



BRUNCH

RISE 'N SHINE

Breakfast Wrap	12
Bostrom Farms Ham, Salsa Verdé, Egg, Shtayburne Farms Mild Cheddar Cheese, Bell Peppers, Onion and Sour Cream with our Classic Home Fries	
Breakfast Sandwich	12
Egg and Cheddar Cheese, House Made Hollandaise with Your Choice of Bacon, Ham or Sausage on a Hard Roll Served with Classic Home Fries	
Corned Beef Hash (gf)	13
Corned Beef with Caramelized Onions and Yukon Potatoes Served with two Eggs, any style	
NYK Breakfast Plate (gf)	13
New York Reserve Cheddar Omelet with Applewood Smoked Bacon, Sausage, Diced Onion, House Ketchup, Classic Home Fries and a ROC-Style Meat Sauce	
Eggs Benedict	14
Buttered English Muffin with Canadian Bacon, Poached Eggs, House Made Hollandaise and Classic Home Fries	
Breakfast Pizza	15
Mornay Sauce with Bell Peppers, Onion, Scrambled Egg and a Cheddar and Mozzarella Cheese Mix. Add Bacon, Ham or Sausage ^{\$17}	
Chicken 'n Waffles	16
Buttermilk Fried Chicken on a Bacon Jam Waffle with Spicy NY Maple Syrup and Herbed Butter	
Chef's Choice Quiche	
NYK Chef's Create a New Quiche Every Sunday Please ask your server for todays special. Price varies	
Apple Fritter (v)	5
Spiced Western New York Apples, Cinnamon Glaze	

SIDES

Local Applewood Smoked Bacon	3
Seven Bridges Farm's Sausage Patties	3
Classic Home Fries (v)	3
with Fresh Herbs	
House Cut Fries (v)	7
Fresh Rosemary and Seneca Salt with Scallion Aioli add White Truffle Oil and Shaved Parmesan ^{\$9}	

FOR THE TABLE

New York Cheese and Charcuterie Board	18
An assortment of NY Cheeses and Local Cured Meats accompanied with Dijon Mustard, Seasonal Dried Fruits and Nuts with Roasted Peppers and Artichoke Antipasto and Pickled Hop Shoots from <i>Cobblestone Hop Yard, Ontario NY</i>	

- 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!
- 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.

(GF) GLUTEN FREE, (v) VEGETARIAN, (vg) VEGAN, (pb) PLANT BASED
A GRATUITY OF 20% WILL BE ADDED FOR PARTIES OF 6+

BRUNCH COCKTAILS

Mimosa	6
Swedish Hill Blanc de Blanc with Orange Juice	
Mimosa Carafe	20
With Classic Orange Juice or try our other Daily Juice Options Serves 2-4 people	
Bloody Mary	6
Classic Vodka & Tomato Cocktail Made to Your Liking	
Bloody Maria	6
Our Tequila Version of the Classic, Finished to Your Liking	
Sparkling Mule	10
Swedish Hill Blanc de Blanc, Vodka, Saranac Ginger Beer and Fresh Squeezed Lime	

LUNCH, NOT BRUNCH

Falafel Wrap (v)	9
Fried Falafel, Lettuce, Tomato, Onion, Cucumber and Feta Cheese in a Wheat Wrap with Garlic Tahini Sauce	
Spring Salad (v)(gf)	11
Spinach, Arugula, Watercress, Watermelon Radish, Red Onion, Star Fruit and Feta Cheese with Mustard Thyme Vinaigrette (Add Five Shrimp ^{\$5} , Chicken ^{\$6} , Steak Tips ^{\$7} , Salmon ^{\$8})	
NYK Mac 'n Cheese, Three Ways (v)	12
A Local Three Cheese Mornay Sauce with Caramelized Shallots and Garlic, Topped with Toasted Seasoned Bread Crumbs	
Buffalo and Grilled Chicken Mac 'n Cheese ^{\$15}	
Lobster Mac 'n Cheese ^{\$21}	
NYK Club	14
Slow Roasted Turkey, Jake's Gouda, Applewood Smoked Bacon, Thyme Aioli and Fresh Baby Spinach on Amazing Grains' Sourdough Bread	
FLX Burger	15
Six Ounce Local Beef Burger with Jake's Gouda, Peppered Bacon, Bibb Lettuce, Red Onion and Scallion Aioli on a House Made Hard Roll Served with Cherry Ketchup and Horseradish Pickle	
Vegan Mushroom Leek & Pea Risotto (vg)(gf)(pb)	18
Mushrooms, Leeks, Peas and Pea Shoots (Vegan) or, add Pancetta and Parmesan ^{\$20} (Non Vegan)	

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

