Dinner Menu

OPEN FOR DINE IN FROM 5-9PM. CALL US TO INQUIRE **ABOUT ORDERS TO GO!** 315-787-0400

A La Carte...



14|17

14|17

Monday's

THREE COURSE PRIX FIXE **NO CORKAGE FEES**

45. PER PERSON 20. WINE PAIRINGS

"SNACKTINIS"

BEVY & BITE 15. SERVED UP TUESDAY - THURSDAY

29

MKT

27

Plates to Share

OR NOT... WE DON'T JUDGE

CRISPY CALAMARI & CHICKPEAS*
pickled bell peppers & red onions, scallions, spicy aioli

HONEY HOT CAULIFLOWER WINGS* creamy dill dipping sauce

FRIENDSHIP FRIES*

pickled red onions, house hot sauce, buttermilk dill dressing, spicy aioli, jones family farm feta cheese, scallions

CLASSIC POUTINE* rosemary & garlic fries, bone marrow beef gravy, cheese curds **+ADD BACON & SCALLIONS**

MAC & CHEESE* shell pasta <u>or</u> gluten free penne, creamy shtayburne cheddar cheese sauce, crispy panko

+ADD BACON & SCALLIONS

Salads

DON'T FORGET TO EAT YOUR GREENS

FIELD GREEN SALAD* 12|16 roasted beets, radish, pear, craisins, toasted seeds, raspberry balsamic vinaigrette +ADD LOCAL FETA CHEESE 1 +ADD JUMBO LUMP CRAB CAKE WITH SPICY AIOLI 15 +ADD GRILLED CHICKEN 10 KINDRED KALE SALAD* 15|19 pickled red onions, bacon, feta cheese, focaccia croutons, buttermilk herb dressing **+ADD GRILLED CHICKEN** 10

New York State Cheese

SERVED WITH HOUSE FOCACCIA, GLUTEN FREE BUCKWHEAT RAISIN CRACKERS, HOUSE PICKLES & WHOLE GRAIN MUSTARD

lively run, finger lakes gold, goat, ny

+ADD JUMBO LUMP CRAB CAKE WITH SPICY AIOLI

x old chatham camembert, sheep & cow, ny

lively run, cayuga blue, goat, ny

ONE CHEESE* ALL THREE*

Grilled Flatbreads

MADE IN HOUSE USING NYS FLOURS & PERFECT FOR SHARING

PEAR & LIVELY RUN SHELDRAKE MOON 20 pear purée, caramelized onions, broccolini, sunflower seeds

BRUSSELS SPROUTS & PROSCIUTTO lemon ricotta, toasted pine nuts, honey hot

FEED YOUR BELLY & YOUR SOUL

FRIED CHICKEN* four-piece bone-in chicken, buttermilk brine, cornmeal crust, house made cucumber pickles, cabbage slaw & honey hot sauce

PORK BELLY, CHICKEN OR TOFU VEGGIE RICE BOWL* choice of protein with turmeric rice, miso glaze, local fried egg, pickled onions, spicy mayo, scallions, peanuts & sesame seeds

8 OZ OR 16 OZ GRILLED FLANK STEAK* sliced local grassfed beef, black garlic butter, house steak sauce, rosemary fries, garlic aioli

PASTA PRIMAVERA 28 house made pasta, butternut squash, brussels sprouts, cauliflower, peppers & onions, garlic cream, parmesan **+ADD HOUSE FOCACCIA BREAD**

FISH, MEAT & PASTA DU JOUR* chef's daily preparations, see our specials!

Burgers and Sandwiches

ON A HOUSE MADE BRIOCHE BUN USING NYS FLOURS. SERVED WITH HOUSE FRIES OR A FIELD GREEN SALAD

JUMBO LUMP CRAB CAKE SANDWICH*

tangy slaw, pickled red onions, spicy aioli **LOCAL MUSHROOM BURGER*** 25

house ground flx beef, shtayburne farm cheddar, sautéed mushrooms, caramelized onions, garlic aioli

POBLANO CHEESEBURGER* 25 house ground flx beef, roasted poblano peppers, smoked cheddar, cool ranch, house nacho spice

CRISPY CHICKEN CUTLET* tomato ragu, herbed ricotta, spinach, mozzarella, garlic buttered bun

Sides

15

WE LOVE GOOD COMPANY

ROASTED BRUSSELS SPROUTS* sautéed red onions, honey mustard, sunflower seeds

HOUSE FRIES* pre-emption plant & produce rosemary & garlic, garlic aioli for dipping. Ask for our house ketchup



A 2% hospitality supplement is added to all checks to help our restaurant provide competitive pay & benefits to our hardworking employees. This is not gratuity. To opt out, please let us know, no questions asked.

If you have a food allergy, please notify us. Allergen information for menu items is available. $Ask\ an\ employee\ for\ details.$

*gluten free or options available

KINDRED | FARE A SPIRITED COOKERY

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