



EVENING 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.

To Share

New York Cheeses (v)

An assortment of NY Cheeses with Local Honey, Apple Butter, Toasted Bread, Verjus Cherry Mostarda and Candied Nuts.
• Pair with Rohrbach's Upstairs Ale

Artisan Meats

Josef Brunner Sausage, Freshly Baked Soft Pretzels, House Pickles, Roasted Garlic Butter with Karma Mustard (add beer cheese + \$2)

Rob's Meatballs

Three Large Cheese Stuffed Local Beef Meatballs with Marinara Sauce, and Grilled Flatbread
• Pair with 240 Days Cabernet Franc

Macaroni and Cheese

Yancey's Fancy Cheddar, Bacon and Herbed Butter Cracker Crumbs

Smoked Salmon Carpaccio

Thinly Sliced Smoked Salmon, Grilled Lemon, Arugula, Pickled Red Onion, Dill Crema, Crispy Capers and Caper Berries

Grilled Seasonal Vegetables (add hummus + \$3)

House Cut Fries

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

Triple X Pretzels (v)

House Made Soft Pretzels served with Yancey's XXX Beer Cheese and Spicy Brown Mustard

Raclette Chips

Thyme and Smoked Salt Potato Chips topped with East Hill Farms Raclette Cheese, Manchego and Blue Cheese

Agave Chili Carrots (pb)

Roasted Carrots, Agave, Fresno Chiles, Lime, Verjus and Chives

NY Style Pizzas

Empire (v)

Apples, Gouda, Asparagus, Mornay Sauce and Local Chevre (add Bacon + \$2)

Naples (v)

Mozzarella, Tomato Sauce and Basil (add Pepperoni + \$1)

Utica

Sausage, Hot Cherry Peppers, Tomato Sauce, Mozzarella and Kalamata Olives

Adirondack

Grilled Ham, Gruyere, Mornay Sauce, Roasted Garlic, Local Mushrooms, Caramelized Onions, Chives, garnished with Local Pea Shoots

Daily Artisan Pizza

14

Soup of the Day

Cup 4 | Bowl 6

Five Onion Soup

8

Rich Beef Broth made with Taylor Sherry, Rye Toast and Jake's Gouda

14

Finger Lakes Salad (vg)(gf)

9

Local Mixed Greens, Apples, Dried Cherries and Spiced Sunflower Seeds with a Heron Hill Riesling Vinaigrette (add Chicken + \$5)

13

Roasted Beet Salad (v)

11

Roasted Beets, First Light Creamery Goat Cheese, Spinach, Balsamic Grapes, Crispy Beet Chips with F. Oliver's Honey Ginger Balsamic (add Chicken + \$5)

14

Avocado Salad (vg)(gf)

11

Frisee, Gem Lettuce, Avocado, Sundried Tomato Pico, Scallions, Cilantro and Radish with Chili-Lime Citronette. (add Salmon + \$8, Bacon + \$2)

15

Local Comforts

6

Ricotta Gnocchi

17

7

Roasted Tomato Pesto, Toasted Pinenuts, Triple Tomme Cheese and Basil
• Pair with Chateau Lafayette Reneau Unoaked Chardonnay

8

Chicken Riggies

18

Local Rigatoni, Grilled Chicken, Hot Cherry Peppers in a Rich Tomato Sauce with Garlic Flatbread
• Pair with Heron Hill Ingle Vineyards Semi-dry Riesling

9

Crab Cakes

21

Lump Crab Cakes, Avocado Aioli, Cucumber Ribbons, Local Pea Shoots, Crispy Pancetta and Sundried Tomato Pico
• Pair with 240 Days Rosé

9

Seared Salmon

27

Faroe Island Salmon, Local Fried Polenta, Grilled Asparagus, Cherry Tomatoes with a Poblano Crema
• Pair with Rootstock Hopped Hard Cider

14

Duck Breast

26

Pan Roasted Duck Breast, Red Curry, Spring Vegetable Cous Cous, Dried Cranberry Chipotle Sauce
• Pair with Bedell Cellars Malbec

14

Scallops

31

Pan Seared U-8 Scallops, Golden Raisins, Roasted Cauliflower, Fried Capers, Citrus with a Tequila Butter Sauce
• Pair with Swedish Hill Blanc de Blanc sparkling

15

16

Sweet Potato Black Bean Cake (pb)

14

Sweet Potato, Onions, Black Beans, Roasted Red Pepper, Cumin, Field Greens, Orange Ginger Miso Sauce
• Pair with Fairport Brewing Kombucha

Local Cut Steak

Daily Selection Served with Seasonal Vegetables, Lyonnaise Potatoes, Herb Butter and Red Wine Demi



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.