

FRESH FRUIT, GRAINS & CEREAL

FRESH SEASONAL BERRIES

Cinnamon Whipped Cream

SLICED SEASONAL FRUIT PLATE

Berries, Citrus Yogurt Dressing and Banana Nut Bread

ENDLESS JUICE

Freshly Squeezed Orange Juice and Grapefruit Juice, Apple, Tomato, V8, Pineapple and Cranberry

STEEL CUT OATS, *Fresh Berries*

ANSON MILLS STONE GROUND GRITS

Grated Aged Cheddar Cheese

SELECTION OF

Hand Rolled Granola, Shredded Wheat, Cornflakes, Rice Krispies, Cheerios, Raisin Bran or All Bran with | Skim, Whole or Soy Milk Add | Sliced Bananas or Seasonal Berries

MASON JAR PARFAIT

Natural Yogurt, Hand Rolled Granola, Seasonal Berries

TRADITIONS

THE ADAMUS CLASSIC

Two Farm Fresh Eggs Any Style with Cast Iron Seared Home Fries, Choice of (one) Ham, Apple Smoked Bacon, Breakfast Sausage, or Chicken Sausage, White, Whole Wheat or Multigrain Toast with Butter, Preserves and Honey

THE ADAMUS CONTINENTAL

Fresh Baked Breakfast Pastries and Muffins Served with Butter, Preserves and Honey, Freshly Squeezed Orange or Grapefruit Juice and Coffee, Decaffeinated Coffee or Tea

FARM FRESH EGG WHITE OMELET

Egg White Omelet, Grilled Asparagus, 1st Press Avocado Oil

FRITTATA

Open Faced Omelet with Roasted Piquillo Peppers, Caramelized Onions, Chorizo, Mozzarella Cheese, Fingerling Potatoes

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dishes

BENEDICT BAR

Gently Poached Eggs, Griddled English Muffin, Cast Iron Seared Home Fries and Hollandaise Sauce

Choices:

Grilled Canadian Bacon, Grilled Beef Tenderloin, Roasted Maine Lobster Tail Norwegian Smoked Salmon, Wilted Spinach and Tomatoes

ADAMUS FAVORITES

CARDAMOM SOAKED BRIOCHE FRENCH TOAST

Crushed Strawberries, Soft Cream, and Maple Syrup

CRISP MALTED WAFFLE WITH SEASONAL WILD BERRIES

Genuine Vermont Maple Syrup, Soft Cinnamon

GRIDDLED BUTTERMILK PANCAKES

Choice of Granola, Pecans, Chocolate Chips, or Blueberries, with Genuine Vermont Maple Syrup and Butter

EARLY MORNING SUNRISE

Nueske's Smoked Ham, Fried Egg, Caramelized Onions, Cheddar Cheese

TOASTED BAGEL

With Cream Cheese | Add Smoked Salmon

ACCOMPANIMENTS

Choice of: Apple Wood Smoked Bacon, Nueske's Ham, Link Sausage, Chicken Sausage, Cast Iron Seared Home Fries, Cottage Cheese, Oven Dried Tomatoes

Selection of White, Wheat, Rye or Multigrain Bread, with Butter and Preserves

BEVERAGES

Cappuccino, Espresso, Gourmet Blended Coffee & Decaf, Selection of Teas, Milk, Skim Milk, Chocolate Milk, Assorted Sodas

**We are Delighted to Offer You Additional Chef-Inspired Creations to Enhance Your Dining Experience. Our Chefs Will Accommodate Vegetarian, Vegan, Gluten Free and Most Special Dietary Needs*

