



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, caper aioli

Balsamic Mushrooms 12 ❄️🌱🏠

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

Jamón 24 🏠

charred baguette, fermented honey, stracciatella

Crispy Artichoke 18 ❄️

pepperoncini, lemon

Brûléed Cambezola 23 ❄️🏠

carmelized onion jam, Marcona almonds, crostini

Brussels Sprouts 11 ❄️🌱🏠

fermented honey, dukkah

FIRST

Umami Consommé 13 ❄️🌱

pickled shiitake, crispy leek, caramelized onion, wasabi greens

Charred Broccolini 14 ❄️

Calabrian chili caesar, toasted bread crumb, Pecorino

Fois Gras Panna Cotta 17 🏠

apple cider gelee, cornichon, radish, charred baguette

Coconut and Butternut Squash Arancini 15 ❄️

dukkha, zhoug sauce

Hudson Valley Steelhead 20 🌱🏠

crème fraîche, pickled cucumber, fennel, Lucy Glo apple

Seasonal Salad 14 ❄️🌱🏠

pear, smoked hazelnut, pomegranate, fermented honey, lemon vinaigrette

PETITE ENTRÉES

Green Curry Seafood Stew 35 🌱

shrimp, coconut, cilantro, chilis, glass noodles

Coffee-Braised Short Ribs 32 🏠

roasted garlic polenta, caramelized onion, mushroom

Butternut Squash Risotto 30 ❄️

pickled onion, brussel leaves, mushrooms, brown butter, sage, pepitas

Ibérico Pork 40 🌱🏠

garlic honey jus, mustard, brussels sprouts, pancetta, apple, shallots

ENTRÉES

Pasta Bolognese 34

tagliatelle, stracciatella, sirloin, pork, tomato

Snapper 38

barley pilaf, winter greens, squash, garlic herb butter breadcrumb, leek consommé

Grilled New York Strip Steak 55 🏠

au poivre sauce, roasted mushrooms, rosemary-pecorino frites

Oyster Mushroom Milanese 30 ❄️

tumeric cauliflower purée, pomegranate, salsa matcha

COCKTAILS

SPUN-UP CLASSICS

My Way (Last Word) 16
Cayuga Gold gin, maraschino liqueur, centerba, Kaffir lime

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 molassas 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 molassas 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

Work.Play.Pils., Pilsner* 16oz 12
Prison City Brewing, Auburn, New York

Dark Ascent, Imperial Black Lager* 16oz 13
Aurora Brewing Company, New York

Harvest Cider, "Un-Sweet"* 12oz 12
Phonograph Cider, LaFayette, NY

Bräuweisse, Hefeweizen, 500ml 16
Ayinger, Germany

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 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

Spumante, Peperino, 11 | 42
Italy, NV

Blanc de Blancs, SSV, Hermann J. Wiemer 22 | 80
Finger Lakes, 2019

WHITE & ROSÉ

Dry Rosé, Hosmer 12 | 46
Finger Lakes, 2023

Grüner Veltliner, Apollo's Praise 14 | 52
Finger Lakes, 2023

Sauvignon Blanc, Casas Patronales 11 | 42
Chile, 2023

Pinot Grigio, Cora 11 | 42
Italy, 2022

Dry Riesling, Ravines 12 | 46
Finger Lakes, 2020

Chardonnay, La Crema 12 | 46
Monterey, California, 2022

Chardonnay, O. Morin, Chitry, "Constance" 17 | 68
Burgundy, 2023

RED

Pinot Noir, Dusoil 12 | 46
Lodi, California, 2022

Pinot Noir, Gothic "Nevermore" 19 | 74
Oregon, 2021

Montepulciano, De Fermo, "Concreto" 15 | 55
Abruzzo, Italy 2022

Red Blend, Bitouzet-Prieur 17 | 60
Burgundy, France 2022

Cabernet Franc, Boundary Breaks 13 | 48
Finger Lakes, 2023

Cabernet Sauvignon, Los Vascos 12 | 46
Chile, 2022

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