

Appetizers

Crab Cake

Two house-made crab cake, over a bed of greens with a sriracha lime aioli. 15

Charcuterie Board

Local cured meat, NY state cheese, toast points, seasonal fruit chutney. Served with a mustard sauce. 15

Seared Tuna

Tuxedo sesame crusted seared tuna steak, Ponzu glaze, Napa cabbage slaw, yum yum sauce. 14

Warm Brie Cheese Wheel

Warm wheel of Brie served with toast points. 12

Poutine

Shredded pork, gravy, local cheese curds. 10

Margherita Flat Bread

Fresh mozzarella, over a house made red sauce. 10

Buffalo Chicken Flat Bread

Shredded chicken, blue cheese crumbles, mozzarella cheese, topped with buffalo sauce. 12

Vegetable Flat Bread

Seasonal vegetable, over a white flatbread. 10

Soups and Salads

All salads are available in half and full size options.

Add Grilled Chicken 5, Shrimp 6, Tuna 8, Steak 8

French Onion 5

Seasonal Hot Soup 5

Beets and Greens V

Roasted beets, spinach, arugula, and napa cabbage, red onion, balsamic vinaigrette, crumbled goat cheese. 6/12

Caesar Wedge

Wedge of romaine lettuce, house made caesar dressing, shaved parmesan, garlic and herb croutons. 6/12

Harvest Salad

Candied walnuts, sliced apples, hardboiled egg, ham, bacon, cheddar cheese, crumbled bacon; dried cranberries, red onion served over a bed of mixed greens, with a house made maple mustard vinaigrette. 14

Farmers Garden V

Artisanal mixed greens, tomato, onion, carrots, cucumber, house made Italian dressing, and croutons. 5/10

Burgers

Served on brioche bun with lettuce, tomato, and onion with french fries.

Add Thick cut local bacon 2
Substitute gluten free bun for 1

Cheeseburger

Choice of cheese: Cheddar, Provolone, Swiss, pepper-jack cheese. 14

The Huntress Burger

Seasonally available wild game burger, Swiss cheese, mushrooms, demi sauce. 18

Veggie Burger V

Fire roasted red peppers, house made crispy onions, tarragon cream 11

Garbage Plate Burger

Meat sauce, house made mac salad, and cheddar cheese. 16

Fall Brie'z Burger

Warm brie, apple, caramelized onion and bacon compote, bourbon apple butter. 16

Turkey Burger

House made turkey patty, pepper jack cheese, avocados, fried jalapeños, and chipotle aioli. 14

Crab Cake Burger

Beef patty, with a crab cake on top, topped with a cilantro lime aioli. 18



Summer 2018

Entrées

Braised Cauliflower V

Seared cauliflower, mushrooms, seasonal vegetables, mushroom demi puree, topped with mushrooms, and tarragon sauce 18

Catch of the Day

Catch of the day over a bed of ginger carrot puree, blistered tomatoes, and french green beans. 24

Chicken Cutlet

Breaded chicken served over local greens with a citrus vinaigrette. 18

Steak Frites

Market steak over house french fries. 29

Ratatouille V

Served in an oven baked skillet, made with squash, zucchini, peppers, and eggplant. 20

Steak Sandwich

Flat iron steak, topped with peppers, onion, mushrooms, provolone, and a mushroom demi sauce. Served with French Fries. 18

Scallops

Wilted greens, seasonal green vegetable, seasonal berry vinaigrette. 24

Shrimp and Scallop Risotto

Shrimp and scallops served over risotto with a white wine butter sauce. 20

Tomato Bolognese

Tomato sauce, bacon, capicola, Italian sausage, sautéed mixed bell peppers and onions, with an Italian cheese blend. 20

Ravioli

Seasonal Ravioli. 22

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