



dinner menu

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

FOR THE TABLE

Frites 9 ❄️

pecorino, rosemary

Balsamic Mushrooms 12 ❄️🌱🏠

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

Jamón Ibérico 28 🏠

charred baguette, fermented honey, stracciatella

Crispy Artichoke 18

pepperoncini, caper-lemon vinaigrette

Brûléed Cambezola 23 ❄️🏠

roasted grapes, maple reduction, pistachio, crostini

Brussels Sprouts 11 ❄️🌱🏠

fermented honey, dukkah

FIRST

Pear & Onion Bisque 13 ❄️🌱

onion mushroom jam, chive, paprika oil

Heirloom Squash Salad 14 ❄️🌱🏠

apple, pomegranate, local feta, mustard vinaigrette

Upstate Cassoulet 17 🌱🏠

great northern beans, andouille sausage, braised escarole, pine nuts

Fondant Beets 15 ❄️🌱

pickled kumquat, chilis, spiced walnut, raita

Hudson Valley Steelhead 20 🌱🏠

crème fraîche, pickled cucumber, fennel, Lucy Glo apple

Charred Broccolini 14 ❄️

Calabrian chili caesar, toasted bread crumb, Pecorino
— add boquerones 6

PETITE ENTRÉES

Green Curry Lobster Stew 35 🌱

coconut, cilantro, chilis, glass noodles

Coffee-Braised Short Ribs 32 🌱🏠

roasted garlic polenta, caramelized onion, mushroom

Wild Mushroom Risotto 30 ❄️

pecorino, shiitake — add Burgundy black truffles 12

Ibérico Pork Loin 40 🌱🏠

fermented honey, mustard, brussels sprouts, jamón, apple, shallots

ENTRÉES

Pasta Bolognese 34

cavatelli, burrata, sirloin, pork, tomato

Harissa Glazed Halibut 42 🌱

brussels sprouts, yellow split pea dahl, pickled red onion, watercress

Grilled NY Strip Steak 55 🏠

au poivre sauce, roasted mushrooms, rosemary-pecorino frites

Roasted Cauliflower 30 ❄️🌱

salsa macha, pomegranate, mushroom bacon, heirloom squash

COCKTAILS

SEASONAL

The Original Sin 15

McKenzie Bourbon, housemade apple cider,
spiced syrup, egg white, cinnamon

Pearabalic 16

Harridan Vodka, pear liqueur, balsamic, herbs

Pie in the sky 15

dark rum, peach liqueur, pomegranate juice,
allspice, Fee. Bros bitters, brown sugar, salt

It's Fall, Spritzes 15

red wine, apple brandy, allspice syrup, cava, soda

SPUN-UP CLASSICS

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

Warmer Winds 16

mezcal, blanco tequila, orange liqueur,
tumeric, grapefruit, Aleppo chili, salt

BEER BOTTLES & CANS*

"Moosin' Around" Session IPA,* 12oz 8

Brewery Ardennes, Geneva, NY

La Crema, Cream Ale,* 16oz 12

Aurora Brewing Company, New York

Harvest Cider, "Un-Sweet"* 12oz 12

Phonograph Cider, LaFayette, 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

Dragon's Breath 9

dragon fruit, lime, Ithaca Ginger Beer

Brew of Requirement 9

pomegranate juice, hibiscus syrup, iced tea, fresh mint

DRINKS

Betty Buzz Soda 8

Meyer lemon

Kombucha 7

assorted flavors

WINES BY THE GLASS

SPARKLING

Cava, Paul Cheneau, Brut 11 | 42

Spain, NV

Sparkling Rosé, Dr. Frank, "Célèbre" 15 | 55

Keuka Lake, Finger Lakes, 2021

Champagne, JY Perard, "Extravagance" 25 | 90

Champagne, NV

WHITE & ROSÉ

Dry Rosé, Sulauze, "Pomponette" 14 | 52

Coteaux d'Aix-en-Provence, France, 2023

Sauvignon Blanc, Sandy Cove 12 | 46

New Zealand, 2022

Pinot Grigio, Cora 11 | 42

Italy, 2022

Dry Riesling, Ravines 12 | 46

Finger Lakes, 2020

Chardonnay, Folk Tree 12 | 46

Lodi, California, 2022

Chardonnay, O. Morin, Chitry, "Constance" 17 | 68

Burgundy, 2022

RED

Pinot Noir, Dusoil 12 | 46

Lodi, California, 2022

Pinot Noir, Eric Kent, "Appellation Series" 19 | 74

Santa Rita Hills, California, 2020

Freisa, La Miraja 17 | 65

Asti, Piedmont, Italy 2022

Garnacha, Bernabeleva "Navaherreros" 13 | 48

Vinos de Madrid, Spain 2022

Cabernet Franc, Boundary Breaks 14 | 52

Finger Lakes, 2022

Cabernet Sauvignon, Los Vascos 12 | 46

Chile, 2022

Cabernet Sauvignon, Logan Farrell 19 | 73

Napa Valley, California, 2023

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