



EVENING

■ 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.

LIGHT FARE

- Soup of the Day** Cup 4 | Bowl 6
- Caesar Salad** 8
Romaine Lettuce, Tomato, Red Onion and House Croutons with House Made Pink Peppercorn Caesar Dressing topped with Grated Triple Tomme Cheese
(Add Five Shrimp \$5, Chicken \$6, Steak Tips \$7, Salmon \$8)
- 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)
- 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 Five Shrimp \$5, Chicken \$6, Steak Tips \$7, Salmon \$8)

FOR THE TABLE

- Rob's Meatballs** 14
Three House-made Meatballs Slow Cooked in our House Marinara Sauce with Fresh Fried Mozzarella, Fresh Basil and Served with Crostini's. Add Penne to make it a meal \$18
- Cheese Quesadilla (v)** 9
Shtayburne Farms Mild Cheddar Cheese and Bean Salsa Quesadilla Served with New York Style Ranch
(Add Five Shrimp \$5, Chicken \$6, Steak Tips \$7)
- New York Oysters (gf)** 11
Six Long Island Oysters with House Made Cocktail Sauce and Mignonette
- Twelve Spice Calamari** 12
Seasoned with Chinese Five Spice & Nanami Togarashi Seven Spice. Lightly Breaded and Fried, Served with Cherry Peppers, a Siracha Mayo Drizzle and Topped with Scallions
- NYK Chicken Wings (gf)** 13
Our Wings are NYK Dry Rubbed then Grilled or Fried and Tossed in a Rum Glazed BBQ Sauce. Served with Carrots and Celery
- Crab & Lobster Fondue (gf)** 13
Crab and Lobster Fondue with Parmesan and Chives Served with House Made Tortilla Chips
- Twelve Angry Shrimp (gf)** 15
Prawns are Seasoned, Grilled and then Skewered with Pineapple Chili Dipping sauce and Cilantro over Tossed Greens
- 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 Cobblestone Hop Yard, Ontario NY
- Buffalo Cauliflower Wings (vg)** 9
Crispy Buffalo Cauliflower Wings served with Carrots, Celery and Vegan Ranch Dipping sauce
- Crostini Three Ways (vg)** 9
Crostini's Served as a Flight with Bruschetta, Olive Tapenade and Grilled Asparagus Hummus
- NYS Reserve Cheddar Pretzels (v)** 8
House Made Soft Pretzels with Cabot NYS Reserve Cheddar Beer Cheese Sauce, Honey Mustard and Pickled Vegetables
- Western NY Street Corn (v) (gf)** (2pc.) 6, (4pc.) 10
Grilled and Dusted with Paprika, Cotija and Cilantro with Lime & Sour Cream
- House Cut Fries (v) (gf)** 7
Fresh Rosemary and Seneca Salt with Scallion Aioli
Add White Truffle Oil and Shaved Parmesan \$9

NYK STYLE PIZZA

- The Naples (v)** 14
Hearty Marinara, Fresh Mozzarella and Fresh Basil
 - 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
- ADD YOUR OWN TOPPINGS:*
- | | | | |
|---------------------|---|-----------------------|--|
| MEATS \$1.25 | Pepperoni,
Sausage, Ham,
Bacon Crumbles | VEGETABLES \$1 | Mushrooms,
Caramelized Onions,
Cherry Peppers,
Spinach, Asparagus |
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LOCAL COMFORTS

- Summer Pasta (v)** 18
Locally Foraged Ramps, Asparagus, Mushrooms, Leeks, Cherry Tomatoes and Pea Shoots, in a Pesto Cream over Linguini. Finished with Triple Tomme, Lemon Zest and Parsley
(Add Five Shrimp \$5, Chicken \$6, Salmon \$8)
- Vegan Mushroom Leek & Pea Risotto (vg)(gf)(pb)** 18
Mushrooms, Leeks, Peas and Pea Shoots (Vegan) or, add Pancetta and Parmesan \$20 (Non Vegan)
- House Crab Cakes** 19
Three of Our Crab Cakes with Red Pepper Remoulade, House Made Bean Salsa, and Roasted Poblano Crème Topped with Scallions
- Chicken & Artichoke French** 21
The Classic Chicken Cutlet Dish Topped with Sherry Cream Sauce is Served with Spinach over Penne & Sprinkled with Triple Tomme Cheese and Finished with Lemon Zest and Parsley
- Half Roasted Chicken (gf)** 22
Local Lemon Rosemary Roasted Chicken with Sauce Forestier and Baby Carrots with Shtayburne Farms Cheese Curd & Chive Smashed Potatoes
- Butcher's Cast Iron Chop (gf)** 23
Seared 14 oz. Bone-in Bostrom Farms Pork Chop with Maple Bourbon Mustard Sauce, Topped with a Grilled Peach and Served with Charred Leek Risotto
- Seared Salmon (gf)** 27
Miso and Maple Glazed Salmon Filet Served with Forbidden (Black) Rice and Seasonal Vegetables
- New York Walleye (gf)** 28
Pan Seared Walleye served with Roasted Fingerling Potatoes, Sautéed Fennel, Leek, Red Pepper and Chives with Tarragon Whipped Cream
- Steak Frites (Teres Major)** 28
Grilled Petite Tenderloin with Grilled Asparagus, Truffle and Parmesan French Fries with Lemon Thyme Aioli
- 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
- 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

(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.

