

1833

KITCHEN & BAR

dinner menu

Four Courses \$75 | with 🍷 Finger Lakes Pairing \$125 | with 🍷🍷 Cellar Raiders Pairing \$175

Vegan options are available upon request; please no substitutions. Items are subject to change based upon availability.

🏠 Sourced from Local Farms 🌿 Gluten-Free 🌱 Vegetarian

FIRST COURSE

Shaved Brussels Sprouts 🌱🌿

charred lemon tahini sauce, za'atar roasted chickpeas, dukkah

Sweet Potato Bisque 🌱🌿

chai coconut yogurt, smoked oyster mushrooms, pine nuts

Pear & Ricotta 🌱

balsamic poached pears, ricotta con latte, pepitas, toast

🍷 Sparkling Wine, "Perpetuelle," Red Tail Ridge Seneca Lake, NV

🍷 Champagne, Michel Gonet, Blanc de Blancs, Mesnil Sur Oger, 2015

SECOND COURSE

Beef Carpaccio 🌿

crispy caper, annatto aioli, pickled shallot, parmesan

Smoked Hudson Valley Steelhead 🏠

yuzu crème fraîche, jalapeño, pickled cucumber, lemon, puff rice

Leek & Mushroom Gyoza 🌱

chili molasses vinaigrette, seaweed salad, watermelon radish

🍷 Chardonnay, Nathan K. Cellars, Seneca Lake, 2020

🍷 Dry Rosé, Château Simone, Palette, Provence, France, 2021

MAIN COURSE

Ginger Carrot Risotto 🌱🌿🏠

goat cheese, pickled charred onion petals, red beet & ginger purée

🍷 Riesling, Ravines, Argetsinger Vineyard, Keuka Lake, 2019

🍷 Aligoté, Sylvain Cathiard, Burgundy, France, 2022

Birria Braised Short Rib

Oaxaca polenta cake, teardrop peppers, shaved radish, pepitas

🍷 Red Blend, Ravines, "Maximilien," Finger Lakes, 2019

🍷 Syrah, Domaine Perréol, Saint-Joseph, Rhone Valley, 2020

Arctic Char 🏠

cauliflower tarragon purée, confit tomato, reserve balsamic

🍷 White Blend, Scout Vineyards, "Vive L'Amitie," Finger Lakes 2021

🍷 Trebbiano Spoletino, Paolo Bea, "Arboreus," Umbria, 2016

Duck Breast 🌿

citrus chili marmalade, broccolini, ginger carrots, house hoisin

🍷 Pinot Noir, Forge Cellars, Leidenfrost Vyd, Seneca Lake, 2021

🍷 Pinot Noir, Jerome Chezeaux, Nuits -St-Georges, Burgundy, 2020

DESSERT

White Mocha Cream Cake 🌱🌿🏠

coffee mousee, dark chocolate ganache, smoked chocolate caramel

🍷 Fortified Wine, Red Newt Cellars, "Hellbender Port," Finger Lakes

🍷 Port, C.N. Kopke, "Colheita," Portugal, 1999

Passion Fruit Crème Caramel 🌱🌿🏠

passion fruit custard, coconut, citrus, strawberry shard

🍷 Riesling, Concrete Diamond, Six Eighty Cellars, Cayuga Lake, 2022

🍷 Chenin Blanc, Damien Laureau "Les Bel Ouvrage", Loire Valley, 2013

Artisanal Cheese 🌱🏠 *lucy glo apples, local honey, pickled cranberries, crostinis*

