



EVENING MENU

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.

Light Fare

Soup of the Day	Cup 4 Bowl 6
FLX Salad (vg)(gf)	9
Mixed Local Greens, Sliced Apples, Dried Cherries and Spiced Sunflower Seeds with a Heron Hill Riesling Vinaigrette (Add Chicken \$4, Add Salmon \$8)	
Roasted Beet Salad (v)	11
Roasted Beets, First Light Creamery Goat Cheese, Spinach, Balsamic Grapes and Crispy Beet Chips with F. Oliver's Honey Ginger Balsamic (Add Chicken \$4, Add Salmon \$8)	
Frisée & Avocado Salad (vg)(gf)	11
Frisee & Gem Lettuces with Avocado, Sundried Tomato Pico de Gallo, Fresh Scallion, Cilantro and Radish with a Chile-Lime Citronette (Add Chicken \$4, Add Salmon \$8)	

For the Table

Rob's Meatballs	14
Three Fresh Mozzarella Stuffed Meatballs Slow Cooked in our House Marinara Sauce, Fresh Basil and served with Garlic Toast Points (Make it a meal, add another meatball for \$4)	
NYK Smoked Wings (gf)	13
Slow Applewood Smoked Chicken Wings with NYK's Dry Rub finished on the Grill with House Pickled Vegetables and Rum Glazed BBQ Sauce	
New York Cheese Board (v)	14
An Assortment of NY Cheeses, a Variety of Local Fruit Butters, Smoked Apple & Bosc Pear Chutney, Candied Walnuts and Garlic Toast points	
Local Charcuterie Board	14
Assorted Cured Meats and Sausages served with Grain Mustard, Pickled Vegetables and Garlic Toast Points	
Triple X Pretzels (v)	8
House Made Soft Pretzels with Yancey's Fancy XXX Cheddar Beer Sauce, Grain Mustard and Pickled Vegetables	
Raclette Chips (gf)	9
Smoked Seneca Salt and Thyme House Cut Chips topped with East Hill Farms Raclette, Manchego and crumbled Bleu Cheeses	
Agave Roasted Carrots (v) (gf)	9
with Smoked Paprika Crème Fraiche	
House Cut Fries (v)	7
Fresh Rosemary and Seneca Salt with Scallion Aioli and a House Chipotle-White Balsamic Ketchup (add White Truffle Oil and Shaved Parmesan + \$2)	
Grilled Seasonal Vegetables (pb) (gf)	6
(add Roasted Poblano Hummus + \$3)	

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.

NYK Style Pizza

The Naples (v)	14
Hearty Marinara, Fresh Mozzarella and Fresh Basil (add Pepperoni + \$2)	
The Empire (v)	14
Creamy Mornay sauce, Local Chèvre and Aged Gouda Cheeses with Sliced Apples and Asparagus (add Bacon + \$2)	
The Utica	15
Hearty Marinara, Fresh Mozzarella, Hot Cherry Peppers, Crumbled Local Sausage and Kalamata Olives	
The Butcher	16
Hearty Marinara, Fresh Mozzarella, Crumbled Local Sausage, Pepperoni, Ham and Bacon	
The Adirondack	16
Creamy Mornay Sauce, Gruyère, Grilled Local Ham, Roasted Garlic, Caramelized Onions, Wild Mushrooms, Chives and Local Pea Shoots	

Local Comforts

House Gnocchi	17
Toasted Pine Nuts, Triple Tomme Cheese, Herbed Ricotta and Fresh Basil in a Roasted Tomato Pesto Sauce (add Toasted Garlic Bread + \$1.50)	
Chicken Riggies	18
Barilla Rigatoni with Grilled Chicken, Caramelized Onions and Cherry Peppers in a Rich Tomato Blush Sauce served with Grilled Garlic Toast Points and Shaved Parmesan Cheese	
House Crab Cakes	21
with Crispy Fried Pancetta, Sundried Tomato Pico de Gallo, Cucumber Ribbon & Pickled Onion Salad with a Roasted Poblano Crème	
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)	
Butcher's Cast Iron Chop (gf)	24
Seared 14 oz. Bone-in Bostrom Farms Pork Chop, Smoked Apple & Bosc Pear Chutney served with Charred Leek Risotto	
Seared Salmon	27
with Fried Polenta, Grilled Asparagus, Cherry Tomato Confit and a Roasted Poblano Crème	
Pan Seared Duck Breast (gf)	27
Seared Duck Breast with Creamed Carrot Puree, Button Mushroom Confit and a Local Pinot Noir Gastrique	
Scallops (gf)	31
Pan Seared Scallops with Roasted Cauliflower Puree, Tequila Macerated Golden Raisins, Fried Capers and Citrus Pan Butter	
Market Steak (gf)	***
Please ask your server for our daily fresh cut steak selection. Served with Roasted Seasonal Vegetables, Smashed Yancey's Fancy XXX Cheddar & Chive Potatoes with Herbed Truffle Butter and a Red Wine Demi Glace	
FLX Burger	15
Half pound Seven Bridges' Farm 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 and Crumbled Bacon served en croute with White Truffle Oil	