



BRUNCH

SERVED 11:00-3:00

RISE 'N SHINE

Breakfast Wrap • *pair with Dry Riesling*

Bostrom Farms Ham, Salsa Verdé, Egg, Shtayburne Farms Mild Cheddar Cheese, Bell Peppers, Onion and Sour Cream with our Classic Home Fries | \$12

Breakfast Sandwich • *pair with Bloody Mary*

Egg and Cheddar Cheese, House Made Hollandaise with Your Choice of Bacon, Ham or Sausage on a Hard Roll served with Classic Home Fries | \$12

Corned Beef Hash (gf) • *pair with Chardonnay*

Corned Beef with Caramelized Onions and Yukon Potatoes served with two Eggs, any style | \$13

NYK Breakfast Plate (gf) • *pair with Mimosa*

New York Reserve Cheddar Omelet with Applewood Smoked Bacon, Sausage, Diced Onion, House Ketchup, Classic Home Fries and a ROC-Style Meat Sauce | \$13

Eggs Benedict • *pair with Mimosa*

Buttered English Muffin with Canadian Bacon, Poached Eggs, House Made Hollandaise and Classic Home Fries | \$14

Breakfast Pizza • *pair with Cabernet Franc*

Mornay Sauce with Bell Peppers, Onion, Scrambled Egg and a Cheddar and Mozzarella Cheese Mix | \$15
Add Bacon, Ham or Sausage | \$17

Chicken 'n Waffles • *pair with Hair of the Dog*

Buttermilk Fried Chicken on a Bacon Jam Waffle with Spicy NY Maple Syrup and Herbed Butter | \$16

Chef's Choice Quiche • *pair with Sparkling Mule*

NYK Chefs Create a New Quiche Every Sunday
Please ask your server for todays special. Price varies

Apple Fritter (v) • *pair with a Sweet Rosé*

Spiced Western New York Apples, Cinnamon Glaze | \$5

BRUNCH COCKTAILS

Mimosa

Swedish Hill Blanc de Blanc with Orange Juice | \$6

Mimosa Carafe

With Classic Orange Juice or try our other Daily Juice
Options Serves 2-4 people | \$20

Bloody Mary

Classic Vodka & Tomato Cocktail Made to Your Liking | \$6

Bloody Maria

Our Tequila Version of the Classic, Made to Your Liking | \$6

Hair of the Dog, Breakfast Shooter

Cask & Crew Walnut Toffee whiskey, butterscotch liqueur, and orange juice with a crisy bacon garnish | \$7

Sparkling Mule

Swedish Hill Blanc de Blanc, Vodka, Saranac Ginger Beer and Fresh Squeezed Lime | \$10

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

Pair with Cabernet Sauvignon

An assortment of NY Cheeses and Local Cured Meats accompanied with *Nances* Dijon Mustard, Seasonal Dried Fruits and Nuts with Roasted Peppers and Artichoke Antipasto | \$18

(gf) GLUTEN FREE

(v) VEGETARIAN

(vg) VEGAN

(pb) PLANT BASED



A GRATUITY OF 20% WILL BE ADDED FOR PARTIES OF 6+

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



■ 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.



LUNCH, NOT BRUNCH SERVED 11:00-5:00

Caesar Salad • pair with Dry Riesling

Romaine Lettuce, Tomato, Red Onion and House Croûtons with House Made Pink Peppercorn Caesar Dressing | \$8
(Add Five Shrimp \$5, Chicken \$6, Steak Tips \$7, Salmon \$8)

Roasted Beet Salad (v) GF • pair with Sauvignon Blanc

Roasted Beets from Love Beets, First Light Creamery Goat Cheese, Spinach, Balsamic Grapes and Crispy Beet Chips with F. Oliver's Honey Ginger Balsamic | \$11
(Add Five Shrimp \$5, Chicken \$6, Steak Tips \$7, Salmon \$8)

