread, spicy honey grain mustard,  
house fries, pickle slices 11~*

## Sunday Brunch

### BAGELS, ENGLISH MUFFINS, ASSORTED BREADS AND MUFFINS

*sweet butter, cream cheese, and jams*

### FRUIT AND JUICES

*fresh fruits and your choice of orange,  
cranberry or tomato juice*

### COFFEE AND HOT TEA

*regular, decaf, selection of Stash teas*

## Brunch Entrees

### HUEVOS RANCHEROS

*eggs sautéed in a spicy tomato salsa, with refried beans,  
chorizo and sour cream*

### WILD MUSHROOM, SPINACH, AND SWISS OMELET

*served with crisp bacon and home fried potatoes*

### GRAND MARNIER FRENCH TOAST

*served with fresh berries, maple syrup and crisp bacon*

### SOUTHWESTERN BREAKFAST QUESADILLA

*scrambled eggs, sweet sausage, jack cheese, sauteed onions,  
jalapeno slices, home fries*

### EGGS BENEDICT

*country ham and poached eggs on an english muffin,  
hollandaise sauce, home fried potatoes*

### SMOKED SALMON WRAPPED ASPARAGUS SPEARS

*served with citrus vinaigrette, capers, red onion,  
hard boiled egg wedges, pumpernickel toast points*

### BELGIAN WAFFLE

*served with fresh berries, whipped cream  
and crisp bacon*

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\$16.95

(children 10 and under portions \$9.95)

*We strive to provide the highest quality products available  
from our purveyors and local farms to ensure our guests  
with a quality dining experience.*

*We do not list every ingredient used in our menu. If you are  
allergic to or intolerant of specific foods or have special dietary  
restrictions, please let your server know when ordering.*

*18% gratuity is added to parties of 6 or more, corkage 15~*