

1833

KITCHEN & BAR

dinner

Since 1833, guests have gathered here for warm hospitality
and good conversation. Welcome.

🏠 Sourced from Local Farms 🌿 Gluten-Free 🌱 Vegetarian

FOR THE TABLE

Brûléed Brie 23 🌱🏠
honey, thyme, pecans, apple, baguette

Jamón 28 🏠
hot honey olives, ricotta, Valencia almonds, baguette

Crispy Artichoke 18 🌱
pepperoncini, fresh lemon

FIRST COURSE

Roasted Pumpkin Soup 13 🌱🌿🏠
sunflower seeds, smoked olive oil, fried sage

Charred Broccolini Caesar 14 🌱
Calabrian chili caesar, toasted bread crumb, Pecorino

Seasonal Salad 14 🌱🌿
apple, pecan, squash, pickled onion, gorgonzola, mustard vinaigrette

Smoked Carrots 15 🌱🌿🏠
labneh, pistachio, fennel, dill

Cured Salmon 20 🌿
cornichones, dill, crème fraîche, rice crackers

SIDES

Roasted Brussel Sprouts 11 🌱🌿🏠
hot honey, dukkah

Balsamic Mushrooms 12 🌱🌿🏠
F. Oliver's aged balsamic vinegar, feta, fresh thyme

Frites 9 🌱
Pecorino, rosemary, caper aioli

ENTRÉES

Birria Braised Short Ribs 35
radish, carrot, polenta cake, queso fresco, dukkah

Berkshire Pork Chop 40 🏠🌿
brussel sprouts, apple, pancetta, pearl onions, mustard, cider jus

Mushroom Risotto 30 🌱
braised leeks, brie, truffle butter, crispy garlic

Duck Breast 42 🌿
basmati rice, citrus gastrique, curried almonds, fennel

Pasta Bolognese 34
pappardelle, ricotta cheese, sirloin, pork, tomato

Salmon 38 🏠
gnocchi, pearl onions, pumpkin purée, dukkah, balsamic

Angus Reserve New York Strip 55 🏠
au poivre sauce, rosemary-pecorino frites, roasted mushrooms

Crispy Oyster Mushroom 30 🌱🏠
coconut polenta, pickled onion, wilted greens, hot maple, smoked jus

LOCAL PURVEYORS

Ithaca Bakery, Ithaca Milk, Hillcrest Dairy,
Butler's Eggs, F. Oliver's, Micro Babe, Syracuse
Salt Company, Simple Roast, Kutik's Honey
Farm, Jones Goat Dairy, Red Jacket Orchard,
Happy Jack's Maple

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 sweet 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
- Moosin' Around IPA 16oz 12

Brewery Ardennes, Geneva, 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

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 & 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

- Gruner Veltliner, Ryan William 12 | 45

Finger Lakes, 2020

- Chardonnay, Folk Tree 12 | 46

Lodi, California, 2022

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 Bottle 55

one-off bottles left behind by our ever changing wine list, original pricing is typically between \$70 and \$100