



SUNDAY BRUNCH

We are dedicated to the vast bounty of New York. As we strive to present you with local and seasonal 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 Cocktails

Mimosa

Swedish Hill Blanc de Blanc with Orange Juice

Mimosa Flight

Orange, Red Jacket Orchards Apricot Stomp, Cranberry, Pineapple and Grapefruit Juices

Bloody Mary

Classic Vodka & Tomato Cocktail Made to Your Liking

Bloody Maria

Our Tequila Version of the Classic, Finished to Your Liking

Sparkling Mule

Swedish Hill Blanc de Blanc, Vodka, Saranac Ginger Beer and Fresh Squeezed Lime

For the Table

New York Cheese Board (v)

An Assortment of NY Cheeses, a Variety of Local Fruit Butters, Smoked Apple & Bosc Pear Chutney, Candied Walnuts and Garlic Toast Points

Locally Sourced Charcuterie Board

Assorted Cured Meats and Sausages served with Grain Mustard, Pickled Vegetables and Garlic Toast Points

Sides

Local Applewood Smoked Bacon

Seven Bridges Farm's Sausage Patties

Classic Home Fries (v)

with Fresh Herbs

Teresa's Apple Fritter (v)

Spiced Apple Compote, Cinnamon Butter, and a Whiskey-Caramel Sauce

House Cut Fries (v)

Fresh Rosemary and Seneca Salt with Scallion Aioli and a House Chipotle-White Balsamic Ketchup (add White Truffle Oil and Shaved Parmesan + \$2)

6	Avocado Toast	12
	Grilled Flatbread with Guacamole, Local Chevre Crumbles, Soft Fried Egg, Sundried Tomato Pico de Gallo with Roasted and Poblano Crème	
10	Croque Madame	12
	Crispy Bostrom Farms Ham, Aged Gruyère and Triple Tomme Mornay with a Soft Fried Egg on Toasted Brioche	
6	NYK Breakfast Plate (gf)	13
	Yancey's Fancy XXX Cheddar Topped Omelet with Applewood Smoked Bacon, Sausage, Diced Onion, House Ketchup, Home Fries and a ROC-Style Meat Sauce	
6	Fruited French Toast	13
	with Pinot Macerated Cherries and Fresh Vanilla Bean Whipped Cream	
10	Bacon & Egg Benny	14
	Buttered English Muffin with Local Slab Bacon, Poached Eggs, Baby Spinach, House-made Hollandaise and Crispy Fried Potato Sticks	
14	Chicken 'n Waffles	16
	Buttermilk Fried Chicken atop a Bacon Jam Waffle with Spicy NY Maple Syrup, Herbed Butter and Smoked Apple & Bosc Pear Chutney	
14	Spicy Steak Hash (gf)	16
	Beef Tenderloin Tips with Roasted Poblano Chiles, Caramelized Onions, and Yukon Potatoes	
14	Butcher's Steak 'n Eggs	***
	Market Select Steak, Soft Fried Eggs, Home Fries with Slab Bacon and House-made Hollandaise	

Lunch, not Brunch

3	FLX Salad (vg) (gf)	8
	Mixed Greens, Apples, Dried Cherries, Toasted Sunflower Seeds and NY Riesling Vinaigrette (Add Grilled Chicken + \$5)	
3	Fried Portobello Sandwich (v)	13
	Crispy Fried Portobello Mushroom Cap with Braised Red Cabbage, House Pickles and Grain Mustard on a Brioche Bun	
5	NYK Club	14
	Slow Roasted Turkey, Jake's Gouda, Applewood Smoked Bacon, Thyme Aioli and Fresh Baby Spinach on Amazing Grains' Country Rye Bread	
7	FLX Burger	15
	Seven Bridges Farm 8oz. Burger with Yancey's Fancy XXX Cheddar, Bibb Lettuce, Charred Onion, Bacon Jam and Scallion Aioli on a Grilled Brioche Bun	
	NYK Mac 'n Cheese	16
	Yancey's Fancy Sharp Cheddar, Crumbled Bacon, served en croute with White Truffle Oil	
	Wild Mushroom and Leek Risotto (vg) (gf) {pb}	22
	Locally Foraged Wild Mushrooms, Roasted Leek, Scallion and Arborio Rice with Fresh Pea Shoots and Cracked Pink Peppercorn (Add White Truffle Oil and Shaved Parmesan +\$2)	



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.