



EVENING MENU

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.

To Share

- New York Cheeses (v)
An assortment of New York cheeses with Local Honeycomb, Apple Butter, Toast, and Candied Walnuts
• Pair with Rohrbach's Upstairs Ale
- Artisan Meats
Josef Brunner Sausage, Freshly Baked Soft Pretzels, Braised Red Cabbage, House Pickles and Karma Mustard
- Triple X Pretzels (v)
House Made Soft Pretzels served with Yancey's XXX Beer Cheese and Spicy Brown Mustard
- Rob's Meatballs
Three Large Cheese Stuffed Local Beef Meatballs with Marinara Sauce, and Grilled Flatbread
• Pair with 240 Days Cabernet Franc
- House-cut Fries (make it Poutine add \$4)
Rosemary Seneca Salt
- Macaroni and Cheese
Yancey's Fancy Sharp Cheddar, Herbed Bread Crumbs
- Fried Brussels Sprouts
Sherry Vinaigrette, Apple and Spiced Walnuts
- Grilled Seasonal Vegetables

NY Style Pizzas

- Buffalo
Crispy Fried Chicken with Buffalo Hot Sauce, Blue Cheese and Cheddar
- Empire (v)
Apples, Gouda, Roasted Butternut Squash and Chèvre
- Utica
Local Italian Sausage, Pickled Hot Peppers, Tomato Sauce, Mozzarella and Utica Greens
- Naples (v)
Mozzarella, Tomato Sauce and Basil (add Pepperoni \$1)
- Daily Artisan Pizza

Soups & Salads

- | | | |
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| 14 | Soup of the Day | Cup 4 Bowl 6 |
| | Five Onion Soup | 8 |
| | <i>Rich Beef Broth made with Taylor Sherry, Rye Toast and Jake's Gouda</i> | |
| 14 | Finger Lakes Salad (vg)(gf) | 8 |
| | <i>Local Mixed Greens, Apples, Dried Cherries and Spiced Sunflower Seeds with Heron Hill Riesling Vinaigrette (add Chicken \$5)</i> | |
| 8 | Roasted Beet Salad (v) | 10 |
| | <i>Roasted Beets with First Light Creamery Goat Cheese, Spinach, Pear, Crispy Beet Chips and F. Oliver's Ginger Balsamic (add Chicken \$5)</i> | |
| 13 | Wedge Salad | 10 |
| | <i>Local Bacon, Scallions, Buttermilk Dressing with Croutons</i> | |

Local Comforts

- | | | |
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| 7 | | |
| 14 | Ricotta Gnocchi | 17 |
| | <i>Kale Pesto Cream, Toasted Pinenuts and Triple Tomme Cheese</i> | |
| | • Pair with Chateau Lafayette Reneau Unoaked Chardonnay | |
| 8 | Chicken Riggies | 18 |
| | <i>Local Rigatoni, Grilled Chicken, Hot Cherry Peppers in a Rich Tomato Sauce with Garlic Flatbread</i> | |
| | • Pair with Heron Hill Ingle Vineyards Semi-dry Riesling | |
| 6 | Bolognese Pappardelle | 18 |
| | <i>Pappardelle Pasta with our Bolognese Sauce</i> | |
| | • Pair with 240 Days Rosé | |
| | Seared Salmon | 26 |
| 15 | <i>Spinach Potatoes, Delicata Squash, Apple Cider Molasses and Crispy Fried Leeks</i> | |
| | • Pair with Rootstock Hopped Hard Cider | |
| | Crispy Duck Confit | 25 |
| 14 | <i>Long Island Duck with Rosemary Fries and Apple Fennel Salad with NY Riesling Vinaigrette</i> | |
| | • Pair with Bedell Cellars Malbec | |
| 15 | Sweet Potato Black Bean Cake (pb) | 14 |
| | <i>with Ginger Miso Sauce served over Mixed Greens</i> | |
| | • Pair with Fairport Brewing Kombucha | |
| 14 | Local Cut Steak | *** |
| *** | <i>Daily Selection served with Shaved Brussels Sprouts, Spinach Potatoes and Wine Merchants Sauce</i> | |
| | • Pair with Brotherhood Cabernet Sauvignon | |



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.