

The Grill at the Pittstown Inn

www.pittstowninn.com

Brunch Classics

SHRIMP BLOODY MARY

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

MIMOSA

Domaine Chandon and orange juice 9~

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 JUMBO SHRIMP

tropical fruit salsa, ancho chili aioli 11~

STEAMED LITTLENECK CLAMS

shallots, white wine, herbs, garlic toast 11~

CLASSIC CAESAR WITH GRILLED CHICKEN

house dressing, grana padano shavings 16~

BLACK ANGUS PITTSTOWN BURGER

*lettuce, tomato, onion, pickles, house cole slaw and fries
12~ 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~*

SKILLET SEARED CRAB CAKE

whole grain mustard sauce, cabbage salad 12~

ROASTED BEETS WITH GOAT CHEESE FRITTER

toasted walnuts, citrus vinaigrette 10~

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~*