



AFTERNOON 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) 14
An assortment of New York cheeses with Local Honeycomb, Apple Butter, Toast, and Toasted Candied Walnuts
- Artisan Meats 14
Josef Brunner Sausage, Freshly Baked Soft Pretzels, Braised Red Cabbage, House Pickles and Karma Mustard
- Triple X Pretzels (v) 8
House Made Soft Pretzels served with Yancey's XXX Beer Cheese and Spicy Brown Mustard
- Rob's Meatballs 13
Three Large Cheese Stuffed Local Beef Meatballs with Marinara Sauce, and Grilled Flatbread
- House-cut Fries (make it Poutine add \$4) 7
Rosemary Seneca Salt
- Fried Brussels Sprouts 8
Sherry Vinaigrette, Apple and Spiced Walnuts

Soups & Salads

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

NY Style Pizzas

- Buffalo 15
Crispy Fried Chicken with Buffalo Hot Sauce, Blue Cheese and Cheddar
- Empire (v) 14
Apples, Gouda, Roasted Butternut Squash and Chèvre
- Utica 15
Local Italian Sausage, Pickled Hot Peppers, Tomato Sauce, Mozzarella and Utica Greens
- Naples (v) 14
Mozzarella, Tomato Sauce and Basil (add Pepperoni \$1)
- Daily Artisan Pizza ***

Local Comforts

- Upstairs Turkey Club 14
Amazing Grains Marble Rye Toast, Fresh Roasted Turkey, Jake's Gouda, Smoked Bacon, Thyme Mayo and Spinach
- Hot Italian Sandwich 14
Battistoni Capicola, Bostrom Farm's Ham, Artisan Meats Salami and Gouda with Pepperoncini Aioli, Grilled Red Onions and Lettuce on Ciabatta
- Mushroom Schnitzel Sandwich 13
Crispy Breaded Portobello Mushroom on Brioche Bun with Braised Red Cabbage, House Pickles and Karma Mustard.
- Bacon Cheddar Burger 14
Seven Bridges Farm's 8oz. Burger, Yancey's XXX Cheddar Cheese and Bacon Jam served on a Sesame Seed Bun
- Riesling Chicken Salad 12
Grilled Chicken Salad with NY Riesling Dressing, Dried Cranberries on a Croissant
- Chicken Riggies 18
Local Rigatoni, Grilled Chicken, Hot Cherry Peppers in a Rich Tomato Sauce with Garlic Flatbread
- Sweet Potato Black Bean Cake (pb) 14
with Ginger Miso Sauce served over Mixed Greens
- Macaroni and Cheese 14
Yancey's Fancy Sharp Cheddar, Herbed Bread Crumbs



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.