🍷 Riesling, Concrete Diamond, Six Eighty Cellars, Cayuga Lake, 2022

🍷 Chenin Blanc, Damien Laureau "Les Bel Ouvrage", Loire Valley, 2013

a la carte

Local Chevre 18 🌱🏠

thyme, hot honey, citrus relish, toasted pine nuts, crostini

Pickled Cranberry Salad 16 🌱🌿🏠

feta, walnuts, ginger vinaigrette, red onion

Baked Oysters 20

truffled pancetta butter, garlic bread crumbs

Shishito Peppers 17 🌱

togarashi, gremolata, crispy garlic

Grilled Artichoke 32 🌱🌿

puttanesca conserva, turmeric hummus, cauliflower, tomato

Pasta Bolognese 34

fresh pasta, burrata, sirloin, pork, tomato

Scallops 46 🌿🏠

brown butter & bacon vinaigrette, fennel, apple, carrot, beans

Beef Tenderloin 55

fondant potatoes, mushrooms, red wine reduction, crispy shallot

COCKTAILS

SEASONAL

Angels With Filthy Souls 16

peated scotch, chartreuse jaune, madeira, amaro, tumeric, applewood smoke

Hallelujah, Holy Heck! 15

rye, calvados, pineau des charentes, oat milk, sugar

Winter Reset 15

ginger infused vodka, junmai sake, amontillado, fresh citrus & herbs, tonic

Winter Spritz 15

poire liqueur, cranberry liqueur, "pet-gnat" wine, rosemary & orange

SPUN-UP CLASSICS

William Howard Taft (Roosevelt) 15

dark rum, coffee liqueur, fresh orange, maple, vanilla cream

Flyin' South (Lemon Drop) 16

Grey Goose Le Citron, limoncello, saffron, lemon

FLX 75 (French 75) 15

sparkling wine, Seneca Drums Gin, Fee Bros. bitters, lemon

Upstate Old Fashioned 16

McKenzie Rye, Fee. Bros bitters, tart cherry syrup

SPIRIT FREE

**Contains trace amounts of alcohol*

Abraham's Secret 10

Fever Tree Tonic, Fee Bros. grapefruit bitter, lime, cucumber*

Dragon's Breath 10

dragon fruit, lime, Ithaca Ginger Beer

Brew of Requirement 10

pomegranate, hibiscus syrup, iced tea, fresh mint

BEER BOTTLES & CANS*

Mass Riot, NEIPA,* 16oz 13

Prison City Brewing, Auburn, NY

Bräuweisse, Hefeweizen, 500ml 16

Ayinger, Germany

McChouffe, Belgian Dark Ale 9

Brasserie d'Achouffe, Belgium

JUICE & KOMBUCHA

Natalie's Aura 9

blood orange, strawberry, ashwagandha

Naked Juice 9 assorted flavors**Pilot Kombucha assorted flavors 7**

WINES BY THE GLASS

please ask us for our full award-winning wine list

SPARKLING & ROSÉ

Cava, Paul Cheneau, Brut 11 | 42

Spain, NV

Champagne, Henri Dosnon, Brut Sélection 25 | 90

Champagne, NV

Dry Rosé, Hosmer Winery 12 | 46

Finger Lakes, 2022

WHITE

Sauvignon Blanc, Sandy Cove 12 | 46

New Zealand, 2022

Pinot Grigio, Vigneti del Sole 11 | 42

Italy, 2020

Hondarrabi Zuri, Antxiola 12 | 46

Getariako Txakolina, Spain, 2022

Dry Riesling, Ravines 12 | 46

Finger Lakes, 2020

Chardonnay, Folk Tree 11 | 42

California, 2022

Chardonnay, Boucier-Martinot, St-Véran 16 | 60

Burgundy, 2022

RED

Pinot Noir, Clos des Fous 12 | 46

Chile, 2020

Pinot Noir, Six Eighty Cellars, Nouveau 14 | 52

Finger Lakes, 2023

Pinot Noir, Lucien Muzard, Bourgogne 19 | 74

Burgundy, France, 2021

Red Blend, Cruse Wine, "Monkey Jacket" 17 | 65

North Coast, California 2020

Garnacha, Bernabeleva "Navaherreros" 13 | 48

Vinos de Madrid, Spain 2022

Cabernet Franc, Ravines 16 | 60

Finger Lakes, 2021

Cabernet Sauvignon, Matthew Fritz 12 | 46

North Coast, 2021

Cabernet Sauvignon, Bold Wine Co. 18 | 70

Paso Robles, 2018

ORPHAN WINE PROGRAM

bottles and glasses left binless by menu and vintage changes

Orphan Glass 15

rotating selection available until gone

Orphan Bottle 55

one-off bottles left behind by our ever changing wine list, original pricing is typically between \$70 and \$100