



# EVENING MENU

New York Kitchen is a 501(c)(3) non-profit organization with a mission to educate, engage and excite our visitors in a celebration of the incredible agriculture, craft beverage and culinary bounty of New York State.

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. More than 80% of our ingredients feature the finest New York State products. Cheers to eating and drinking local!

## Light Fare

### Soup of the Day

#### FLX Salad (vg)(gf)

Mixed Local Greens, Sliced Apples, Dried Cherries and Spiced Sunflower Seeds with a Heron Hill Riesling Vinaigrette  
(Add Chicken \$6, Add Salmon \$8)

#### Roasted Beet Salad (v)

Roasted Beets, First Light Creamery Goat Cheese, Spinach, Balsamic Grapes and Crispy Beet Chips with F. Oliver's Honey Ginger Balsamic  
(Add Chicken \$6, Add Salmon \$8)

#### Frisée & Avocado Salad (vg)(gf)

Frisée & Gem Lettuces with Avocado, Sundried Tomato Pico de Gallo, Fresh Scallion, Cilantro and Radish with a Chile-Lime Citronette  
(Add Chicken \$6, Add Salmon \$8)

## For the Table

### Rob's Meatballs

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 Chicken Wings (gf)

Chicken Wings with NYK's Dry Rub, Grilled or Fried, and Tossed in a Rum Glazed BBQ Sauce with Carrots and Celery

### New York Cheese and Charcuterie Board

An assortment of NY Cheeses and Local Cured Meats. Accompanied with Grain Mustard, Seasonal Dried Fruits and Nuts with Roasted Peppers and Artichoke Antipasto

### NYK Macho Nacho

Nacho Chips with Grilled Chicken or Beef, Lettuce, Tomato, Black Olives, Jalapeños and Red Onion topped with our famous Beer Cheese with Sour Cream and Salsa on the side

### Raclette Chips (gf)

Smoked Seneca Salt and Thyme House Cut Chips topped with East Hill Farms Raclette, Manchego and crumbled Bleu Cheeses

### Agave Roasted Carrots (v) (gf)

with Smoked Paprika Crème Fraiche

### NYK Boneless Wings

Tossed in Cattleman's Gold House-made Rum Raisin BBQ with Bleu Cheese or Ranch

### Potato Skins

Stuffed with Yancy's Fancy XXX Cheddar, Crumbled Bacon and Scallions with a Side of Sour Cream

### Triple X Pretzels (v)

Housemade Soft Pretzels with Yancey's Fancy XXX Cheddar Beer Sauce, Grain Mustard and Pickled Vegetables

### House Cut Fries (v)

Fresh Rosemary and Seneca Salt with Scallion Aioli  
(add White Truffle Oil and Shaved Parmesan + \$2)

### Mozzarella Sticks

Five Mozzarella Cheese Sticks with House-made Marinara

### Grilled Seasonal Vegetables (pb) (gf)

(add Roasted Poblano Hummus + \$3)

### (gf) Gluten Free, (v) Vegetarian, (vg) Vegan, (pb) Plant Based

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)

Hearty Marinara, Fresh Mozzarella and Fresh Basil

### The Utica

Hearty Marinara, Fresh Mozzarella, Hot Cherry Peppers, Crumbled Local Sausage and Kalamata Olives

### The Butcher

Hearty Marinara, Fresh Mozzarella, Crumbled Local Sausage, Pepperoni, Ham and Bacon

### The Adirondack

Creamy Mornay Sauce, Gruyère, Grilled Local Ham, Roasted Garlic, Caramelized Onions, Wild Mushrooms, Chives and Local Pea Shoots

#### Additional toppings to add:

#### Meats \$1.25

Pepperoni,  
Sausage, Ham  
Bacon Crumbles

#### Vegetables \$1

Mushrooms,  
Carmelized Onions,  
Cherry Peppers,  
Spinach, Asparagus

## Local Comforts

### House Gnocchi

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

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

Sundried Tomato Pico de Gallo, Remoulade, Housemade Bean Salsa and a Roasted Poblano Crème

### Wild Mushroom and Leek Risotto (vg) (gf) (pb)

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)

Seared 14 oz. Bone-in Bostrom Farms Pork Chop, Smoked Apple & Bosc Pear Chutney served with Charred Leek Risotto

### Seared Salmon

with Fried Polenta, Grilled Asparagus, Cherry Tomato Confit and a Roasted Poblano Crème

### Pan Seared Duck Breast (gf)

Seared Duck Breast with Creamed Carrot Puree, Sauteed Bok Choy and a Local Pinot Noir Sauce

### Scallops (gf)

Pan Seared Scallops over a bed of seasoned Mixed Greens with Stuffed Artichoke Heart and Seasonal Vegetables with Charred Lemon Beurre Blanc Sauce

### 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 Sauce Chasseur

### FLX Burger

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

Yancey's Fancy Sharp Cheddar, Crumbled Bacon, served en croute with White Truffle Oil and Chives

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