



# 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, ricotta con latte*
- Balsamic Mushrooms 12** 🌱🥬🏠  
*F. Oliver's aged balsamic vinegar, feta, fresh thyme*
- Frites 9** 🌱  
*Pecorino, rosemary, caper aioli*

- Crispy Artichoke 18** 🌱  
*pepperoncini, fresh lemon*
- Brûléed Cambozola 23** 🌱🏠  
*caramelized onion jam, Marcona almonds, crostini*
- Garlic String Beans 11** 🌱  
*garlic chips, gremolata oil*

## FIRST

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

- Citrus Beets 15** 🌱🥬🏠  
*pistachio, fennel, labneh, dill*
- Tuna Tartare 20** 🥬  
*smoked avocado, cucumber, chili oil, crispy rice*
- Seasonal Salad 14** 🌱🥬🏠  
*grilled corn, heirloom tomato, pickled onion, gorgonzola, mustard vinaigrette, dukkah*

## ENTRÉES

- Shrimp 35**  
*chimichurri, polenta, queso fresco, grilled zucchini, roasted tomato*
- Berkshire Pork Chop 40** 🏠  
*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*

- Pasta Bolognese 34**  
*house-made pappardelle, ricotta con latte, 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*
- 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*
- 1833 Negroni 15  
*Seneca Drums gin,, Method vermouth, Faccio Brutto Aperitivo*

BEER BOTTLES & CANS\*

- Bräuweisse, Hefeweizen, 330 ml 12  
*Ayinger, Germany*
- La CHOUFFE, Belgian Blonde, 330 ml 10  
*Brasserie Chouffe, Belgium*
- Mass Riot IPA,\* 16oz 13  
*Prison City Brewing, Auburn, NY*
- 3 Philosophers Belgian dark ale,\* 12oz 12  
*Ommegang, Cooperstown,NY*
- Apricot Wheat 12oz 10  
*Ithaca Beer Co, Ithaca NY*

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*
- 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*