



LUNCH

■ 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 (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 *Low FODMAP*
Roasted Beets from *Love 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

Our favorite appetizers to snack or share with 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
- 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*
- 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** 13
Crab and Lobster Fondue with Parmesean and Chives Served with House Made Tortilla Chips
- Cheese Quesadilla (v)** 9
Shtayburne Farm Mild Cheddar Cheese and Bean Salsa Quesadilla Served with New York Style Ranch (Add Five Shrimp \$5, Chicken \$6, Steak Tips \$7)
- Buffalo Cauliflower Wings (vg)** 9
Crispy Buffalo Cauliflower Wings served with Carrots, Celery and Vegan Ranch Dipping sauce
- NYS Reserve Cheddar Pretzels (v)** 8
House Made Soft Pretzels with Cabot NYS Reserve Cheddar Beer Cheese Sauce, Honey 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 \$9

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

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:*
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| MEATS \$1.25 Pepperoni, Sausage, Ham, Bacon Crumbles | VEGETABLES \$1 Mushrooms, Carmelized Onions, Cherry Peppers, Spinach, Asparagus |
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LOCAL COMFORTS

Sandwiches come with your choice of Salad, Chips or Fries

- Falafel Wrap (v)** 9
Fried Falafel, Lettuce, Tomato, Onion, Cucumber and Feta Cheese in a Wheat Wrap with Garlic Tahini Sauce
- NYK Mac 'n Cheese, Three Ways** 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
- High Noon Ham Melt** 13
Bostrom Farms Local Ham Piled High with *Jake's Gouda* on *Amazing Grains'* White Bread
- The Kitchen Chicken Sandwich** 14
Grilled or Fried Local Chicken Breast with Bibb Lettuce, Fresh Tomato and Red Onion with Thyme Mayo on a House Made Hard Roll
- NYK Club** 14
Slow Roasted Turkey, *Jake's Gouda*, Applewood Smoked Bacon, Thyme Mayo and Fresh Baby Spinach on *Amazing Grains'* White Bread
- The Reuben** 14
Slow Roasted Corned Beef with Gruyère, Sauerkraut and House Made Thousand Island Dressing on Local Marbled Rye
- Classic BLT** 14
Applewood Bacon, Bibb Lettuce and Fresh Tomato with Thyme Mayo Between 3 Slices of *Amazing Grains'* White Bread
- FLX Burger** 15
Six Ounce Local 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
- Lobster Roll** 18
Garlic Buttered, Poached Lobster with Thyme Mayo on a Brioche Roll with Lemon and Parsley
- 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

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

