



LUNCH

LIGHT FARE

Soup of the Day • Cup 4 | Bowl 6

House Salad • pair with Pinot Grigio

Spring Mix Lettuce, Onion, Carrot, Cherry Tomatoes with Croûtons and Nances Mustard Thyme Vinaigrette or our Riesling Vinaigrette | \$8

(Add Five Shrimp \$5, Chicken \$6, Steak Tips \$7, Salmon \$8)

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)

Classic Wedge Salad (gf) • pair with Unoaked Chardonnay

Iceberg Lettuce Wedge with Cherry Tomatoes, Bacon Bits and Toasted Almonds and House-made Lively Run Dairy Farm Bleu Cheese Dressing | \$10

Roasted Beet Salad (v)  • 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)

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:

MEATS \$1.25

Pepperoni,
Sausage, Ham,
Bacon Crumbles

VEGETABLES \$1

Mushrooms, Caramelized
Onions, Cherry Peppers,
Spinach, Asparagus

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

NYK Chicken Wings (gf) • pair with a NY Lager

Our Wings are NYK Dry Rubbed then Grilled or Fried and Tossed in a Garlic Ginger Hoisin Sauce.

Served with Carrots and Celery | \$13

Crab & Lobster Fondue (gf) • pair with Chardonnay

Cajun influenced Crab and Lobster Fondue with Jalapeño, Parmesan and Chives. Served with House Made Tortilla Chips | \$13

Cheese Quesadilla (v) • pair with a Red Blend

White Oak Cabot Creamery Mild Cheddar Cheese and Bean Salsa Quesadilla Served with Pittsford Dairy House-made Ranch | \$9

(Add Five Shrimp \$5, Chicken \$6, Steak Tips \$7)

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

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

NYS Reserve Cheddar Pretzels (v) • pair with IPA

House Made Soft Pretzels with Adams NY Reserve Cheddar Cheese Sauce, Nances spicy Mustard and Pickled Vegetables | \$8

NYK Cut Fries (v) (gf) • pair with Sparkling Wine

Fresh Rosemary and Seneca Salt with Scallion Aioli | \$7

Add White Truffle Oil and Shaved Parmesan | \$9

Loaded Fries with Mornay sauce, Bacon Bits,
NY White Oak Cabot Cheddar and Chives | \$11

FLX Poutine with Yancy's Fancy Cheddar Cheese Curds,
Forestière Sauce and Chives | \$11

(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.



LOCAL COMFORTS

Sandwiches come with your choice of Salad, Chips or Fries

Falafel Wrap (v) • pair with Gruner Veltliner

Fried Falafel, Lettuce, Tomato, Onion, Cucumber and Feta Cheese in a Wheat Wrap with Vegan Tzaziki | \$9

NYK Mac 'n Cheese, Three Ways (v) • pair with a Semi-Dry Riesling

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

Beef on Weck • pair with Pinot Noir

Red Osier's Roast Beef piled high on a house-made Weck roll and topped with Caramelized Onion, Creamy Horseradish Sauce and au jus | \$13

Bostrom Farms' Pork Melt • pair with Oaked Chardonnay

Pulled Pork and Smoked Ham on Amazing Grains' White Bread with East Hill Creamery's Silver Lake Gruyère, Horseradish Pickles and Nances Mustard | \$14

The Kitchen Chicken Sandwich • pair with Chardonnay

Grilled or Fried Local Chicken Breast with Bibb Lettuce, Fresh Tomato and Red Onion with Scallion Aioli on a House Made Hard Roll | \$14

Saratoga Club Sandwich • pair with Cabernet Franc

Slow Roasted Turkey, Jake's Gouda, Applewood Smoked Bacon, Lemon Thyme Aioli and Bibb Lettuce on Amazing Grains' White Bread | \$14

Reuben's Deli, Reuben Special • pair with Merlot

Slow Roasted Old World Provisions Corned Beef with Gruyère, Sauerkraut and House Made Thousand Island Dressing on Marbled Rye | \$14

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

Lobster Roll • pair with Oaked Chardonnay

Garlic Buttered, Poached Lobster with Scallion Aioli on a Brioche Roll with Lemon and Parsley | \$18

Butternut Squash Risotto (vg)(gf)(pb) • pair with Riesling

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

House Crab Cakes • pair with Pinot Grigio

Three Crab Cakes with Red Pepper Remoulade, House Made Bean Salsa and Roasted Poblano Crème Topped with Scallions | \$19

New York Dairy Fresh Grilled Cheese • pair with Semi-Dry Riesling

Yancy's Fancy Peppadew and Jakes Gouda with Nances Mustard, Scallion Aioli and Diced Tomatoes on Amazing Grains' White Bread | \$8

(gf) GLUTEN FREE | (v) VEGETARIAN | (vg) VEGAN | (pb) PLANT BASED

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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