



SUNDAY BRUNCH

W I N T E R 2 0 1 8

We are all dedicated to educating, engaging and exciting people in celebration of the wonderful bounty of New York and expressing “what grows together, goes together.” As we strive to present you with seasonal and local ingredients, we highlight our proud relationships with hundreds of farms, producers, wineries, breweries, distilleries, cideries, and more across the state. Cheers to eating and drinking local.

Brunch

- Cinnamon Apple Waffle
Red Jacket Empire Apples, Cinnamon Butter and NY Maple Syrup
- Kreher Farms Eggs-in-a-Basket
Three Eggs baked in a Casserole of Spaghetti Squash, Spinach, Herbs and Jake's Gouda
- Poached Poutine with Duck confit
House-Cut Rosemary Fries topped with Yancey's Fancy Cheese Curds, Kreher Farms Poached Eggs & Gravy
- Bacon Benedict
Poached Eggs, Local Bacon and Hollandaise on an English Muffin, served with Home Fries
- Madame Crunch
Crispy Bostrom Farms Ham Sandwich broiled with Mornay Sauce and Triple Tomme cheese, topped with a Fried Local Egg and Chives. Served with Home Fries
- Omelette Plate
Yancey's Fancy XXX Cheddar Omelet topped with Local Bacon, Sausage and Rochester-style Hot Sauce with diced Onions and Karma Ketchup served with Home Fries

Sandwich & Salad

- Bacon Cheddar Burger
Seven Bridges Farm's 8oz. Burger, Yancey's XXX Cheddar Cheese and Bacon Jam served on a Sesame Seed Bun
- Upstairs Turkey Club
Amazing Grains Country Rye Toast, Fresh Roasted Turkey, Jake's Gouda, Smoked Bacon, Thyme Mayo and Spinach
- Finger Lakes Salad (vg)
Mixed Greens, Apples, Dried Cherries, Toasted Sunflower Seeds and NY Riesling Vinaigrette (Add Grilled Chicken 5)
- Mushroom Schnitzel Sandwich
Crispy breaded Portobello Mushroom on Brioche Bun with Braised Red Cabbage, House Pickles and Karma Mustard.
- Sweet Potato Black Bean Cake (pb)
with Ginger Miso Sauce served over Mixed Greens
- Macaroni & Cheese
Yancy's Fancy Sharp Cheddar, Herbed Bread Crumbs

To Share

- 9 New York Cheeses (v) 14
An assortment of New York Cheeses with Local Honeycomb, Apple Butter, Toast, and Toasted Candied Walnuts
- 9 Charcuterie 14
Josef Brunner Sausage, Freshly Baked Soft Pretzels, Braised Red Cabbage, House Pickles with Karma Mustard
- 15 House-Cut Fries (make it Poutine add \$4) 7
Rosemary & Seneca Salt

14

12

a la Carte

- Local Applewood Smoked Bacon 3
- 13 Seven Bridges Farm's Sausage Patties 3
- Steak Hash 5
Prime Rib, Peppers, Onions & Potato
- Home Fries 3
with Fresh Herbs

14

14

Brunch Cocktails

- Mimosa 4
- 8 Mimosa Flight 4
Orange, Apricot Stomp, Cranberry, Pineapple, Grapefruit Juices
- 13 Bloody Mary 4
Made with Vodka to Order
- 14 Bloody Maria 4
Made with Tequila to Order

14



More than 80% of our ingredients feature the finest New York State products.

(***) Market Price (gf) Gluten Free (v) Vegetarian (vg) Vegan (pb) Plant Based

Dietary restrictions? Let us know. Our culinary team is happy to accommodate you.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.