Falafel Wrap (v) • pair with Gruner Veltliner

Fried Falafel, Lettuce, Tomato, Onion, Cucumber and Feta Cheese in a Wheat Wrap with Garlic Tahini Sauce | \$9

Buffalo Cauliflower Wings (vg) • pair with Semi-Dry Riesling

Crispy Buffalo Cauliflower Wings served with Carrots, Celery and Vegan Ranch Dipping Sauce | \$9

FLX Burger • pair with Syrah or a NY Lager

Six Ounce 7 Bridges Farm Beef Burger with Jake's Gouda, Peppered Bacon, Bibb Lettuce, Red Onion, Cherry Ketchup and Scallion Aioli on a House Made Hard Roll served with a Horseradish Pickle | \$15

NYK Mac 'n Cheese, Three Ways (v) • pair with a Red Blend

A Local Three Cheese Mornay Sauce with Caramelized Shallots and Garlic, topped with Toasted Seasoned Bread Crumbs | \$12
Buffalo and Grilled Chicken Mac 'n Cheese | \$15
Lobster Mac 'n Cheese | \$21

Butternut Squash Risotto (vg)(gf)(pb) • pair with Pinot Noir

Butternut Squash, Charred Leeks, Garlic, Thyme & Sage | \$18 (Vegan) or, add Pancetta and Parmesan | \$20 (Non Vegan)

NYK STYLE PIZZA

The Naples (v) • pair with Pinot Noir

Hearty Marinara, Fresh Mozzarella and Fresh Basil | \$14

The Nassau • pair with Gruner Veltliner

Creamy Mornay Sauce topped with Spinach, Artichokes, Tomatoes, Black Olives and Caramelized Onion with Feta and Mozzarella Cheeses | \$15

The Butcher • pair with Syrah

Hearty Marinara, Fresh Mozzarella, Crumbled Local Sausage, Pepperoni, Ham and Bacon | \$16

The Adirondack • pair with Gewürztraminer

Creamy Mornay Sauce, Gruyère, Grilled Local Ham, Roasted Garlic, Caramelized Onions, Wild Mushrooms, Chives and Local Pea Shoots | \$16

ADD YOUR OWN TOPPINGS:

Pepperoni, Sausage, Ham, Mushrooms, Caramelized Onions, Cherry Bacon Crumbles \$1.25 EA Peppers, Spinach, Asparagus \$1.00 EA

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EAT NEW YORK THE FACTS

Did you know...

- ✓ NY Agriculture has an economic impact of over \$42 billion per year
- ✓ NY is the #1 producer of Yogurt, Cottage Cheese, and Sour Cream in the entire country
- ✓ There are over 36,000 farms in New York State creating nearly 200,000 jobs across all sectors
- ✓ About 7 million acres or 20% of the land in NY is used in agriculture
- ✓ Dairy Products and Milk are the most valuable commodities for NY
look for **36** in the numerical code!

| New York Farm Bureau

OUR CURRENT FARMS:

Amazing Grains Bread Co., Artisan Foods, Barilla (Avon), Bostrom Farms, Cabot Creamery, Case Brothers Potato Farm, Clover Hill Farms, Evening Star Coffee Roasters, DeConinck Farms, Doan's Honey, East Hill Creamery, F. Olivers Olive Oil & Balsamic, Embark Craft Ciderworks, First Light Farm and Creamery, Guglielmo's Sauce, Hip Jams, Josef Brunner Artisan Meats, Krehers Farms, Lively Run Goat Dairy, Leo's Bakery, Love Beets, Maxon Estates Maple, Nance's Mustard, Northland Sheep Dairy, Old Chatham Creamery, Partika Farms Apples, Pittsford Farms Dairy, Red Jacket Orchards, Schlenker Produce, Seneca Salt Co., Seven Bridges Farm, Swan Market, Taylor Vineyards, Triple G Farms, Watermark Specialty Foods, Yancey's Fancy Cheeses

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