



CAFE

TO SHARE

Charcuterie Board | \$18

NY cheeses, local cured meats, local honeycomb, candied pecans, roasted peppers, Nances spicy mustard, crostini

Dragon Fruit & Tuna Poke (gf) | \$17

tamari soy, tobiko caviar

Rob's Meatballs | \$16

house marinara, fresh basil, shaved Parmesan, garlic toast

NYK Fry Basket (v) (gf) | \$8

rosemary, sea salt, scallion aioli

Guacamole & Chips (vg) (gf) | \$9

corn tortilla chips, fresh house-made guacamole, pico de gallo

Popcorn Buffalo Chicken | \$13

celery, NY blue cheese dressing

Buffalo Cauliflower Bites (vg) | \$13

celeriac & carrot salad, vegan ranch dressing

Jumbo Pretzel (v) | \$10

Adams NY reserve cheddar sauce, Nances spicy mustard

NYK Flatbread | \$13

Prosciutto, Seckel pear, Camembert

SALADS

NYK House Salad (vg) (gf) | \$10

local greens, watermelon radish, carrots, hot house cucumbers, tomatoes, sweet onions, house balsamic

Classic Caesar Salad (v) | \$12

hearts of romaine, Parmesan croutons, Caesar dressing

Chopped Chicken Salad (gf) | \$15

grilled chicken, native greens, diced tomato, cucumber, NY blue cheese crumbles, avocado, bacon, roasted shallot vinaigrette

Roasted Beet Salad (v) | \$13

roasted red & gold beets, First Light goat cheese, candied pecans, white balsamic

NYK Autumn Salad (gf) | \$14

fall bitter greens, cranberry, Cayuga blue cheese, Marcona almonds, cider vinaigrette

ADD TO ANY SALAD:
chicken | \$6 salmon | \$9

OUR FARMERS

BOSTROM FARMS

DOAN'S HONEY | NANCE'S MUSTARD

HEADWATER FOOD HUB

FINGER LAKES ARTISAN FOODS

JOSEF BRUNNER ARTISAN MEATS

SCHLENKER FARM MARKET



NYK PIZZA

Classic Cheese (v) | \$14

red sauce, mozzarella, Parmesan

NY Pepperoni | \$16

red sauce, mozzarella, NYS pepperoni

NYK Margherita (v) | \$16

red sauce, fresh mozzarella, sliced roma tomatoes, basil

White Pie (v) | \$15

roasted garlic & olive oil, spinach, roasted peppers, ricotta

Sausage & Portabella | \$17

red sauce, house-made sausage, roasted portabellas, ricotta

BBQ Chicken Bacon | \$18

BBQ, grilled chicken, caramelized onions, crisp bacon, NY reserve cheddar

SANDWICHES

BLTTA | \$14

bacon, bibb lettuce, local tomato, roasted turkey & avocado on sourdough bread

Crispy Chicken Sandwich | \$14

tossed in gochujang glaze with kimchi chow chow & sesame mayo on a house-made hard roll

Baja Fish Tacos | \$14

cilantro lime crema, napa slaw, crumbled cotija cheese

Beef on Weck | \$14

Red Osier's shaved roast beef, caramelized onions, creamy horseradish & au jus on a house-made weck roll

All New York Burger | \$14

NYK custom blend 6oz burger, NY reserve cheddar, bacon, bibb lettuce, local tomato & scallion aioli on a house-made hard roll

LARGE PLATES

Steak Frites (gf) | \$25

grilled flatiron steak, NYK seasoned fries, sweet onion marmalade

Grilled Salmon | \$21

spice-dusted salmon, Moroccan rice, seasonal dressed NY greens

Lemon Herb Chicken (gf) | \$19

grilled chicken breast, roasted sweet potatoes, wilted seasonal greens

Maple Brined Pork Tenderloin | \$22

savory potato and ricotta tart, wilted seasonal greens

Butternut Squash Gnocchi (v) | \$18

roasted Brussels sprouts, pearl onions, cauliflower, spinach, sage brown butter

(gf) GLUTEN FREE (v) VEGETARIAN (vg) VEGAN

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





NEW YORK KITCHEN CAFE

CRAFT BEER

16oz cans

- GENNY LIGHT** 5
American Light Lager, 3.6% abv
- YOUNG LION BREWING CO.** 7
Pilsner, 5.2% abv
- CAPTAIN LAWRENCE BREWING CO.** 7
Classic Lager, 6.5% abv
- ITHACA BEER CO.** Every Day Haze 7
IPA, 6.6% abv
- BLUE TOAD CIDER** Flower City Blonde 8

WINE

by the glass

- MAZZA** 8
Pinot Grigio, New York
- HERON HILL** 8
Riesling, New York
- PROPHECY** 8
Rosé, France
- RAINSTORM** 9
Pinot Noir, Oregon
- SOUL RED** 9
Red Blend, New York
- BROTHERHOOD** 9
Cabernet Sauvignon, New York
- PROSECCO SPLIT** 9

NON-ALCOHOLIC

- WATER** 2
- COCA-COLA** 3
- DIET COKE** 3
- SPRITE** 3
- GINGER ALE** 3
- EVENING STAR COFFEE** 3
- ASSORTED HOT TEA** 3

SPIRITS

- NEW AMSTERDAM VODKA**
- RECIPE 21 GIN**
- RECIPE 21 RUM**
- RECIPE 21 TEQUILA**
- CASCADE BLONDE WHISKEY**

well | 7

- TITO'S VODKA**
- BOMBAY SAPPHIRE GIN**
- BACARDI SUPERIOR RUM**
- CAPTAIN MORGAN SPICED RUM**
- ESPOLON BLANCO TEQUILA**
- JAMESON IRISH WHISKEY**
- IRON SMOKE BOURBON**
- JACK DANIEL'S TENNESSEE WHISKEY**
- DEWAR'S WHITE LABEL BLENDED SCOTCH**

premium | 9

- GREY GOOSE VODKA**
- HENDRICK'S GIN**
- AVION SILVER TEQUILA**
- BULLEIT BOURBON**
- KNOB CREEK BOURBON**

top shelf | 11

DESSERT

- STRAWBERRY SHORTCAKE TWINKIE** 12
strawberry sponge cake, strawberry whipped cream,
strawberry jelly, strawberry crunch coating
- INSIDE OUT S'MORES POP** 13
toasted graham cracker ice cream, snappy chocolate shell
marshmallow meringue

