



FARM TO TABLE

The Finger Lakes boast a tradition of small-scale farming, wine cultivation, and cheese making.

We are proud to partner with a number of local farms who carry on this tradition.

FINGER LAKES

Finger Lakes Fresh, Ithaca

Muranda Cheese Company, Waterloo

Stick & Stone Farm, Ithaca

Remembrance Farms, Trumansburg

4 Tin Fish Farm, Moravia

Cayuga Produce, King Ferry

Bushart Farms, Marion

Cayuga Pure Organics, Brooktondale

Ithaca Milk, Ithaca

Lively Run, Interlaken

Deacons Garlic, Union Springs

Long Point Orchard, Aurora

Southview Angus, Penn Yan

Finger Lakes Farms, Seneca Falls

HUDSON VALLEY

Stone Church Farm, Rifton

LOCAL PARTNERS

F. Oliver's, Canandaigua

Menu updated on January 11, 2016

AURORA INN DINING ROOM • DINNER

STARTERS

HOUSE CHARCUTERIE — 15

house-made selection of meats, mustard, crostini

NEW YORK CHEESES — 14

trio of selections, seasonal fruit preserve

CHEESE & CHARCUTERIE — 20

combination of our cheese & charcuterie boards

WINTER SQUASH TART — 10

butternut squash, goat cheese, raisins

BAKED OYSTERS — 16

spinach, bacon, parmesan, pernod

BRAISED PORK BELLY — 14

sweet potato latke, cranberry chutney, jus

SOUP & SALAD

ROASTED BEET SALAD — 10

arugula, pistachios, bleu cheese, 18yr balsamic, olive oil

CHOPPED SALAD — 5 / 9

seasonal vegetables, feta, herb dijon vinaigrette

BOSTON SEAFOOD CHOWDER — 9

haddock, shrimp, scallops

MEAT

CREEKSTONE TENDERLOIN — 32

bleu cheese whipped potatoes, mushrooms, broccoli, garlic butter

VENISON SHANK — 29

roasted tomato polenta, cauliflower, jus

GRASSLAND FARMS CHICKEN — 24

pan roasted or country fried, southern gravy, whipped potatoes, brussels sprouts

FISH & SHELLFISH

BLACK COD — 24

french gnocchi, kale, shitake mushrooms, hollandaise

PAN-SEARED SCALLOPS — 28

tomato & parmesan risotto, baby spinach, fennel vinaigrette

HOUSE-MADE PASTA

SEMOLINA GNOCCHI — 18

kale, cauliflower, mushrooms, squash seed, parmesan

PASTA BOLOGNESE — 18

house-made cavatelli, sirloin & italian sausage ragoût, parmigiano-reggiano

SIDES

serves one to two people

PAN-ROASTED EXOTIC MUSHROOMS — 6

ROASTED BEETS — 6

maple glaze

ROMANESCO CAULIFLOWER — 6

chickpeas, capers, olive oil

SAUTEED BROCCOLI — 6

warm cheddar dressing

BRUSSELS SPROUTS — 7

bacon, grapes, ver jus

WHIPPED POTATOES — 6

plain, pesto, or bleu cheese

CAYUGA PURE ORGANICS POLENTA — 6

roasted tomato, parmesan, herbs