



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

- Cucumber & Honeydew Gazpacho 13 *🌱
coconut cream, scallions, jalapeno ginger relish
- Warm Broccolini Caesar 14 *
Calabrian chili caesar, toasted bread crumb, Pecorino
- Pork Belly 17 🏠🌱
honey & whiskey glaze, cranberry relish, frisée salad

- Citrus Beets 15 *🌱🏠
pistachio, fennel, labneh, dill
- Tuna Tartare 20 🌱
smoked avocado, cucumber, chili oil, crispy rice
- Seasonal Salad 14 *🌱🏠
pear, smoked almonds, blackberries, gorgonzola, mustard vinaigrette

PETITE ENTRÉES

- Shrimp 35 🌱
chimichurri, polenta, queso fresco, grilled zucchini, roasted tomato
- Berkshire Pork Chop 32 🏠
sumac, basmati rice, hot honey olives, citrus, curried almonds
- Smoked Sweet Corn Risotto 30 *🌱
coconut, heirloom tomato, pickled onion, basil
- Chicken 34 🌱🏠
Maracona almonds, romesco sauce, chorizo hash, pico de gallo

ENTRÉES

- Pasta Bolognese 34
house-made linguini, burrata cheese, sirloin, pork, tomato
- Halibut 46 🌱🏠
saffron orzo, summer vegetables, basil pesto, lemon
- Angus Reserve New York Strip 55 🏠
au poivre sauce, roasted mushrooms, rosemary-pecorino frites
- Oyster Mushroom Milanese 30 *
arugula, pickled onion, sweet drop peppers, pepperoncini, crispy caper, charred lemon vinaigrette

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 & CANS*

- Moosin' Around, Session IPA,* 12oz 8
Brewery Ardennes, Geneva, NY
- Dark Ascent, Imperial Black Lager* 16oz 13
Aurora Brewing Company, New York
- Tangerine Wit, Belgian Whit* 16oz 13
Prison City Brewing, New York
- Bräuweisse, Hefeweizen, 500ml 16
Ayinger, Germany
- La CHOUFFE, Belgian Blonde, 33cl 10
Brasserie Chouffe, Belgium

SPIRIT-FREE *contains trace amounts of alcohol

COCKTAILS

- 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
- Toothless 10
Giffard pineapple, Polynesian Kiss bitters, cream, lime

- Betty Buzz Soda 8 Kombucha 7
Meyer lemon assorted flavors

WINES BY THE GLASS

SPARKLING

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

WHITE & ROSÉ

- Dry Rosé, Gavoty, "Grand Classique" 13 | 48
France, 2024
- 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, Folk Tree 12 | 46
Lodi, California, 2022
- Chardonnay, Damien Martin, Macon-Verze 17 | 68
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
- Montepulciano d'Abruzzo, Tiberio 17 | 68
Abruzzo, Italy 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