

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

Labneh 18 🌱🏠

feta, roasted tomato and garlic, pine nuts, crostini

Duck Pastrami 25 🏠

*smoked mustard seed, ruby red kraut, roasted garlic aioli,
rye toast*

Chorizo Mussels 20

dry aged chorizo, braised leeks, white wine, baguette

FIRST COURSE

Celeriac and Cauliflower Soup 13 🌱🌿🏠

crispy pancetta, English peas, tarragon, lemon oil

Charred Broccoli Caesar 14 🌱

calabrian chili caesar, toasted bread crumb, pecorino

Frisée Salad 14 🌱🏠

*apple, toasted almond, lardon, pickled onion,
maple vinaigrette*

Cured Tuna 20

gremolata oil, cucumbers, capers, crispy garlic

SIDES

Grilled Asparagus 11 🌱

crispy garlic

Balsamic Mushrooms 12 🌱🌿🏠

f. oliver's aged balsamic vinegar, feta, fresh thyme

Crispy Baby Potatoes 9 🌱

pecorino

ENTRÉES

Lamb Picanha 38

*polenta, chimichurri, cipollini onion, cauliflower,
English peas, confit tomato*

Airline Chicken 34 🏠

*truffle, parmesan cream, baby potatoes, cipollini onion,
rapini*

Truffle Pasta 30 🌱

cavatelli, parmesan cream, snap peas, toasted bread crumbs

Duck Breast 42 🌿

basmati rice, citrus gastrique, curried almonds, fennel

Pasta Bolognese 34

pappardelle, ricotta, sirloin, pork, tomato

Seared Salmon 38 🌿

*cassoulet vert, snap peas, pancetta, white balsamic
reduction*

Grilled Tenderloin 55 🏠🌿

asparagus, mushroom, peppercorn demi, baby potatoes

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
Neversink 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*

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*

Zesty Ginger 10
lime, simple syrup, Ithaca Ginger Beer, cherry, tajin, salt

Abraham's Secret 10
Fever Tree Tonic, Fee Bros. grapefruit bitters, lime, cucumber*

Brew of Requirement 10
pomegranate juice, hibiscus syrup, iced tea, fresh mint

Betty Buzz Soda 8
Meyer lemon

WINES BY THE GLASS

SPARKLING

Spumante, Peperino, 11 | 36
Italy, NV

Sparkling Rosé, "Célèbre," Dr Frank 17 | 55
Finger Lakes, NV

WHITE & ROSÉ

Sauvignon Blanc, Sandy Cove 12 | 38
New Zealand, 2023

Pinot Grigio, Cora 11 | 36
Italy, 2022

Pinot Noir Rosé, Red Tail Ridge 15 | 50
Finger Lakes, 2024

Dry Rosé, Hosmer 12 | 38
Finger Lakes, 2020

Dry Riesling, Red Tail Ridge 15 | 50
Finger Lakes, 2024

Dry Riesling, Ravines 15 | 50
Finger Lakes, 2022

Dry Riesling, Classique, Forge Cellars 15 | 50
Finger Lakes, 2023

Gruener Veltliner, Ryan William 12 | 38
Finger Lakes, 2020

Chardonnay, Reserve, Bright Leaf 15 | 50
Finger Lakes, 2023

Chardonnay, Folk Tree 12 | 38
Lodi, California, 2022

RED

Pinot Noir, Dusoil 12 | 38
Lodi, California, 2022

Pinot Noir, Heart and Hands 18 | 58
Finger Lakes, 2023

Gamay Noir, Sheldrake Point 12 | 38
Finger Lakes, 2024

Red Blend, J-L Chave Selections, "Mon Coeur" 17 | 55
Côtes-du-Rhône, France 2022

Cabernet Franc, Boundary Breaks 14 | 46
Finger Lakes, 2023

Cabernet Sauvignon, St. Francis 17 | 55
Sonoma, California, 2022

BIN END WINE SELECTION

please ask your server about our bin end wine menu