

To Share is to Love...

Dinner



The Chef's Menu

LET THE KITCHEN DECIDE

MONDAY'S 35PP

three course prix fixe
no corkage fee

TUESDAY-SATURDAY 55PP

whole table participation
5 courses, chef's choice
beverage pairing option 20pp

Ploughman

A TRIBUTE TO THE PLOUGHMAN'S LUNCH SERVED WITH MOSTARDA, MUSTARD, HOUSE BREAD & GF CRACKERS

CHEESE PLATE* CULTURED AND AGED	15
× ithaca milk, blue, ny	
× muranda, aged gouda, ny	
× ithaca milk, graeg shippon, ny	
MEATS* CURED AND SMOKED	16
× duck rillettes, honey & pistachios	
× duck liver pate	
× smoked house sausage	
CHOOSE ONE MEAT OR CHEESE WITH CRACKERS	8
THE FEAST* CHEESE & MEAT COMBO	28

Farmer and Forager

SALADS, VEGETABLES AND SIDE DISHES

KALE CAESAR SALAD*	8 14
red onions, hard boiled eggs, pecorino, black pepper, croutons	
MIXED GREEN SALAD*	8 14
radish, carrot, mung beans, fennel, pea shoots, almonds, sunflower seeds, feta, cider vinaigrette	
MUSHROOM SALAD*	8 14
warm confit mushrooms, mesclun greens, radish, mushroom vinaigrette, toasted seeds	
BEET SALAD*	12
beet terrine, pistachio crusted chèvre, greens, pickled onions, beet vinaigrette	
CHICKPEAS & SPRING VEGETABLES*	12
maplestone farm vegetables, herb butter	
ASPARAGUS & FRIED FLX EGG*	12
evoo, shallot, pecorino	
HAND-CUT FRIES*	6
rosemary, garlic, aioli	
POUTINE*	12
fries, bone marrow beef gravy, cheese curds	
MAC & CHEESE*	10
baby shells or gluten free penne	
POTATO GRATIN*	10
celery root, dill cream & cheddar cheese	

Baker

DAILY BREAD MADE IN HOUSE WITH LOCAL FLOUR

GRILLED FLATBREAD	14
fromage forte, caramelized onions, asparagus, mixed greens	
KINDRED FARE BREAD PLATE	5
rustic, house made whole wheat sourdough, seasonal loaf, & gluten free almond-thyme crackers, whipped butter & seneca lake salt	
ADD	
LEMON-HERB HUMMUS*	4
FROMAGE FORTE	4
OLIVE TAPENADE*	4

Fisherman

SUSTAINABLE FISH AND SEAFOOD DISHES

CRISPY CALAMARI & CHICKPEAS*	13
pickled jalapeño & red onion, spicy citrus aioli	
STEAMED PEI MUSSELS*	14
fennel, herbs, white wine, crostini	
FISH DU JOUR	MKT

Butcher

NYS PASTURE RAISED & GRASS-FED MEAT DISHES

HOUSE GROUND BURGER & FRIES*	16
caramelized onions, cheddar, pickles, honey mustard, house brioche	
BRAISED RABBIT PASTA	22
whiskey hill briar patch rabbit, daily house made noodles, garlic, root vegetables, toasted bread crumbs	
PAN ROASTED DUCK BREAST*	24
roasted butternut squash, braised kale, riesling poached prunes	
GRILLED HAND-CUT MARKET STEAK*	28 45
<u>8oz</u> or <u>16oz</u> , lemon, horseradish & parsley butter, house cut fries	
SOUTHERN STYLE FRIED CHICKEN*	8 16
<u>two</u> piece or <u>four</u> piece house pickles, honey hot sauce	
ADD MAC & CHEESE	10
ADD FRIES	6
ADD 1/2 OR FULL POUTINE	8 12