

## SMALL PLATES

### **Beet Bruschetta**

Local Organic Beets, Lemon Chevre Ricotta, Apple Cider Reduction, Sourdough Crostini, Marcona Almond (V\*,G\*)  
\$12

### **Brussels & Walnuts**

Oven Roasted, Brown Butter, Lemon, Balsamic Glaze (v,G,TN\*,V\*)  
\$10/\$16

### **Flatbread**

House Made Sourdough Flatbread, Local Organic Squash Puree, Stewart's Chevre, Garlic Kale, Local Apple (v,G\*,V\*)  
\$18  
Add Bacon, Shrimp or Smoked Tofu + \$7

### **Pakora**

Spiced Chickpea & Millet Battered Fried Delicata Squash, Cauliflower & Onion, Tamarind Sauce (V,G)  
\$13

### **Spinach Artichoke Dip**

Warm Four Cheese Dip, House Focaccia Bread (v,G\*)  
\$13

## WOOD PLANK

### **New York Cheese**

Berle Farms Organic Short Round, Lively Run Cayuga Blue, 5 Spoke Creamery Harvest Moon, Nettle Meadow Prospect Mountain, Apricot Chutney, Caramelized Walnuts, Pickle & Fruit, Cracker (v,TN\*,G\*)  
\$18/\$29

### **House Vegan Cheese**

Cheddar, Herbed Chevre, Spirulina, Truffle, Apricot Chutney, Caramelized Walnuts, Seasonal Pickle & Fruit, Crackers (V,TN,G\*)  
\$18/\$29

### **New York Meats**

Casella's Heritage Breed Prosciutto, Jacuterie's Artisanal Salami; Clabrian 'Nduja, Soppressata, & Finocchiona, Pickled Fennel, Roasted Garlic, Fried Rosemary, Fire Roasted Peppers, Marcona Almond, House Bread (G\*,TN\*)  
\$20/\$35

## SMALL PLATES

### **Thai Peanut Noodles**

Rice Noodle, Peppers, Carrots, Radish, Cucumber, Peanuts, Cilantro, Scallions (V,G,PN)  
\$15  
Add Bacon, Shrimp or Smoked Tofu + \$7

### **Lamb Lollipops**

Fig Demi-Glace, Lively Run Chevre, Crispy Prosciutto, Fresh Mint (G)  
\$7.5ea - 3/\$19.5

### **Tempura Salmon Roll**

Papa's Catch Alaskan Sockeye Salmon, Spinach, Toasted Cashews, Sriracha Mayo, Tamari, Wasabi, Pickled Ginger (G)  
Full-\$21 / Half-\$13

### **Wagyu Tallow French Fries**

House Ketchup (G)  
\$8

### **Poutine**

Local Cheese Curd, Wagyu Tallow Fries, Au Poivre (G)  
\$11/\$16

### **Chee Chee Fries**

Wagyu Tallow Fries, Kimchee, Kimchee Aioli, Ithaca Raw Cheddar, Scallions (G,v\*)  
\$11/\$16

V-Vegan, v-Vegetarian, G-Gluten Free,

\*- Option, TN-contains tree nut, PN-contains peanut

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase risk of foodborne illness.

Although we exercise caution while preparing dishes, due to the presence of allergens in the kitchen,

we cannot guarantee the absence of cross contamination. \*Always inform your server of any food allergies\*

We use the finest cold pressed avocado oil, kalamata olive oil and non-GMO rice bran oil for cooking and sauce making.

## SALADS

### **House**

Local Mixed Greens, Caramelized Walnuts,  
Tart Cherries & Balsamic Vinaigrette (V,G,TN\*)  
\$9/\$13

### **Sprouted Organic Falafel**

Local Greens, Marinated Olives, Pickled Local Feta,  
Julienne Vegetables & Lemon Tahini Dressing (v,G,V\*)  
\$11/\$16  
Add Shrimp, Bacon, OR Smoked Tofu + \$7

## SOUP OF THE DAY

Ask your server for details

## OLIVE OIL

Ask about our selection of Ultra Rare  
Small Production Olive Oils available by the bottle  
to take home. (V,G)

## ENTREES

### **Chilean Seabass**

Pan Seared Seabass, Tomato Beurre Blanc, Parmesan Ricotta Gnocchi, Toasted Pine Nuts, Local Organic Vegetables (TN\*)  
Full-\$39 / Half-\$25

### **Jerk Chicken Confit**

Spiced & Slow Poached Bone in Hind Quarter Chicken, Peach & Habanero Chutney,  
Red Beans & Coconut Rice, Organic Local Vegetables(G)  
Double Leg / \$29 - Single Leg / \$22  
Sub Smoked Organic Tofu (v,G)

### **Chicken and Waffles**

Fried Local Pastured Chicken Breast, Ithaca Cheddar & Chive Belgian Waffle, Smoked Pepper Butter,  
Sriracha Maple Syrup, Organic Sweet Potato Brussels Hash (G)  
Full-\$30 / Half-\$19  
Sub Fried Organic Cauliflower (v,G)  
Full-\$26 / Half-\$16

### **Market Steak**

Cast Iron Seared Steak, Tamari Garlic Butter, Pickled Peppers,  
Wagyu Tallow French Fries, Roasted Garlic Aioli, Local Vegetables (G)  
Market price  
Add 4 Shrimp + \$7 - Add Lively Run Cayuga Blue + \$4

### **Butcher's Son Burger**

Hand Pressed Quarter Pound Beef Patty, Slow Roasted Pork Belly, Five Spiced Griddled Brioche Bun, Lettuce,  
Pickled Ginger, Gochujang & Sesame Seed Slaw, Hoisin Aioli, Dill Pickle  
\$21 / Add Fries + \$8

### **Vegetable Korma**

Spiced Cider Roasted Organic Local Tempeh, Fall Market Vegetables, Creamy Coconut Curry,  
Forbidden Rice, Apricot Chutney, Papadum, Toasted Almonds (V,G,TN\*)  
Full-\$24 / Half-\$14

## BREADS

### **Focaccia & Olive Oil**

House Made Focaccia Bread,  
Rare Small Production Olive Oil (V)  
\$8

### **Baguette & Honey Butter**

Toasty House Made Sourdough, Cultured Grassfed  
Kriemhild Dairy Butter Whipped with Local Honey (v)  
\$8

## ADD ONS, NIBBLES & SIDES - \$7 each

House Marinated Olives (V,G)  
Masala Spiced Fried Chickpeas (V,G)  
Marcona Almonds with Coriander (V,G,TN)  
Organic Popcorn of the day (V,G)  
Sweet Potato Brussels Hash (V,G)  
Organic Vegetable of the Day (V,G)  
Bacon (G)  
Shrimp (G)  
Smoked Tofu (V,G)

*Chef/Owner Michael T. Lanahan      GM/Owner Ellen Lanahan*

*18% Gratuity may be added to parties of 6 or more*

*We strive to use as many organic, local, and sustainable suppliers as possible*

*V-Vegan, v-Vegetarian, G-Gluten Free, \*-Option, TN-contains tree nut, PN-contains peanut*