



AFTERNOON 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) Mixed Local Greens, Sliced Apples, Dried Cherries and Spiced Sunflower Seeds with a Heron Hill Riesling Vinaigrette (Add Chicken \$4, Add Salmon \$8)	9
Roasted Beet Salad (v) (gf) 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)	11
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 \$4, Add Salmon \$8)	11

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)	14
NYK Smoked Wings (gf) Slow Applewood Smoked Chicken Wings with NYK's Dry Rub finished on the grill with House Pickled Vegetables and Rum Glazed BBQ Sauce	13
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	14
Local Charcuterie Board Assorted Cured Meats and Sausages served with Grain Mustard, Pickled Vegetables and Garlic Toast Points	14
Triple X Pretzels (v) House Made Soft Pretzels with Yancey's Fancy XXX Cheddar Beer Sauce, Grain Mustard and Pickled Vegetables	8
Raclette Chips (gf) Smoked Seneca Salt and Thyme House Cut Chips topped with East Hill Farms Raclette, Manchego and crumbled Bleu Cheeses	9
Agave Roasted Carrots (v) (gf) with Smoked Paprika Crème Fraiche	9
Hand Cut Fries (v) Fresh Rosemary and Seneca Salt with Scallion Aioli (add White Truffle Oil and Shaved Parmesan + \$2)	7
Grilled Seasonal Vegetables (pb) (gf) (add Roasted Poblano Hummus + \$3)	6

NYK Style Pizza

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

Local Comforts

Grilled Chicken & Riesling Salad Grilled Chicken Salad with Heron Hill Riesling Dressing and Dried Cranberries on a Fresh Baked Croissant	12
Fried Portobello Sandwich (v) Crispy Fried Portobello Mushroom Cap with Braised Red Cabbage, House Pickles and Grain Mustard on a Brioche Bun	13
NYK Club Slow Roasted Turkey, Jake's Gouda, Applewood Smoked Bacon, Thyme Aioli and Fresh Baby Spinach on Amazing Grains' Sourdough Bread	14
Grilled Chicken Caprese Sandwich Marinated Chicken Breast with Sundried Tomato Pesto, Fresh Mozzarella, Prosciutto, Caramelized Onion and Fresh Basil on Grilled Ciabatta	14
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	15
NYK Mac 'n Cheese Yancey's Fancy Sharp Cheddar, Crumbled Bacon, served en croute with White Truffle Oil	16
Chicken Riggies Barilla Rigatoni with Grilled Chicken, Caramelized Onions and Cherry Peppers in a rich Tomato Blush Sauce served with Grilled Garlic Toast Points	18
House Crab Cakes with Crispy Fried Pancetta, Sundried Tomato Pico de Gallo, Cucumber Ribbon & Pickled Onion Salad and a Roasted Poblano Crème	21
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)	22



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.