

**WOOD
PLANK**

Local Cheese

Ithaca Sharp Cheddar, Berle Farm Haymaker, Nettle Meadow Kunik Triple Cream, Lively Run Cayuga Blue, Apricot Chutney, Caramelized Walnuts, Seasonal Pickle & Fruit, House Crackers
\$16/\$27

House Vegan Cheese

Cheddar, Herbed Chevre, Spirulina, Truffle, Apricot Chutney, Caramelized Walnuts,
Seasonal Pickle & Fruit, House Crackers
\$16/\$27

Charcuterie Board

House Pate, Wild Boar Salami, Casella's Heritage Breed Prosciutto, Alto Adige Speck, Port Cherries,
Cherry Apple Mostarda, Pickle, House Focaccia
\$16/\$27

Chorizo y Jamón de Bellota 100% Iberico

Hand-cut, Acorn Fattened Free Range Pata Negra from the Andalucía Region, House Focaccia
\$20

SALADS

House

Mixed Greens, Caramelized Walnuts, Tart Cherries & Balsamic Vinaigrette (V,G)
\$8/\$12

Falafel

Mixed Greens, Marinated Olives, Pickled Local Feta, Julienne Vegetables &
Organic Lemon Tahini Dressing (v,G)
10/\$15

Add Smoked Chicken or Tofu to Any Salad - \$6

ENTREES

Huevos Rancheros Frittata

Baked Eggs, Organic Peppers, Onions, Ithaca Cheddar, Organic Black Beans, Non-GMO Masa
Tortilla, Guacamole, Ranchero Sauce, Sweet Potato Kale Hash (v,G)
\$19

Smoked Salmon Scramble

Lively Run Chevre, Spinach, & Chives, Organic Rosemary Garlic Potatoes (G)
\$19

Eggs Benedict

Hollandaise, Two Poached Eggs, Griddled Focaccia, Organic Rosemary Garlic Potatoes
With Spinach-or-House Cured Bacon-or-Smoked Salmon (v-option) (G-option)
\$19

Local Grass-fed Corned Beef Hash

Two Poached Eggs, House Made Corned Beef, Yukon Gold Potato,
Rosemary, Dijon Cream Sauce (G)
\$21

French Toast

House Made Focaccia, Vanilla Butter, Local Maple Syrup, Fresh Organic Berries,
Organic Rosemary Garlic Potatoes (v)(G-option)
\$17

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

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

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

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

\$19

Sub Cauliflower: \$16 (v)

Steak & Eggs

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

8oz - \$49/ 4oz - \$27

SAMMY'S**Local Grass-fed Corned Beef**

House Made Corned Beef & Sauerkraut, Whole Grain Dijon, Swiss Cheese, Griddled Sourdough
(G-option)

\$21

BLT

Griddled Sourdough, House Cured Bacon, Arugula Mayo, Tomato Jam, Mixed Greens,
Organic Rosemary Garlic Potatoes (G-option)

Sub Smoked Tofu (v)(G-option)

\$17

A LA CARTE

2 Eggs Any Style (v,G) - \$7

Organic Rosemary Garlic Potatoes (V,G) - \$6

House Cured Bacon (G) - \$6

Griddled Focaccia Toast (v)(G-option) - \$3

DRINKS**Mimosas**

Organic OJ, Peach -\$8

Bloody Mary's

House Mix - \$9.50

House Infused Hot Pepper Vodka - \$10

House Infused Cucumber Gin - \$10

House Infused Horseradish Vodka - \$10

Coffee - \$3

Heavenly Cup Coffee Roasters

Wine Trail Blend – Fully City Roast

Decaffeinated – Sumatra Mandheling

(one free refill)

SerendipiTea Organic Hot Tea - \$2

Breakfast Blend, Earl Grey,

Masala Chai, Pu-erh, China Green,

Chamomile, Peppermint, Ginger, Strictly Strawberry

We Use Cage Free Pasture Raised Chicken Eggs from Red Gate Grocer. redgategrocer.com

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

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

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