

**WOOD  
PLANK**

Seasonal Accompaniments. Choose Any 3/\$14, 4/\$17, 5/\$20

**Fromage**

Lively Run Chevre  
Ithaca Raw Sharp Cheddar  
Jake's Aged Gouda  
Danascara's Dulcinea  
Lively Run Aged Chevre  
Real Live Moonlight Chaource  
Lively Run Cayuga Blue

**Charcuterie & Salumi**

Wild Boar Salami  
Chicken Liver Mousse  
Country Style Pate  
Prosciutto Di Parma  
**Vegan Treenut Cheeses**  
House Cheddar, Semi-soft  
Herbed Chevre, Soft  
Spirulina, Soft  
Truffle, Semi-soft

**SALADS**

**House**

Mixed Greens, Caramelized Walnuts, Tart Cherries & Balsamic Vinaigrette (V,G)  
\$7/\$11

**Falafel**

Mixed Greens, Marinated Olives, Pickled Local Feta, Julienne Vegetables & Lemon Tahini Dressing (v,G)  
\$9/\$14

Add Smoked Chicken or Tofu to Any Salad - \$5

**ENTREES**

**Veggie Scramble**

Kale, Tomato, Onion, Turmeric, Ginger, Garlic, Cilantro, Rosemary Garlic Potatoes (v,G)  
Sub Tofu for Egg (V,G)  
\$16

**Smoked Salmon Scramble**

Lively Run Chevre, Spinach, & Chives, Rosemary Garlic Potatoes (G)  
\$17

**Eggs Benedict**

Hollandaise, Two Poached Eggs, Griddled Focaccia, Rosemary Garlic Potatoes  
With Spinach-or-House Cured Bacon-or-Smoked Salmon (v-option)(G-option)  
\$17

**Pancakes**

Fresh Fruit, Chocolate Hazelnut Spread, Maple Syrup (V,G)  
\$15

**Huevos Rancheros**

Two Fried Eggs, Masa Tortilla, Salsa Roja, Andouille Sausage, Rosemary Garlic Potatoes (G)  
\$17

**French Toast**

House Made Focaccia, Vanilla Butter, Local Maple Syrup, Fresh Berries, Rosemary Garlic Potatoes (v)(G-option)  
\$15

*We Use Cage Free Pasture Raised Chicken Eggs from Red Gate Grocer. [redgategrocer.com](http://redgategrocer.com)*

**ENTREES****Fried Chicken and Waffles**

Fried Local Chicken Breast, Fried Egg, Ithaca Cheddar and Chive Belgian Waffle,  
Smoked Pepper Butter, Sriracha Maple Syrup, Sweet Potato Kale Hash

\$18

Sub Cauliflower: \$16 (v)

**Steak & Eggs**

Cast Iron Seared Four Ounce American Kobe Stockyard Steak, Two Eggs Any Style, Smoked  
Jalapeno Béarnaise, Rosemary Garlic Potatoes (G)

\$25

**SAMMY'S****Local Grassfed 6oz Burger**

House Made Focaccia Bread, House Cured Bacon, Lively Run Cayuga Blue, Roasted Garlic Aioli,  
Rosemary Garlic Potatoes (G-option)

\$17

**BLT**

House Made Focaccia Bread, House Cured Bacon, Arugula Mayo, Tomato Jam, Mixed Greens,  
Rosemary Garlic Potatoes (G-option)

Sub Smoked Tofu (v)(G-option)

\$15

**A LA CARTE**

2 Eggs Any Style (v,G) - \$6

Rosemary Garlic Potatoes (V,G) - \$5

House Cured Bacon (G) - \$5

Griddled Focaccia Toast (v)(G-option) - \$2

**DRINKS****Mimosas**

OJ, Peach, Pear, Grapefruit or Watermelon - \$7

**Bloody Marys (V)**

House Mix - \$8.50

House Infused Hot Pepper Vodka - \$9

House Infused Cucumber Gin - \$9

House Infused Horseradish Vodka - \$9

**Coffee Drinks**

Café Cellar – Heavenly Cup Coffee with House-made Coffee Liquor - \$7

Little Joe – Heavenly Cup Coffee with Coffee Liquor, Chocolate Liquor, Acai Liquor - \$7

**Coffee**

Heavenly Cup Coffee Roasters - \$3

Wine Trail Blend – Fully City Roast

Decaffeinated – Sumatra Mandheling

(one free refill)

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

18% Gratuity added to parties of 6 or more

We can accept no more than 2 Chamber Gift Cards per Party

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

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