



EVENING

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) ^{Love} **BEETS** • 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

(gf) GLUTEN FREE

(v) VEGETARIAN

(vg) VEGAN

(pb) PLANT BASED



FOR THE TABLE

Rob's Meatballs • pair with Cabernet Franc

Three House-made Meatballs Slow Cooked in our House Marinara Sauce with Fresh Fried Mozzarella, Fresh Basil and Served with Crostini's | \$14

Add Penne to make it a meal | \$18

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)

Arancini with Charred Leeks & Peppadew™

Pair with Unoaked Chardonnay

Rolled then Lightly Fried Risotto stuffed with NY Peppadew™ Cheese and Leeks, Served with Tomato Cream Sauce | \$12

Twelve Spice Calamari • pair with a Sweet Sparkling Wine

Seasoned with Chinese Five Spice & Nanami Togarashi Seven Spice. Lightly Breaded and Fried, Served with Cherry Peppers, a Sriracha Mayo Drizzle and Topped with Scallions | \$12

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

Twelve Angry Shrimp (gf) • pair with Gewürztraminer

Prawns are Seasoned, Grilled and then Skewered with Pineapple Chili Dipping sauce and Cilantro over Citronette Tossed Greens | \$15

New York Cheese and Charcuterie Board

Pair with Cabernet Sauvignon

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

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

Beer Battered Horseradish Pickles (vg)

Pair with a New York Craft Pilsner

House-made Horseradish Beer Battered Pickles, Fried and Served with Vegan Ranch Dipping Sauce | \$9

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

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

Tarragon Shrimp Pasta • pair with Sauvignon Blanc

A Dozen Shrimp Sautéed in Tomato, White Wine and Tarragon Cream Sauce over *Barilla* Fettuccine with grated NY Triple Tomme Cheese | \$22

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)

House Crab Cakes • pair with Unoaked Chardonnay

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

Chicken & Artichoke French • pair with Dry Riesling

The Classic Chicken Cutlet Dish Topped with *Taylor* Sherry Cream Sauce is served with Spinach over *Barilla* Penne & Sprinkled with Triple Tomme Cheese and Finished with Lemon Zest and Parsley | \$21

Half Roasted Chicken • pair with Chardonnay

Lemon Rosemary Roasted Chicken with Sauce Forestière, Herb Roasted Root Vegetables and Brussels Sprouts | \$22

Butcher's Cast Iron Chop • pair with Pinot Noir or Merlot

Seared 14 oz. Bone-in *Bostrom Farms* Pork Chop with Sautéed Spiced Apples, Apple Cider Gravy, Leek, Garlic, Bacon and Sunchokes | \$23

Seared Salmon (gf) • pair with Gruner Veltliner

Miso and *Maxon Estates* Maple Glazed Salmon Filet Served with Forbidden (Black) Rice and Broccolini | \$27

Steak Frites (Teres Major) (gf) • pair with Sparkling Wine

Grilled Petite Tenderloin, Bacon and Caper Vinaigrette Fried Brussels Sprouts with Truffle and Parmesan French Fries and Lemon Thyme Aioli | \$28

Pan Seared Sea Scallops • pair with Gruner Veltliner

Pan Seared Sea Scallops over Parsnip and Celery Root Puree with NY Fingerling Potatoes and topped with Saffron Cream Sauce | \$28

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 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 NY 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

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

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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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