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dishes

CHEESE & CHARCUTERIE

*Choice of Three, Four or Five
Seasonal Fruit and Chutney, Artisan Bread*

FARMSTEAD GOUDA

Indiana | Firm, Cow's Milk

RIVER BEND BLUE

Indiana | Soft, Cow's Milk

MANCHAGO

Spain | Firm, Sheep's Milk

HUMBOLDT FOG

California | Soft, Goat's Milk

CAHILL'S PORTER CHEDDAR

Ireland | Semi Firm, Cow's Milk

DODGE CITY SALAME

*Indiana | Smoking Goose Meatery
Fennel Pollen, Diced Back Fat*

SMOKED DUCK BREAST

Smoked over Apple Wood in our Larder

HOUSEMADE WINTER TERRINE

Hen Chicken Livers, Pistachio, Pancetta

TASTES

SILVERSMITH CAESAR

*Baby Romaine, White Anchovy, Olives,
Brioche Crouton, Pecorino Romano*

BAG OF FRIED PICKLES

*Country Mustard Aioli,
Chipotle Crème*

TOASTED BAGEL CRISPS

Local Stout, Aged Cheddar Fondue

VEGETABLE HUMMUS & PLANKS

*First Press Olive Oil, Cucumber Relish,
Smoked Paprika Toasted Pita*

BELLWETHA FARMS FROMAGE BLANC FLATBREAD

Fromage Blanc, Truffle Cream Arugula

BROILED MALPEQUE OYSTERS

*Pernod Creamed Spinach, Smoked Bacon,
Gremolata*

SKIRT STEAK TORTILLA

*Citrus Slaw, Poblano Remoulade,
Heirloom Tomato Relish, Lime Essence*

DAILY GRIND PRIME BEEF BURGER

*Potato Bun, Tobacco Onions,
Chipotle Aioli, House Fries*

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dishes

SLIDER BAR

*Duroc Farms Pork Belly,
BBQ Brisket, Crab Cake,
Citrus Cabbage, House Chips*

**SPICED BUTTERNUT
PUREE**

*Toasted Almonds,
Cardamom Chantilly*

**PULLED FRESH CURD
MOZZARELLA**

*Heirloom Tomato,
White Balsamic Syrup*

LOBSTER CROQUETTES

Corn, Roasted Shallots, Tasso Gravy

**EARTHEN WARE
“BAKED BEANS”**

*Sous Vide Pork Belly,
Cannellini Bean Cassoulet*

DEMI CURED ARCTIC CHAR

*Reserved Citrus Crème Fraîche,
Nichols Farm Greens Crostini*

LACQUERED MUSSELS

Curried Tomato Broth, Grilled Ciabatta

MINIATURE SEA FOOD BAR

*Malpeque Oysters, Little Necks, Prawns,
Mignonette Dressing, Citrus*

**CREEKSTOVE FARMS SHORT
RIBS TORTELLINI**

Smoked Mouseline, Pomegranate

FROM THE LARDER

*Duck Pear, White Port Sausage, Pickled
Berries, Seed Mustard*

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HANDCRAFTED COCKTAILS

THE SILVERSMITH

*Absolut Pear Vodka, St. Germain
Elderflower, Fresh Lemon Sour,
Sparkling wine and Silver Dust*

AMERICAN MULE

*Purity Vodka, Fresh Lime Juice,
Ginger Beer*

VIOLET COLLINS

*Beefeater Gin, Crème Yvette,
Fresh Lemon Sour, Club Soda*

SPICED GIMLET

*Beefeater Gin, Fresh Lime Sour,
Angostura Bitters*

GINGER DAIQUIRI

*Cruzan Aged Rum,
Domaine de Canton, Fresh Lime Sour*

SEASONAL MOJITO

*Seasonal Fruit, Cruzan Aged Rum,
Fresh Lime Sour, Fresh Mint,
Club Soda*

DARK & STORMY

*Goslings Rum, Fresh Lime Juice, Goslings
Ginger Beer*

EL DIABLO

*Patron Silver Tequila, Mathilde Cassis, Fresh
Lime Juice, Ginger Beer*

POMEGRANATE SOUR

*Makers Mark Bourbon, PAMA
Pomegranate Liqueur, Fresh Lemon Sour*

MANHATTAN

*Makers Mark Bourbon, Cinzano Sweet
Vermouth, Angostura Bitters*

OLD FASHIONED

*Makers 46 Bourbon, Sugar Cube, Angostura
Bitters, Orange Slice, Cherry*

SAZERAC

*Knob Creek Rye, Sugar Cube, Angostura
Bitters, Pernod Absinthe*

SILVERSMITH PUNCH

*Hennessy VS Cognac, Grand Marnier, Fresh
Orange Juice, Pineapple Juice, Angostura
Bitters*

