

WINTER '20 DINNER MENU

VIEW LOCAL PARTNERSHIPS ->

SHARED **PLATES**

Pan Seared Sea Scallops \$14

Pomegranate | Greens

Seasonal Flatbread \$12

Ricotta | Fruit of the Fungi Mushrooms | Arugula | Pistachios | Hot Honey (V)

Bavarian Pretzels & Beer Cheese \$8

Good Nature American Brown Ale | Jewett's Cheddar Cheese (V)

Utica Greens \$12

Escarole | Cherry Peppers | Parmesan Cheese | Bread Crumbs | Shaved Prosciutto

Tavern Wings \$12

Hot | Medium | Mild | BBQ | Mango Habanero (GF)

Poutine \$10

Trinity Valley Cheese Curds | Beef Gravy | French Fries **Add Bacon \$2**

Spinach Artichoke Dip \$10

Kalamata Olives | Roasted Red Peppers | Pecorino Romano | Tortilla Chips (GF, V)

SOUPS & SALADS

French Onion Soup \$6

Beef Broth | Gruyère Cheese | Heartstone Bakery Crostini

Butternut Squash & Apple Bisque \$6

Sour Cream | Sage (V)

Colgate Cobb \$13

Romaine | Corn | Tomatoes | Chicken | Smoked Bacon | Avocado | Hard Boiled Egg | Lively Run Cayuga Bleu Cheese | Parmesan Peppercorn Dressing (GF)

Shaved Brussels Sprout Salad \$10

Candied Walnuts | Carrots | Dried Cranberries | Red Onion | Blueberries | Mandarin Oranges | Rice Wine Vinaigrette (GF, V+)

Pear Spinach Salad \$13

Candied Walnuts | Bermuda Onions | Dried Cranberries | Lively Run Goat Cheese (V)

House Salad \$9

Arcadian Greens | Cucumbers | Tomatoes | Peppers | Carrots (V)

SIGNATURE PLATES

Winter Squash Pappardelle Carbonara \$16

Butternut Squash | Garlic | Peas | Parmesan | Basil | Applewood Smoked Bacon

Chicken Parmesan \$19

Marinara | Mozzarella Cheese | Linguini

Chicken & Biscuits \$20

Roasted Chicken | Buttermilk Biscuits | Homestyle Gravy

Shepherd's Pie \$24

Sunnybrook Farm Ground Beef | Petite Vegetables | Potatoes | Jewett's Cheddar Cheese

BETWEEN THE BREAD

Sunnybrook Farm Tavern Burger \$13

Lettuce | Tomato | Onion | Flour & Salt Brioche Bun

Jameson Black & Bleu Burger \$15

Grilled Jalapeños | Crumbly Bleu Cheese | Jameson Bacon Jam | Flour & Salt Brioche Bun **Lorem ipsum**

Falafel Burger \$13

Lettuce | Tomato | Onion | Tzatziki | Naan Bread (V)

Spicy Grilled Turkey Burger \$13

Chipotle | Lettuce | Tomato | Lime Cilantro Slaw | Flour & Salt Brioche Bun

ENTRÉES Choose two sides

Winter Citrus Salmon \$24

Wild Caught Salmon | Citrus Butter

Seared Duck \$26

Tart Cherries | Tawny Port

Pan-Seared Lemon Sole \$24

Lemon | Capers

Braised Short Ribs **\$26**

Demi Glace

Apple Grilled Pork Chop \$26

Apple Chutney

Filet Mignon \$38

Choice of:

Chimichurri | Ancho Steak Sauce | Horseradish Crème

New York Strip Steak **\$32**

Choice of:

