

To Share is to Love...

Dinner



The Chef's Menu

LET THE KITCHEN DECIDE

MONDAY'S 35.

three course prix fixe,
no corkage fee
beverage pairing 15.

TUESDAY-SUNDAY 55.

whole table participation
five courses, chef's choice
beverage pairing 20.

Ploughman

A TRIBUTE TO THE PLOUGHMAN'S LUNCH

CHEESE PLATE* CULTURED AND AGED 15
× lively run, shire, scotch ale gouda, cow, flx
× old chatham sheephearding co, camembert, ny
× lively run, blue yonder, raw cow, ny

MEATS* CRAFTED, CURED AND SMOKED IN HOUSE 16
× duck liver pate, honey & pistachios
× pork & mushroom country pate
× flx pinot noir "wine flour" pork sausage

CHOOSE ONE MEAT OR CHEESE WITH CRACKERS 8

THE FEAST* CHEESE & MEAT COMBO 28

SERVED WITH MOSTARDA, MUSTARD, BREAD & CRACKERS

Fisherman

SUSTAINABLY SOURCED FISH AND SEAFOOD DISHES

CRISPY CALAMARI & CHICKPEA APPETIZER* 13
pickled peppers & red onions, scallions, aioli

PAN SEARED CRAB CAKE APPETIZER 15
carrot, red cabbage & black eyed pea slaw,
citrus vinaigrette, calabrian chili aioli

SHRIMP & POTSTICKER STIR FRY 25
seared shrimp, shrimp & edamame pot stickers,
snow peas, red peppers, "teriyaki" style sauce

FISH DU JOUR* MKT

Butcher

NYS PASTURE RAISED & GRASS-FED MEAT DISHES

HOUSE GROUND BEEF BURGER & FRIES* 17
caramelized onions, shtayburne cheddar,
cucumber pickles, whole grain mustard,
house made flax & sesame seed brioche

RABBIT POT PIE 24
whiskey hill farm organic braised rabbit,
root vegetables, greater tater potatoes, kale

HOUSE MADE PASTA 20
duck confit, kale, white beans,
almond parsley pesto, pecorino

PAN ROASTED DUCK BREAST* 26
duck confit fried rice, apricot gastrique,
mixed green salad, carrot & ginger dressing

GRILLED GRASSLAND FARMS MARKET STEAK* 29|45
8oz or 16oz, herb butter, steak sauce,
house cut fries, garlic aioli

CRISPY BUTTERMILK FRIED CHICKEN* 12|18
chef's choice two piece or four piece chicken,
cornmeal crust, house pickles, honey hot sauce

Baker

DAILY BREADS MADE IN HOUSE USING NYS FLOURS

MUSHROOM FLATBREAD 14
garlic, oyster & shiitake mushrooms,
shallots, shtayburne cheddar, herbs

MEATBALL FLATBREAD 15
tomato ragu, herb ricotta, pecorino

KINDRED FARE BREAD PLATE 5
whole wheat walnut sourdough, daily bread, &
gluten free buckwheat raisin crackers, butter

ADD
ROASTED GARLIC HUMMUS* 4
CHEESE & WINE SPREAD* 4

Farmer and Forager

VEGETABLE FOCUSED APPETIZERS, SALADS & SIDES

POTATO & LEEK SOUP* 6
silverqueen potatoes, pittsford dairy cream,
pumpernickle & caraway crumble, scallion oil

POUTINE* 8|12
fries, bone marrow beef gravy, cheese curds

CHICKPEA FALAFEL* 16
broccoli, red onion & olive salad,
roasted garlic hummus, marinated feta

KALE SALAD* 8|14
pickled red onions, croutons, house bacon,
feta cheese, buttermilk herb dressing

GREEN SALAD* 8|14
chickpeas, crispy quinoa, mixed seeds,
cranberries, cider vinaigrette, sprouts

ROASTED BEET SALAD* 14
mixed greens, fried goat cheese,
pistachios, rubbed sage vinaigrette

GOLDEN BEET & CHEESY POTATO GRATIN* 10
shtayburne cheddar, sage, thyme, parsley, cream

HAND-CUT FRIES* 6
rosemary, garlic aioli

MAC & CHEESE* 10
baby shells or gluten free penne, pittsford
dairy cream, shtayburne cheddar cheese, panko

PAN ROASTED BRUSSELS SPROUTS* 9
shallots, toasted hazelnuts
flx riesling poached raisins