



# 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.

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** **Cup 4 | Bowl 6**
- FLX Salad (vg)(gf)** **9**  
Mixed Local Greens, Sliced Apples, Dried Cherries and Spiced Sunflower Seeds with a Heron Hill Riesling Vinaigrette (Add Five Shrimp \$5, Chicken \$6, Salmon \$8)
- Caesar Salad (vg)** **8**  
Romaine Lettuce, Tomato, Red Onion and House Croutons with house made Pink Peppercorn Caesar Dressing. (Add Five Shrimp \$5, Chicken \$6, 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, Salmon \$8)

## For the Table

- Rob's Meatballs** **14**  
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)
- 12 Spice Calamari** **12**  
Seasoned with Chinese Five Spice & Nanani Togarashi Seven Spice. Lightly Breaded and Fried, served with Cherry Peppers, a Siracha Mayo Drizzle and Topped with Scallions
- NYK Chicken Wings (gf)** **13**  
Chicken Wings with NYK's Dry Rub, Grilled or Fried, and Tossed in a Rum Glazed BBQ Sauce with Carrots and Celery
- Bang Bang Shrimp (gf)** **15**  
A Dozen Shrimp Fried to Perfection. Seasoned with a Japanese Seven Spice, served over a Bed of Citronette Tossed Greens and Finished with a Creamy Sweet Chili Sauce. Garnished with Scallions
- New York Cheese and Charcuterie Board** **18**  
An assortment of NY Cheeses and Local Cured Meats. Accompanied with Grain Mustard, Seasonal Dried Fruits and Nuts with Roasted Peppers and Artichoke Antipasto
- Spinach Artichoke Dip (v) (gf)** **9**  
Artichoke Hearts, Spinach and Parmesean with fresh Garlic then browned to perfection. Served with Tri-Colored Corn Chips
- Buffalo Cauliflower Wings (vg)** **9**  
Crispy Buffalo Cauliflower Wings served with Carrots, Celery and Vegan Ranch Dipping sauce
- Potato Skins (gf)** **9**  
Stuffed with Yancy's Fancy XXX Cheddar, Crumbled Bacon and Scallions with a Side of Sour Cream
- Triple X Pretzels (v)** **8**  
Housemade Soft Pretzels with Yancey's Fancy XXX Cheddar Beer Sauce, Grain Mustard and Pickled Vegetables
- House Cut Fries (v) (gf)** **7**  
Fresh Rosemary and Seneca Salt with Scallion Aioli (add White Truffle Oil and Shaved Parmesan + \$2)
- Mozzarella Sticks** **7**  
Five Mozzarella Cheese Sticks with House-made Marinara
- Grilled Seasonal Vegetables (pb) (gf)** **6**  
(add Roasted Red Pepper 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)** **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

**Additional toppings to add:**

- Meats \$1.25** Pepperoni, Sausage, Ham, Bacon Crumbles
- Vegetables \$1** Mushrooms, Caramelized Onions, Cherry Peppers, Spinach, Asparagus

## Local Comforts

- House Gnocchi (v)** **17**  
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** **18**  
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** **21**  
Sundried Tomato Pico de Gallo, Remoulade, Housemade Bean Salsa and a Roasted Poblano Crème
- Chicken & Artichoke French** **21**  
The classic Chicken Cutlet dish topped with Sherry Cream sauce is served with Spinach over Rigatoni & sprinkled with Triple Tomme Cheese and finished with Lemon Zest and Parsley
- Wild Mushroom and Leek Risotto (vg) (gf) (pb)** **22**  
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)** **24**  
Seared 14 oz. Bone-in Bostrom Farms Pork Chop with Maple Bourbon Mustard Sauce, Served with Charred Leek Risotto
- Seared Salmon (gf)** **27**  
with Fried Polenta, Grilled Asparagus, Cherry Tomato Confit and a Roasted Poblano Crème
- Market Fish of the Week** **MP**  
Chef Selected and perfectly prepared. Please ask your server for today's selection
- The Kitchen's NY Strip Steak (gf)** **34**  
14oz of Upstate NY's finest beef. Served with Roasted Seasonal Vegetables, Smashed Yancey's Fancy XXX Cheddar & Chive Potatoes and finished with a Sauce Chasseur
- FLX Burger** **15**  
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** **16**  
Yancey's Fancy Sharp Cheddar, Crumbled Bacon, served en croute with White Truffle Oil and Chives