

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

Beetroot & Herb Tabbouleh 🌿

couscous, jalapeño, pickled onion, lemon

Smoked Watermelon Gazpacho 🌿🌱

citrus oil, Shirazi, smoked almonds

Labneh 🌿🏠

mint, crushed walnut, marinated olives, nine grain toast

🍷 Sparkling, Hermann J. Weimer, "Cuvée Brut," Keuka Lake, 2018

🍷 Cremant de Bourgogne, "Grand Lys," Jean-Noel Gagnard, 2018

SECOND COURSE

Hamachi Crudo

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

Pork Belly 🌱

Ararat glaze, pickled Persian cucumber, cilantro

King Oyster Mushroom 🌿🌱

edamame, smoked almonds, pickled lemons, black garlic purée

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

🍷 Dry Rosé, Château Pradeaux, "Vesprée, Bandol, France, 2022

MAIN COURSE

Ube Gnocchi 🏠

spring pea, lardons, napa cabbage, shishito pesto

🍷 Chardonnay, Heart & Hands, "Verve," Cayuga Lake, 2020

🍷 Clairette, Château Simone, Palette Blanc, Provence, 2018

Korea-style Short Rib

plum soy glaze, saffron sushi rice, harissa kimchi, lotus

🍷 Teroldego, Red Tail Ridge, Seneca Lake, 2021

🍷 Red Blend, Bruno Verdi, Cavariola, Oltrepò Pavese, Italy, 2015

Halibut 🌱

shoyu, pickled shiitake, edamame, bok choy

🍷 Fumé Blanc, Buttonwood Grove, Cayuga Lake, 2021

🍷 Albillo Real, 4 Monos, Vinos de Madrid, Spain, 2020

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.

🍷 Porto, Nieeport, "Colheita," Portugal, 2009

Plum & Raspberry Galette 🌿🏠

rosemary crème anglaise, vanilla bean shard

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

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

Tete de Moine 🌿 *black ruby plumcot, hibiscus honey, maracona almonds, charred baguette*

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

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

a la carte

Burrata 18 🏠

melon, pancetta, basil, fennel pollen, olive oil, baguette

1833 Summer Salad 16 🌿🏠🌱

gem lettuce, radish, broccolini, lentils, shallot sherry vinaigrette

Smoked Steelhead 20 🌱🏠

wakame, yuzu tamari vinaigrette, Thai chili, scallion

Shishito Peppers 18 🌿

togarashi, gremolata, crispy garlic

Sweet Corn Risotto 32 🌿🌱

coconut cream, heirloom tomato relish, fennel, toasted coconut

Pasta Bolognese 34

fresh pasta, burrata, sirloin, pork, tomato

Sea Scallops 46 🏠

purple carrots, olive, radish, almond, chili lime romesco, gauffrete

Angus Reserve Sirloin 42

chimichurri, scapes, broccolini, Yukon Gold potato

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

Summer 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

1833 Batanga 15

blanco tequila, crème de cacao, house cola, lime, salt

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

La Crema, Cream Ale,* 16oz 12

Aurora Brewing Company, New York

Bräuweisse, Hefeweizen, 500ml 16

Ayinger, Germany

Harvest Cider, "Un-Sweet"* 12oz 12

Phonograph Cider, LaFayette, NY

SPIRIT FREE

*Contains trace amounts of alcohol

COCKTAILS

Abraham's Secret 10

Fever Tree Tonic, Fee Bros. lemon bitters*, 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

Dry Riesling, Ravines 12 | 46

Finger Lakes, 2020

Chardonnay, Folk Tree 12 | 46

Lodi, California, 2022

Chardonnay, Boucier-Martenot, Saint-Veran 16 | 60

Burgundy, 2022

RED

Pinot Noir, Dusoil 12 | 46

Lodi, California, 2022

Pinot Noir, Day Wines, "Deep Blue" 19 | 74

Willamette Valley, Oregon, 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