

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

10 Wings  
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
- 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

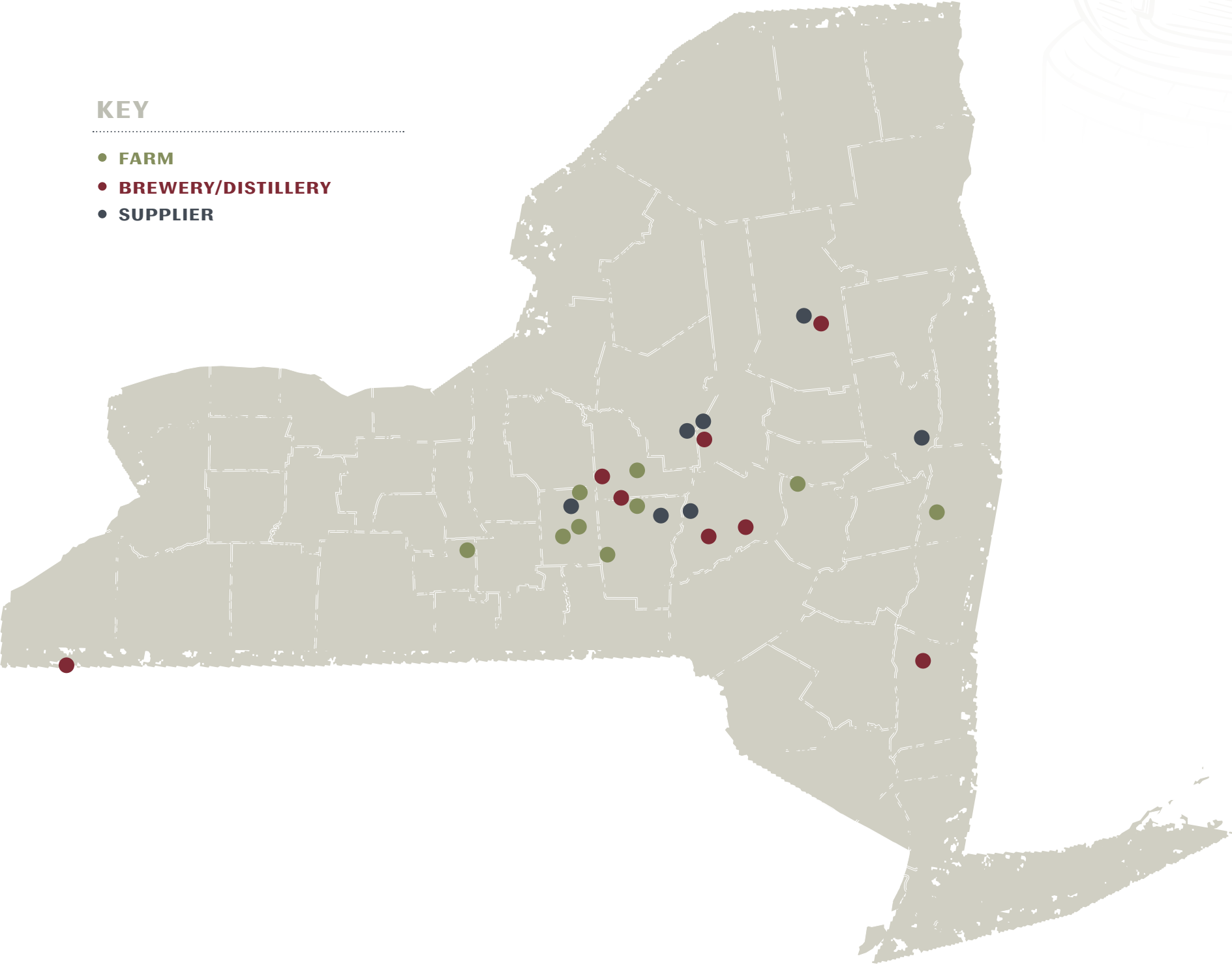
(V+) Vegan | (V) Vegetarian | (GF) Gluten Free

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

LOCAL PARTNERSHIPS

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

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