

PORCH MENU

SAVORY

Caesar Salad 18

Choice of blackened chicken or grilled shrimp
(additional \$4)

Burrata Caprese 18

Burrata, heirloom tomatoes, herb oil

Summer Melon and Prosciutto 16

Cantaloupe, shaved prosciutto, fig drizzle

Truffled Deviled Eggs 13

Pickled shallots, crispy pancetta, pea tendrils

Classic Shrimp Cocktail 22

Blackened Diver Scallops 22

Sweet pea risotto, chimichurri

Petite NY Strip 23

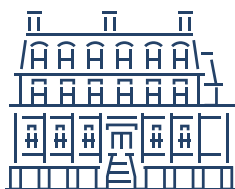
Goat cheese polenta, harissa spinach

Lobster Pappardelle 26

Chorizo, shishito, sherry butter sauce, shaved Manchego, rosemary pannagratta

Warm Bread 13

Rosemary focaccia, maple whipped butter, herb balsamic crispy oil



A CONCIERGE HOTEL UNDER THE
personal supervision **OF THE SMITH FAMILY**

DRINK MENU

COCKTAILS

\$16/each

Bates

Hendricks, watermelon juice,
muddled lemon and mint, club soda

Smith

Grey Goose, fresh grapefruit juice,
honey drizzle, basil

Putnam

Sauvignon blanc, white peach liqueur,
peach nectar, fresh fruit, Saratoga sparkling

Dowd

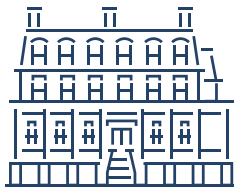
Limoncello, prosecco, elderflower syrup,
fresh blueberries, thyme

Walton

Knob Creek, squeezed lime, ginger beer

Windsor

Tito's, espresso, coffee liqueur, simple syrup



Saratoga Arms

HOTEL



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