Chimichurri | Ancho Steak Sauce | Horseradish Crème

SIDES \$5

Baked Sweet Potato | Mashed Potatoes |

Brussels Sprouts | InHarvest Rice Pilaf |

Roasted Butternut Squash | Truffle Mac & Cheese |

Haricot Verts | Honey Glazed Carrots

ADD-ONS

Jewett's Cheddar, Mozzarella,

Swiss or American \$1

Applewood Smoked Bacon \$2

Grilled Chicken \$6

Grilled Salmon \$8

Seared Shrimp \$8

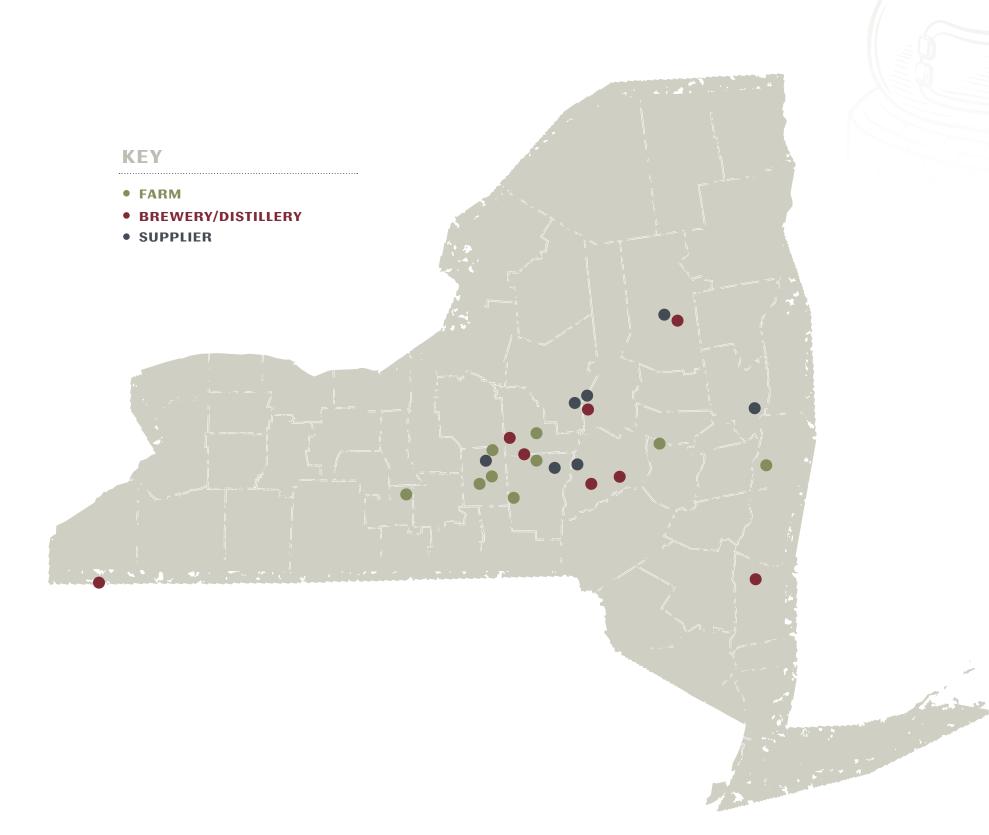
Seared Scallops \$8

Parties of 6 or more are subject to a 20% Gratuity Charge

(V+) Vegan | (V) Vegetarian | (GF) Gluten Free

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

LOCAL PARTNERSHIPS



BOUCKVILLE

Mosher Farm

CAZENOVIA

- Beak & Skiff
- Critz Farms Brewing & Cider Co.
- Madison County Distillery

COOPERSTOWN

Ommegang Brewery

CORTLAND

Bean's Sunnybrook Farm

EARLVILLE

- Heartstone Artisan Bakery
- Hodge Farm's Maple Syrup
- Jewett's Cheese House

EAST HOMER

Trinity Valley Dairy

ELIZAVILLE

• Sloop Brewing Co.

FABIUS

• Fresh Herbs of Fabius

GARRATTSVILLE

• Butternuts Beer & Ale

HAMILTON

- Flour & Salt Bakery
- Good Nature Brewery
- Maxwell's Chocolate's

INTERLAKEN

Lively Run Dairy

LAKEWOOD

Southern Tier Brewing Company

LEBANON

- Fruit of the Fungi
- Old Home Distillers

MOHAWK

Bach Family Farm

NEW BERLIN

Chobani

SARATOGA SPRINGS

• Saratoga Spring Water Co.

SHARON SPRINGS

Beekman 1802

TRUXTON

• Food & Ferments

UTICA

- Saranac Brewery
- Smith Packing Co.
- Utica Coffee