



Sample Menu from September 2024

appetizers

3-cheese baked onion soup 8.⁵⁰

garlic croutons | smoked germander | Gruyere | parmesan

broiled fresh figs in prosciutto 12 gf

fresh Turkish figs stuffed with bleu cheese and candied walnuts | wrapped in prosciutto | arugula | raspberry vinaigrette

fried caramelized Brussels sprouts 12 gf

lemon-caper sauce | walnuts | pancetta

Mexican street corn 10 gf

grilled corn on the cob (2) | lime garlic aioli | house hot sauce | chili spice | queso | cilantro | jalapeño

peaches & cream 14 gf

poached peaches | peach-tomato gazpacho | creamy burrata | white balsamic | arugula | pine nuts

eggplant fritters 12 veg

thin breaded eggplant topped with sundried tomato pesto | roasted bell peppers | fresh goat cheese

cheese croquette 11 veg *smoked gouda, swiss, gruyere, fontal*

...lightly breaded & fried with walnuts, parsley, paprika | smoked tomato coulis | peppadew peppers

roast cauliflower Barbone 12 veg

roast spiced cauliflower | golden raisins | pickled onion | buttered bread crumble | shaved Ricotta Salata

fried calamari 15

cherry + poblano pepper | orange ginger garlic sauce | daikon | eggplant strips | cilantro

fried breaded spinach & garlic ravioli 9 veg

garlic marinara | red bell pepper cream | basil oil | shredded parmesan | pine nuts

beets 'n goat 13 veg gf

red & golden honey pickled beets | greens | red onion | goat cheese | orange | fennel | walnut | fig balsamic drizzle

age-dashi tofu 10 vegan gf

sesame coated fried tofu | wasabi | pickled ginger | hoisin

Burrata Caprese 14 veg gf ripe garden tomatoes |

creamy Burrata mozzarella | garden basil | kalamata | smoked sea salt | balsamic | spring greens | black pepper

cheese plate 17 veg gf on request

Danish Blue + hot pepper jam, pickled ramps
Wensleydale with Cranberries + cranberry mostardo
Pickwick English cheddar with caramelized onion
+ red onion marmalade

dinner ...includes house salad and fresh breads

roast pork tenderloin 34

stuffed with andouille sausage | roast shallots | roast fresh peaches & figs | peach puree

white shrimp & sea scallops 36.⁵⁰

with... | zucchini | garden tomato | spinach | Chardonnay garlic butter | mafalde pasta | lemon zest

grilled tomahawk pork chop 28 gf pear mango chutney |

smash-fried fingerling potatoes with butter & parsley

pan seared salmon filet 37 gf

greens with ginger + poppyseed | pineapple ginger relish

gulf shrimp 'Fra Diavolo' 36

garlic sautéed white shrimp | bucatini pasta | spicy pomodoro sauce with roast tomato & peppers

mushroom lover 31 veg *Bowterra Farms Mushrooms*

wild mushroom ravioli | sherry porcini cream | king trumpet, oyster, button, cremini mushrooms | Ricotta Salata | farro risotto "meatball"

pan roast chicken breast 26

Finger Lakes Riesling brie cream | grapes & leeks | chives

Denise's Magic Meatloaf 24 gf

roast beef+pork, onion, garlic, peppers, carrots, mushrooms & mozzarella
savory glaze | buttered asparagus | kicked-up pan gravy | whipped potatoes

kinpira salad & tofu 26 vegan

earthy rich vegetable salad | fresh bean sprouts | bamboo, lotus root | pan blackened tofu | shishito peppers | toasted peanuts

from the wood grill

grilled duck breast 37 gf *Bowterra Farms duck breast* |

wild rice & quinoa with veggies | cranberry mostardo | raspberry horseradish mustard sauce

grilled filet mignon 45

bacon wrapped choice filet | polenta cake | tomato jam | Cabernet tomato demi glace | shishito peppers

Saranac strip steak 37 Saranac ale mustard cream sauce |

fire blackened green beans | bell pepper confetti

rack of lamb 45 gf roast vegetable ratatouille |

roasted red bell pepper coulis | pistachio dukka

Sides all veg/gf

garlic whipped potatoes 4.

horseradish whipped potatoes 4.

blue cheese & bacon whipped potato 6.²⁵

caramelized onion whipped potatoes 4.⁵⁰

fire blackened green beans, lime garlic aioli 6.⁵⁰

bottled spring water available at 50 cents per 16oz btI

gf : dish is gluten free gluten free bread is available on request. \$1.50
gluten free pastas can be substituted for regular past