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dishes

WHITE WINE

PROSECCO, *Mionetto, Italy*
CHAMPAGNE, *Chandon Brut, Napa, California*
PINOT GRIGIO, *Antinori, Santa Cristina, Sicilia, Italy*
PINOT GRIGIO, *Borgo Conventi, Collio, Italy*
SAUVIGNON BLANC, *Noblio, Marlborough, New Zealand*
FUME BLANC, *Ferrari Carano, Sonoma, California*
CHARDONNAY, *Napa Cellars, Napa, California*
CHARDONNAY, *Newton Red Label, Napa, California*

RED WINE

PINOT NOIR, *Brancott, Marlborough, New Zealand*
PINOT NOIR, *Sanford Flor de Campo, Santa Barbara, California*
MERLOT, *Rutherford Hill, St Helena, California*
MERLOT RESERVE, *Hayman & Hill, Napa, California*
CABERNET, *10 Span, Central Coast, California*
CABERNET, *Napa Cellars, Napa, California*
MERITAGE, *Dreaming Tree Red Crush, North Coast, California*

Beer

DOMESTIC BEER

Budweiser, Bud light, Miller Lite, Coors Light, Sam Adams, Sam Adams Seasonal

IMPORTED BEER

Corona, Heineken, Amstel Light, St Pauli Girl, Becks Light, Becks Dark, Stella Artois, Guinness Stout Draft

CRAFT BEER

Firestone Walker Union Jack IPA, Hopothesis IPA, New Holland Mad Hatter IPA, Dogfish Head 90 IPA, New Belgium Fat Tire, Sierra Nevada Pale Ale, lakefront Café Stout, Blue Moon

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dishes

MARTINI

A DIAMOND

*Purity Vodka, Cinzano Dry
Vermouth, Essence of Lemon*

BOTANICAL GARDEN

*Absolut Chicago,
Combièr Pamplemousse Rose Liqueur,
Fresh Lemon Sour*

JUST PEACHY

*Purity Vodka, Grand Marnier Peach
Raspberry, Orange Juice, Prosecco*

POMEGRANATE

*Absolut Citrus Vodka,
PAMA Pomegranate Liqueur,
Grapefruit Juice, Lemon Sour*

SPARKLING MADRES

*Belvedere Raspberry Vodka,
Orange Juice, Cranberry Juice, Prosecco*

SALTED CARAMEL

*Effen Salted Caramel Vodka,
RumChata, Cream*

VIOLET KISS

*Absolut Berry Acai, Crème de Yvette,
Pineapple Juice*

BLUES BROTHER

*Stoli Blueberi Vodka, Fresh Lime Juice, Fresh
Blueberries, Club Soda*

CHOCOLATE MARTINI

*Absolut Vanilla, Godiva White & Dark
Chocolate Liqueur, Half & Half*

NORMA JEAN

*Three Olives Marilyn Monroe Strawberry
Vodka, Fresh Lemon Sour,
Fresh Strawberries, Basil*

BROWN LIQUOR

BOURBON & WHISKEY

*Makers Mark, Basil Hayden, Knob Creek, Ritten House, Gentleman Jack,
Buffalo Trace, Russel Reserved, Irish Whiskey - Jameson, Red Breast*

SCOTCH WHISKEY

Dewars, Chivas, Chivas, Glen Grant, JW - R,B,G,P,B

SINGLE MALT SCOTCH WHISKEY

*Glenlivet, Glenmorangie, La Santa, Quinta Ruben, Bowmore,
Japan - Suntory Yamazaki*

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cocktails

dishes

TASTES

✓ **SPICED BUTTERNUT PUREE**

Toasted Almonds, Cardamom Chantilly

SEASONAL SOUP OF THE DAY

Chef inspired soup of the day

✓ **VEGETABLE HUMMUS & PLANKS**

First Press Olive Oil, Cucumber Relish, Smoked Paprika Toasted Pita

BAG OF FRIED PICKLES

Country Mustard Aioli, Chipotle Crème

✓ **TOASTED FREGULA TABOULI**

*Confit of Baby Artichokes, Eggplant Caponata, Nicoise Olives,
Cold Press Olive Oil*

LACQUERED MUSSELS

Curried Tomato Broth, Grill Ciabatta

BROILED MAPLEQUE OYSTERS

Pernod Creamed Spinach, Smoked Bacon, Gremolata

LOBSTER CROQUETTES

Corn, Roasted Shallots, Tasso Gravy

MINIATURE SEA FOOD BAR

Malpeque Oysters, Little Necks, Prawns, Mignonette Dressing, Citrus

TABLE PLATES

SILVERSMITH CAESAR

Baby Romaine, White Anchovy, Olives, Brioche Crouton, Pecorino Romano

ENDIVE SALAD

*Arugula, Pepitas' Nueske's Bacon Shards, Prairie Blue Cheese,
Apple Cider Vinaigrette*

