



BRUNCH MENU

SPRING 2018

We are all dedicated to educating, engaging and exciting people in celebration of the wonderful bounty of New York and expressing “what grows together, goes together.” As we strive to present you with seasonal and local ingredients, we highlight our proud relationships with hundreds of farms, producers, wineries, breweries, distilleries, cideries, and more across the state. Cheers to eating and drinking local.

Brunch

Avocado Toast

Grilled Bread, Guacamole, Queso Fresco, Poached egg, Poblano Crema with Pico

Madame Croque

Crispy Bostrom Farms Ham Sandwich broiled with Mornay Sauce and Triple Tomme cheese, topped with a Fried Local Egg and Chives. Served with Home Fries

Omelette Plate

Yancey's Fancy XXX Cheddar Omelet topped with Local Bacon, Sausage and Rochester-style Hot Sauce with diced Onions and Karma Ketchup served with Home Fries

Bacon Benedict

Buttered English Muffin, Kale, Thick - Cut Bacon, Poached Local Eggs, Hollandaise with Crispy Potato Sticks

Chicken and Waffle

Buttermilk Fried Boneless Chicken, Bacon Waffle, Spicy Maple Syrup and Herbed butter

Steak and Eggs

Daily Local Steak, Fried Eggs, home Fries, Thick - cut Bacon with Hollandaise Sauce

Sandwich & Salad

NYK Turkey Club

Amazing Grains Country Rye Toast, Fresh Roasted Turkey, Jake's Gouda, Smoked Bacon, Thyme Mayo and Spinach

Bacon Cheddar Burger

Seven Bridges Farm 8oz. Burger, XXX Cheddar, Lettuce, Grilled Onion, Bacon Jam on a Brioche Bun

Finger Lakes Salad (vg)

Mixed Greens, Apples, Dried Cherries, Toasted Sunflower Seeds and NY Riesling Vinaigrette (Add Grilled Chicken 5)

Mushroom Schnitzel Sandwich

Crispy breaded Portobello Mushroom on Brioche Bun with Braised Red Cabbage, House Pickles and Karma Mustard

Macaroni and Cheese

Yancey's Sharp Cheddar, Bacon, Herbed Butter Cracker Crumbs

Sweet Potato Black Bean Cake (pb)

Sweet Potato, Onions, Black Beans, Roasted Red Pepper, Cumin, Field Greens, Orange Ginger Miso Sauce

To Share

12 New York Cheeses (v) 14

An assortment of New York Cheeses with Local Honeycomb, Apple Butter, Toast, and Toasted Candied Walnuts

12 Charcuterie 14

Josef Brunner Sausage, Freshly Baked Soft Pretzels, Braised Red Cabbage, House Pickles with Karma Mustard

13 House Cut Fries 7

Rosemary Seneca Salt (make them Truffle Parmesan + \$2)

14

a la Carte

16

Local Applewood Smoked Bacon 3

*** Seven Bridges Farm's Sausage Patties 3

Steak Hash 5

Prime Rib, Peppers, Onions & Potato

House Made Apple Fritter 5

Warm Apple Compote, Cinnamon Butter and Whiskey Caramel Sauce

Home Fries 3

with Fresh Herbs

14

15

Brunch Cocktails

8 Mimosa 6

Mimosa Flight 10

Orange, Apricot Stomp, Cranberry, Pineapple, Grapefruit Juices

13 Bloody Mary 6

Made with Vodka to Order

14 Bloody Maria 6

Made with Tequila to Order



More than 80% of our ingredients feature the finest New York State products.

(***) Market Price (gf) Gluten Free (v) Vegetarian (vg) Vegan (pb) Plant Based

Dietary restrictions? Let us know. Our culinary team is happy to accommodate you.

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