

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

Smoked Carrots 🌱🌿🏠

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

Cauliflower Bisque 🌱🌿🏠

scallion, mushroom bacon, hazelnuts, herb oil

Labneh 🌱🏠

mint, crushed walnut, marinated olives, nine grain toast

🍷 Sparkling Resiling, Heart & Hands, Seneca Lake, 2021

🍷 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, "Verve," Cayuga Lake, 2020

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

Lamb Tenderloin

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

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

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

Black Cod 🌿

salmoriglio, grilled endive, stewed za'atar chickpeas, mustard greens

🍷 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

🍷 Schioppettino, 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

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

Artisanal Cheese 🌱🏠 *local apples, local honey, pickled gooseberries, crostinis*

🍷 Riesling, Artist Series, Anthony Road, Seneca Lake, 2017

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

a la carte

Baked Ricotta 18 🏠

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

1833 Spring Salad 16 🌱🏠🌿

snap pea, baby romaine, almond, charred scallion viniagrette

Smoked Steelhead 20 🌿🏠

wakame, yuzu tamari viniagrette, 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 demi-glace, crispy shallot

COCKTAILS

SEASONAL

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

Back In The Tall Grass 15

pisco, white wine, umeshu, matcha, lime, soda

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

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

BEER BOTTLES & CANS*

Moosin' Around Session IPA,* 12oz 8

Brewery Ardennes, Geneva, NY

Mass Riot IPA,* 16oz 13

Prison City Brewing, Auburn, NY

Bräuweisse, Hefeweizen, 500ml 16

Ayinger, Germany

Brown Ale,* 12oz 9

Grist Iron Brewery, Burdett, NY

SPIRIT FREE

*Contains trace amounts of alcohol

COCKTAILS

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

DRINKS

Betty Buzz Soda 8

Meyer lemon

Pilot Kombucha 7

assorted flavors

Natalie's Fresh Juice 9

assorted flavors

WINES BY THE GLASS

SPARKLING

Cava, Paul Cheneau, Brut 11 | 42

Spain, NV

Sparkling Rosé, Dr. Frank, "Célèbre" 15 | 55

Keuka Lake, Finger Lakes, 2021

Champagne, JY Perard, "Extravagance" 25 | 90

Champagne, NV

WHITE & ROSÉ

Dry Rosé, Gavoty, "Grand Classique" 13 | 48

Côtes de Provence, France, 2023

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 12 | 46

Lodi, California, 2022

Chardonnay, Joseph Colin, Bourgogne Blanc 19 | 74

Burgundy, 2021

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

Red Blend, Hosmer 11 | 42

Finger Lakes, NV

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