

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 | Garlic | Honey Mustard |
Mango Habañero **(GF)**

Little Neck Clams 12
Lemon | Garlic Butter | Thyme

Ahi Tuna Poke 14
Avocado | Crispy Wontons | Seaweed Salad | Wasabi |
Sesame Soy Dressing

Spinach Artichoke Dip 10
Kalamata Olives | Roasted Red Peppers |
Pecorino Romano | Tortilla Chips **(GF, V)**

SOUPS & SALADS

Soup of the Day \$6

Colgate Cobb 13
Romaine | Corn | Tomatoes | Chicken | Smoked Bacon |
Avocado | Hard Boiled Egg | Lively Run Cayuga Blue |
Parmesan Peppercorn Dressing **(GF)**

Caesar Salad 9
Romaine | Shaved Parmesan | House Made Croutons |
Caesar Dressing **(V)**

Kale Salad 10
Toasted Almonds | Carrots | Dried Cranberries |
Red Onions | Blueberries | Mandarin Oranges |
Rice Wine Vinaigrette **(GF, V, V+)**

Beet & Pistachio Salad 10
Lively Run Goat Cheese | Dried Cranberries |
Baby Spinach | Orange Vinaigrette **(V)**

Protein Power Bowl 13
Marinated Tofu | Almonds | Radish | Garbanzo Beans |
Avocado | Quinoa | Kale | Carrots |
Moroccan Vinaigrette **(V, V+, GF)**

House Salad 9
Arcadian Greens | Cucumbers | Tomatoes |
Bell Peppers | Carrots **(V+)**

BETWEEN THE BREAD

Sunnybrook Farm Tavern Burger 13
Lettuce | Tomato | Onion | Cheddar |
Flour & Salt Brioche Bun

Reuben 12
Jay’s Corned Beef | Sauerkraut |
Thousand Island Dressing | Swiss Cheese

Cuban Sandwich 13
Applewood Smoked Ham | Pulled Pork |
Swiss Cheese | Pickles | Mustard | Cuban Baguette

Grilled Chicken Masala Sandwich 12
Lettuce | Tomato | Onion | Greek Yogurt | Naan Bread

Smoked Gouda Beyond Burger 13
Lettuce | Tomato | Caramelized Onion |
Roasted Garlic Aioli | Flour & Salt Brioche Bun **(V)**

ENTREES

Citrus Salmon 24
Wild Caught Salmon | Citrus Butter |
Quinoa Pilaf | Sautéed Asparagus **(GF)**

Shrimp Pappardelle 19
Spring Onion Pesto | Grape Tomatoes

Asiago Chicken 19
Breaded Chicken Breast | Wilted Spinach |
Fire Roasted Tomatoes

New York Strip Steak 28
Mashed Potatoes | Grilled Summer Squash | **(GF)**
Choice of:
Roasted Garlic Butter
Rosemary Butter
Cayuga Blue Cheese Butter
Kriemhild Dairy Butter

SIDES - \$5
Mashed Potatoes | Jewett’s Mac & Cheese |
Sautéed Asparagus | House Salad |
Caesar Salad | Shoestring Fries

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

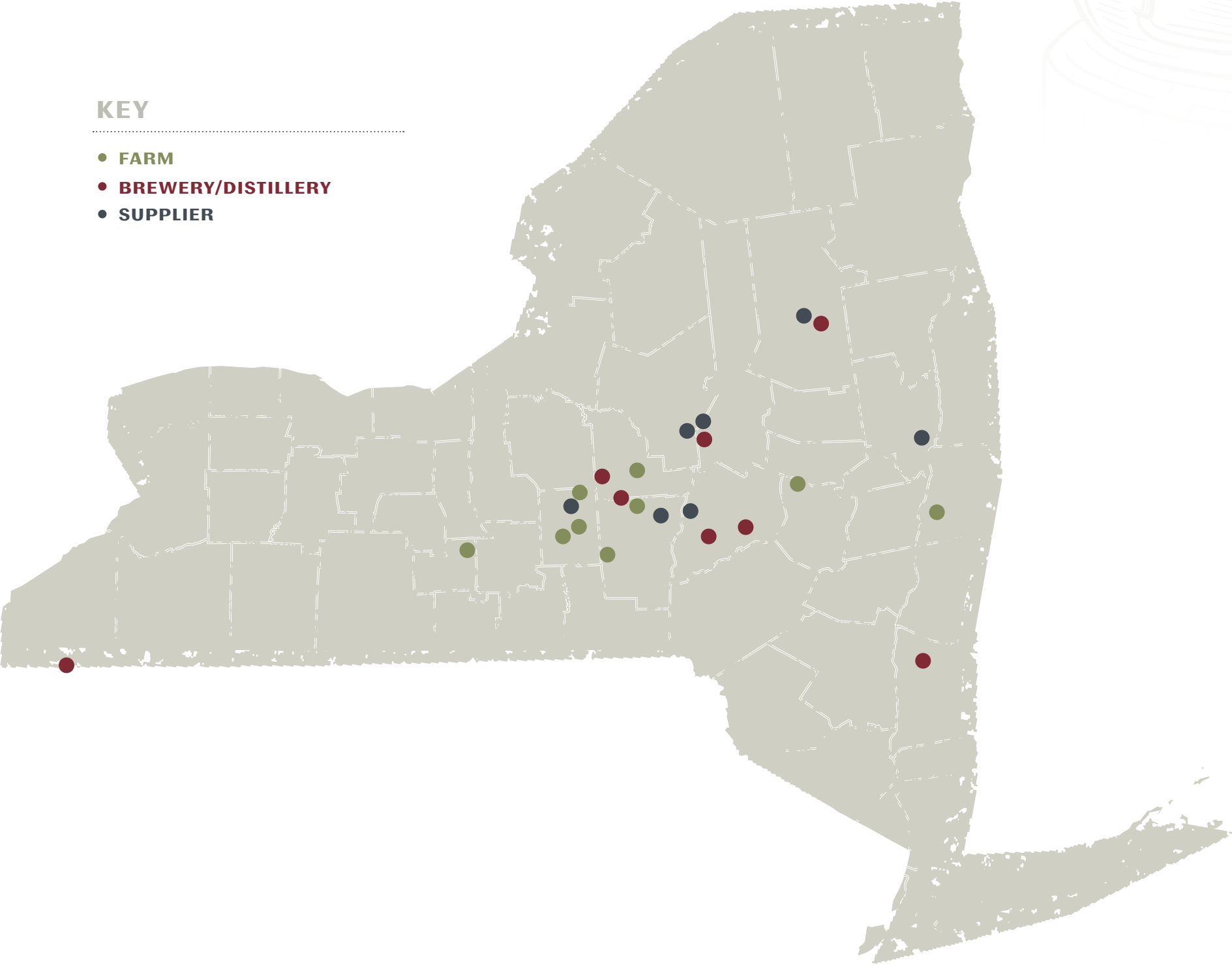
(V+) Vegan | (V) Vegetarian | (GF) Gluten Free

Daily Specials	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday	
	Burger Monday	Taco Tuesday	Wing Night	Seafood Boil	Fish Fry	Prime Rib	Cans ‘N Clams	

LOCAL PARTNERSHIPS

KEY

- FARM
- BREWERY/DISTILLERY
- SUPPLIER



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
- Kriemhild Dairy Farms

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