

SMALL PLATES

Red Lentil Hummus

Curried Padrina Lentil Puree,
Fresh Vegetables, Local Pita (V,G*)
\$10.5

Wings

Lightly Smoked Chicken Wings,
Rosemary Garlic Butter Sauce, Pecorino,
Lemon Zest, Carrots & Celery (G)
6/\$10, 12/\$15

Brussels & Walnuts

Oven Roasted, Brown Butter, Lemon,
Balsamic Glaze (v,G,TN) (V*)
\$9/\$15

Heirloom Tomato Baguette

Fire Roasted Local Heirloom Tomato, Red Onion &
Parsley Relish, Toasted Baguette & Basil Pesto, Pecorino,
Balsamic Glaze, Kalamata Olive Oil (v,TN)
\$12

Shrimp Ceviche Cocktail

Citrus Marinated Shrimp, Leche de Tigre, Sweet Corn,
Roasted Peanuts, Cilantro, Tortilla Chips (G,PN*)
\$16

Artichoke Hearts

Lightly Dusted & Fried Artichoke Hearts,
Sweet Chili Sauce, Chipotle Aioli (v,G)
\$10

WOOD PLANK

Local Cheese

Stewart's Farm Chevre, Nettle Meadow Kunik, Ithaca Cheddar, Lively Run Cayuga Blue, Apricot Chutney,
Caramelized Walnuts, Pickle & Fruit, Cracker (v,TN,G*)
\$16/\$27

House Vegan Cheese

Cheddar, Herbed Chevre, Spirulina, Truffle, Apricot Chutney, Caramelized Walnuts,
Seasonal Pickle & Fruit, Crackers (V,TN,G*)
\$16/\$27

Chorizo y Jamón de Bellota 100% Iberico

Hand-cut, Acorn Fattened Free Range Pata Negra from Andalucía Region, Marcona Almond (G,TN*)
\$20

Coffee Cured Smoked Salmon

Heavenly Cup Coffee-cured Salmon, Capers, Red Onion, Lively Run Chevre, Crackers (G*)
\$10/\$17

SMALL PLATES

Thai Peanut Noodles

Rice Noodle, Spinach, Cabbage, Peppers, Carrots, Radish,
Peanuts, Sprouts (V,G,PN)
\$12
Add Bacon, Shrimp or Smoked Tofu + \$6

Lamb Lollipops

Stewart's Chevre, Fig Demi-Glace, Crispy Prosciutto, Mint (G)
\$7.5ea - 3/\$19.5

Nachos

Blue Corn Tortillas, Quinoa Black Bean Chili, Guacamole,
Cashew Queso, Lettuce, Tomato, Jalapeno, Scallion, Cilantro
(V,G,TN*)
\$12

Korean Fried Broccoli

Batter Fried Broccoli, Gochujang, Sesame Seeds, Scallions,
Quick Pickled Cucumbers (V,G)
\$10

Wagyu Tallow French Fries

House Ketchup (G)
\$8

Poutine

Local Cheese Curd, Wagyu Tallow Fries, Au Poivre (G)
\$9/\$14

Chee Chee Fries

Kimchee, Kimchee Aioli, Ithaca Cheddar, Scallions (G, v*)
\$9/\$14

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)
\$8/\$12

Sprouted Organic Falafel

Local Greens, Marinated Olives, Pickled Local Feta,
Julienne Vegetables & Lemon Tahini Dressing (v,G,V*)
\$10/\$15
Add Lamb, Shrimp, Bacon, OR Smoked Tofu + \$6

ADD ONS, NIBBLES & SIDES - \$6 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)
Cilantro Lime Rice (V,G)
Bacon (G)
Shrimp (G)
Smoked Tofu (V,G)

ENTREES

Salmon "Carbonara"

Pan Seared Salmon, Roasted Fingerling Potatoes, Bacon, Pecorino Romano, Parmigiano Reggiano, Hollandaise (G)
Full-\$32 / Half-\$18

Day Boat Sea Scallops

Cast Iron Seared Scallops, Creamed Corn, Iberico Chorizo Cornbread Stuffing, Honey Drizzle, Organic Vegetables
Full-\$36 / Half-\$21 (G)
Sub Smoked Organic Tofu & Vegetarian Cornbread
Full-\$25 / Half-\$15 (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
Full-\$29 / Half-\$18
Sub Fried Organic Cauliflower
Full-\$25 / Half-\$15 (v)

Chicken Adobo

Pulled Slow Roasted Chicken, House-made Adobo, Vegetable Slaw, Lime Dressing,
Black Beans, Cilantro Lime Rice, Masa Tortillas (G)
Full-\$25 / Half-\$16

American Kobe Stockyard Steak

Snake River Wagyu Beef, Roasted Fingerling Potatoes, Bacon, Heirloom Cherry Tomatoes, Pickled Red Onion
Balsamic Reduction, Extra Virgin Olive Oil
8oz-\$45/ 4oz-\$26
Add 4 Shrimp + \$6 - Add Lively Run Cayuga Blue + \$4

Grassland Farms Burger

Pan Seared Hand Pressed Quarter Pound Beef Patty, American Cheese, Bacon, Lettuce, Tomato, Red Onion,
Jalapeño, Roasted Garlic Aioli, Brioche Bun, Barrel & Brine Deli Pickle
Double Patty-\$20 / Single Patty-\$14

Chickpea Rogan Josh

Organic Yellow & Black Butte Chickpeas, Fingerling Potatoes, Spinach, Curry Sauce, Cilantro Lime Rice,
Cashew Yogurt Raita, Papadum (V,G,TN*)
Full-\$24 / Half-\$15
Add Lamb, Shrimp, Bacon, OR Smoked Tofu + \$6

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

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