



## dinner

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

### FOR THE TABLE

#### Jamón 24 🏠

charred baguette, fermented honey, stracciatella cheese

#### Balsamic Mushrooms 12 \*🌿🏠

F. Oliver's aged balsamic vinegar, feta cheese, fresh thyme

#### Frites 9 \*

Pecorino, rosemary, caper aioli

#### Crispy Artichoke 18 \*

pepperoncini, fresh lemon

#### Brûléed Cambezola 23 \*🏠

carmelized onion jam, Marcona almonds, crostini

#### Garlic String Beans 11 \*

garlic chips, gremolata oil

### FIRST

#### Mushroom Consommé 13 \*🌿

pickled shiitake, crispy leek, caramelized onion, wasabi greens

#### Warm Broccoli Caesar 14 \*

Calabrian chili caesar, toasted bread crumb, Pecorino

#### Pork Belly 17 🏠🌿

honey & whiskey glaze, cranberry relish, frisée salad

#### Beet Carpaccio 15 \*🌿

fennel, orange, pistachio, earl grey vinaigrette

#### Cured Yellowfin Tuna 20 🏠🌿

zhoug sauce, pickled lemon, dukkah spice, micro wasabi

#### Seasonal Salad 14 \*🌿🏠

pear, smoked almonds, pomegranate, gorgonzola, mustard vinaigrette

### PETITE ENTRÉES

#### Green Curry Seafood Stew 35 🌿

shrimp, coconut, cilantro, chilis, glass noodles

#### Lamb Shank 32 🏠

sumac, basmati rice, hot honey olives, citrus, curried almonds

#### Spring Pea & Mushroom Risotto 30 🌿

pickled chanterelle, soy miso broth, Pecorino, pea shoots

#### Ibérico Pork Loin 40 🌿🏠

Maracona almonds, red chimichurri sauce, chorizo hash, red pepper relish

### ENTRÉES

#### Pasta Bolognese 34

house-made linguini, stracciatella cheese, sirloin, pork, tomato

#### Red Snapper 36 🌿🏠

charred leak, English pea, radish, celeriac, citrus gastrique

#### Angus Reserve New York Strip 55 🏠

au poivre sauce, roasted mushrooms, rosemary-pecorino frites

#### Oyster Mushroom Milanese 30 \*

turmeric & cauliflower purée, pomegranate, salsa matcha

## COCKTAILS

## SPUN-UP CLASSICS

**Hornet's Nest (Bee's Knees) 15***Tommyrotter Gin, lemon, hot honey syrup***William Howard Taft (Roosevelt) 15***dark rum, coffee liqueur, fresh orange, maple, vanilla cream***Upstate Old Fashioned 16***McKenzie Rye, Fee. Bros bitters, tart cherry syrup***5 Hours From Manhattan 16***McKenzie Rye, Method Sweet Vermouth,  
Fee. Bros molasses bitters***Warmer Winds (Paloma) 16***mezcal, blanco tequila, orange liqueur,  
tumeric, grapefruit, Aleppo chili, salt***FLX 75 15***Seneca Drums Gin, sparkling wine,  
Fee. Bros molasses bitters, lemon***1833 Negroni 15***Cayuga Gold Gin, Method Vermouth,  
Faccio Brutto Aperitivo*

## BEER BOTTLES &amp; CANS\*

**Moosin' Around, Session IPA,\* 12oz 8***Brewery Ardennes, Geneva, NY***Harvest Cider, "Un-Sweet"\* 12oz 12***Phonograph Cider, LaFayette, NY***Work.Play.Pils., Pilsner\* 16oz 12***Prison City Brewing, Auburn, NY***Dark Ascent, Imperial Black Lager\* 16oz 13***Aurora Brewing Company, New York***Bräuweisse, Hefeweizen, 500ml 16***Ayinger, Germany***La CHOUFFE, Belgian Blonde, 33cl 10***Brasserie Chouffe, Belgium***Non-Alcoholic, Lite,\* 12oz 7***Athletic Brewing, California*

## SPIRIT-FREE \*contains trace amounts of alcohol

**Edgar Allan Poe's Daughter 10***lime, simple syrup, Ithaca Ginger Beer, cherry, tajin, salt***Abraham's Secret 10***Fever Tree Tonic, Fee Bros. lemon bitters,\* lime, cucumber***Brew of Requirement 10***pomegranate juice, hibiscus syrup, iced tea, fresh mint***PG Hugo 10***Giffard elderflower, lime cordial, mint, lemon soda***Betty Buzz Soda 8***Meyer lemon***Kombucha 7***assorted flavors*

## WINES BY THE GLASS

## SPARKLING

**Spumante, Peperino, 11 | 42***Italy, NV***Sparkling Rosé, "Célèbre," Dr Frank 15 | 55***Finger Lakes, NV*

## WHITE &amp; ROSÉ

**Dry Rosé, Hosmer 12 | 46***Finger Lakes, 2023***Grüner Veltliner, Apollo's Praise 14 | 52***Finger Lakes, 2023***Sauvignon Blanc, Sandy Cove 11 | 42***New Zealand, 2023***Pinot Grigio, Cora 11 | 42***Italy, 2022***Dry Riesling, Ravines 12 | 46***Finger Lakes, 2020***Chardonnay, La Crema 12 | 46***Monterey, California, 2022***Chardonnay, O. Morin, Chitry, "Constance" 17 | 64***Burgundy, 2023*

## RED

**Pinot Noir, Dusoil 12 | 46***Lodi, California, 2022***Pinot Noir, Gothic "Nevermore" 19 | 74***Oregon, 2021***Red Blend, J-L Chave Selections, "Mon Coeur" 17 | 64***Côtes-du-Rhône, France 2022***Cabernet Franc, Boundary Breaks 13 | 48***Finger Lakes, 2023***Cabernet Sauvignon, Poppy 12 | 46***Paso Robles, California 2021***Cabernet Sauvignon, St. Francis 17 | 68***Sonoma, California, 2022*

## 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*