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dishes

BLACK BASS & PASTINI SALAD

*Shaved Fennel, Melted Grape Tomatoes Kalamata Olives,
Cucumbers Baby Arugula Salad and Truffle Vinaigrette*



AVOCADO REUBEN

House Made Sauerkraut, Swiss Cheese, Gherkin Spread

FREE RANGE ORGANIC CHICKEN CLUB

Double Smoked Bacon, Sprouts, Tomato Chipotle Aioli

BBQ BRISKET MELT

*Shaved BBQ Brisket, Shelburne Farms Smoked Cheddar Cheese,
Tobacco Onions, Griddled Sourdough*

DAILY GRIND PRIME BEEF BURGER

Potato Bun, Tobacco Onions, Chipotle Aioli, House Fries

**TELLICHERRY CRUSTED NATURAL
BEEF TENDERLOIN**

White Truffle Herb Dauphinois Potato, Creamed Silver Queen Corn

LAMB BOLOGNESE

*Mint Pappardelle, Foraged Mushrooms, Cipolini,
Vine Ripe Pomodoro Sauce*

PAN SEARED MAPLE LEAF FARMS DUCK BREAST

Merguez Sausage, White Bean Cassoulet

FENNEL DUSTED WALLEYE PIKE

Antebellum Corn Grits, Celery Pedals, Tomatoes



Indicates Vegetarian Items

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Vegan, Gluten Free and Most Special Dietary Needs*

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dishes

CHAMPAGNE & SPARKLING

Mionetto, Prosecco, Italy
Chandon Brut, Napa, California
Moet & Chandon Imperial Brut, Epernay, France
Moet & Chandon Imperial Rose, Epernay, France
Veuve Clicquot Yellow Label, Reims, France
Veuve Clicquot Rose, Reims, France
Dom Pérignon, Reims, France

PINOT GRIGIO

Antinori, Santa Cristina, Sicillia, Italy
Borgo Conventi, Collio, Italy
Ferrari Carano, Russian River, California
Sokol Blosser, Pinot Gris, Dundee Hills, Oregon

SAVIGNON BLANC

Matua, Marlborough, New Zealand
Nobilo, Marlborough, New Zealand
Franciscan, Napa, California
Drylands, Marlborough, New Zealand
Ferrari Carano, Sonoma, California

CHARDONNAY

Napa Cellars, Napa, California
Josh Cellars, North Coast, California
Newton Red Label, Napa, California
Markham, St Helena
Jordan, Russian River, Sonoma, California
Stag's Leap, Napa, California
Chandon, Carneros, California
Sanford, Santa Barbara, California
Far Niente, Napa, California

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dishes

PINOT NOIR

Brancott, *Marlborough, New Zealand*
Kim Crawford, *Marlborough, New Zealand*
Santa Barbara Collection, *Santa Barbara, California*
Sanford Flor De Campo, *Santa Barbara, California*
Carpe Diem, *Napa, California*
Cuvaison, *Carneros, California*
Erath, *Willamette Valley, Oregon*

MERLOT

Hayman & Hill Reserve, *Napa, California*
Rutherford Hill, *St Helena, California*
Joseph Carr, *Napa, California*
Chateau St Jean, *Sonoma, California*
Stag's Leap, *Napa, California*
Nickel & Nickel, Harris Vineyard, *Napa, California*

CABERNET SAUVIGNON

10 Span, *Central Coast, California*
14 Hands, *Washington*
Joel Gott 815, *California*
Napa Cellars, *Napa, California*
Franciscan, *Napa, California*
Newton Red Label, *Napa, California*
Mount Veeder, *Napa, California*
Faust, *Napa, California*
Rutherford Hill, *Napa, California*
Newton Unfiltered, *Napa, California*
Jordan, *Alexander Valley, California*
Far Niente, *Napa, California*
Nickel & Nickel, Hayne Vineyard, *Napa, California*

MERITAGE

Dreaming Tree, Red Crush, *California*
Estancia, *California*
Quintessa, *Napa, California*
Opus One, *Napa, California*

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dishes