

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 sheepparding co, camembert, ny
× lively run, cayuga blue, goat, 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

STEAMED PEI MUSSELS* 14
finger lakes chardonnay, ramp butter,
shallots, herbs, toast points

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

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

PAN ROASTED DUCK BREAST* 26
duck confit fried rice, rhubarb 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

CREAMY ASPARAGUS SOUP* 6
pederson farms local asparagus,
mint, ithaca milk yogurt, garlic croutons

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

RUSTIC POTATO + ASPARAGUS HASH* 10
sunny side up duck egg, ramp vinaigrette

HAND-CUT FRIES* 6
rosemary, garlic aioli

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

SPRING GREENS + LENTIL BEANS* 9
turnip greens, baby swiss chard,
puy lentils, shallots, balsamic vinegar