



SOUPS & SALADS

**French Onion Soup \$6**  
Beef Broth | Gruyère Cheese | Heartstone Bakery  
Crostini

**Butternut Squash & Apple Bisque \$6**  
Sour Cream | Sage **(V)**

**Shaved Brussels Sprout Salad \$10**  
Candied Walnuts | Carrots | Dried Cranberries | Red  
Onions | Blueberries | Mandarin Oranges | Rice Wine  
Vinaigrette **(GF, V+)**

**Colgate Cobb Salad \$13**  
Romaine | Corn | Tomatoes | Chicken | Applewood  
Smoked Bacon | Avocado | Hard Boiled Egg | Lively Run  
Cayuga Bleu **Cheese** | Parmesan Peppercorn Dressing  
**(GF)**

**Southwest Salad \$14**  
Romaine | Roasted Corn | Blackened Chicken |  
Pico de Gallo | Jewett’s Cheddar Cheese |  
Chipotle Ranch Dressing **(GF)**

SHARED PLATES

**Bavarian Pretzels & Beer Cheese \$8**  
Good Nature American Brown Ale | Jewett’s  
Cheddar Cheese **(V)**

**Tavern Wings \$12**  
10 Wings  
Hot | Medium | Mild | BBQ | Mango Habanero **(GF)**

**Utica Greens \$12**  
Escarole | Cherry Peppers | Parmesan Cheese | Bread  
Crumbs | Shaved Prosciutto

**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)**

SIGNATURE PLATES

**Steak Quesadilla \$15**  
Beef Tenderloin | Pico de Gallo |  
Jewett’s Cheddar Cheese |  
Fruit of the Fungi Mushrooms

**Raider Winter Chili \$12**  
Sunnybrook Farm Ground Beef | Jewett’s Cheddar  
Cheese | Tortilla Chips

BETWEEN THE BREAD

Choose one side

**Soup Du Jour & Half Sandwich \$11**  
Choice of Turkey, Ham or Roast Beef

**Sunnybrook Farm Tavern Burger \$13**  
Lettuce | Tomato | Onion | Flour & Salt Brioche Bun

**Fig and Goat Cheese Panini \$13**  
Prosciutto de Parma | Lively Run Goat Cheese | Pears

**Falafel Burger \$13**  
Lettuce | Tomato | Onion | Tzatziki | Naan Bread **(V)**

**Open Faced Chicken Parmesan Sandwich \$13**  
Marinara | Mozzarella Cheese | Heartstone Bakery Ciabatta

**Turkey Club \$12**  
Applewood Smoked Bacon | Lettuce | Tomato | Avocado | Lemon Aioli

**Reuben \$12**  
Jay’s Corned Beef | Gruyère Cheese | Sauerkraut |  
Russian Dressing | Marble Rye

**Wild Salmon Burger \$15**  
Lettuce | Tomato | Lemon Dill Aoli | Flour & Salt Brioche Bun

**Grilled Chicken Apple Brie Panini \$13**  
Cranberry Mayo | Caramelized Onions

**Spicy Grilled Turkey Burger \$13**  
Chipotle | Lettuce | Tomato | Lime Cilantro Slaw | Flour & Salt Brioche Bun

SIDES \$4

|              |                    |
|--------------|--------------------|
| House Salad  | Shoestring Fries   |
| Caesar Salad | Sweet Potato Fries |
| Cup of Soup  | Cole Slaw          |

ADD-ON

Jewett’s Cheddar, Swiss,  
Mozzarella 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.