

1833

KITCHEN & BAR

dinner menu

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

🏠 Sourced from Local Farms 🌿 Gluten-Free 🌱 Vegetarian

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

FIRST COURSE

Smoked Carrots 🌱🌿🏠

F. Oliver's olive oil, fennel, Jones Farms whipped feta, dukkah

Cauliflower Bisque 🌱🌿🏠

scallion, mushroom bacon, hazelnuts, herb oil

Labneh 🌱🏠

mint, crushed walnut, marinated olives, nine grain toast

🍷 Catawba Pét-Nat, Chèpika, Finger Lakes, 2022

🍷 Champagne, Moussé, Blanc de Noirs, L'Eugiene, NV

SECOND COURSE

Hamachi Crudo

infused lemon oil, orange zest, Thai chili, radish, crispy caper

Pork Belly 🌿🏠

red endive marmalade, hibiscus gastrique, candied hibiscus

King Oyster Mushroom 🌱🌿

edamame, pea purée, smoked almonds, pickled lemons

🍷 Pinot Gris, "Ramato," Six Eighty Cellars, Cayuga Lake, 2021

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

MAIN COURSE

Ube Gnocchi 🌱🏠

celeriac soubise, spring pea, lardons, nappa cabbage, shishito pesto

🍷 Chardonnay, Heart & Hands, Cayuga Lake, 2022

🍷 White Burgundy, Jean-Marc Morey, Grèves, Beaune, 1er Cru, 2016

Lamb Tenderloin

panzanella, spring pea, artichoke, focaccia, dill & mint pesto

🍷 Cabernet Franc, Magdalena Vyd, Hermann J. Wiemer, 2021

🍷 Red Blend, Paolo Bea, San Valentino, Umbria, Italy, 2018

Fluke 🌿

salmoriglio, grilled endive, stewed za'atar chickpeas, wild arugula

🍷 Fumé Blanc, Buttonwood Grove, Cayuga Lake, 2021

🍷 Sauvignon Blanc, Domaine Vacheron, Sancerre, France, 2022

Iberico Pork 🌿🏠

fermented honey garlic mustard, shiitake, fennel, Yukon Gold potato

🍷 Blaufränkisch, Usonia, Cayuga Lake, 2021

🍷 Schiopettino, Ronco del Gnemiz, Friuli Colli Orientali, Italy 2020

DESSERT

White Mocha Cream Cake 🌱🌿🏠

coffee mousee, dark chocolate ganache, smoked chocolate caramel

🍷 Fortified Wine, Weis Vineyards, "One Eight Three," N.V.

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

Artisanal Cheese 🌱🏠

local apples, local honey, pickled gooseberries, crostinis

🍷 Off-Dry Riesling, Anthony Road, "Art Series," 2016

🍷 Amigne de Vetroz, Fabienne Cottagnoud, "Clos des Perdix," Valais, Switzerland, 2013

Strawberry Matcha Torte 🌱🏠

lemon cake, matcha cream, strawberry custard

🍷 Pinot Noir Pét-Nat, Red Tail Ridge, Keuka Lake, 2022

🍷 Corpinnat Rosé, Recaredo, "Intens Rosat," Penedès, Spain, 2018

a la carte

Baked Ricotta 18 🏠

garlic, heirloom tomato, tapenade, smoked olive oil, crostinis

1833 Spring Salad 16 🌱🌿🏠

snap pea, baby romaine, almond, charred scallion vinaigrette

Smoked Steelhead 20 🌿🏠

wakame, yuzu tamari vinaigrette, Thai chili, scallion

Shishito Peppers 18 🌱

togarashi, gremolata, crispy garlic

Coconut Curry Risotto 32 🌱🌿

pepper relish, basil, cilantro, carrot, edamame, citrus oil

Pasta Bolognese 34

fresh pasta, burrata, sirloin, pork, tomato

Sea Scallops 46 🌿🏠

celeriac, spring pea, lardons, cipollini onions, white beans

Angus Reserve Sirloin 42

fondant potatoes, mushrooms, red wine reduction, crispy shallot

COCKTAILS

SEASONAL

Back In The Tall Grass 15

*pisco, umeshu, sauvignon blanc,
matcha, lime, soda*

Warmer Winds 16

*mezcal, blanco tequila, orange liqueur,
tumeric, grapefruit, Aleppo chili, salt*

Nothing But Flowers 3.0 15

*japanese gin, dry rosé, Lillet, St-Germain, hibiscus,
orange flower*

Spring Reset 15

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

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 IPA,* 16oz 13

Prison City Brewing, Syracuse, NY

Bräuweise, Hefeweizen, 500ml 16

Ayinger, Germany

Grist Iron Brown Ale 9

Burdett, NY

KOMBUCHA & JUICE

Pilot Kombucha 7

assorted flavors

Natalie's Aura 9

assorted flavors

WINES BY THE GLASS

SPARKLING

Cava, Paul Cheneau, Brut 11 | 42

Spain, NV

Champagne, JY Perard, "Extravagance" 25 | 90

Champagne, NV

WHITE & ROSÉ

Sauvignon Blanc, Sandy Cove 12 | 46

New Zealand, 2022

Pinot Grigio, Cora 11 | 42

Italy, 2022

Hondarrabi Zuri, Antxiola 12 | 46

Getariako Txakolina, Spain, 2022

Dry Riesling, Ravines 12 | 46

Finger Lakes, 2020

Chardonnay, Folk Tree 11 | 42

Lodi, California, 2022

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

Burgundy, 2022

Dry Rosé, Sheldrake Winery 12 | 46

Finger Lakes, 2022

RED

Pinot Noir, Dusoil 12 | 46

Lodi, California, 2022

Pinot Noir, Lucien Muzard, Bourgogne 19 | 74

Burgundy, France, 2022

Nebbiolo, Az. Ag. Luisin 17 | 65

Langhe, Italy 2019

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, California, 2021

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*