

To Share is to Love...

# Dinner



## The Chef's Menu

LET THE KITCHEN DECIDE

**MONDAY'S 35 pp**

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

**TUESDAY-SUNDAY 55 pp**

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

## Ploughman

A TRIBUTE TO THE PLOUGHMAN'S LUNCH

- CHEESE PLATE\*** CULTURED AND AGED 15
  - × northland sheep dairy, triple tomme, raw cow
  - × old chatham sheephearding co, camembert
  - × lively run, cayuga blue, goat
- MEATS\*** CRAFTED, CURED AND SMOKED IN HOUSE 16
  - × duck liver pate, honey & pistachios
  - × duck confit rillettes, cumin & apricot
  - × green garlic 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  
crispy polenta, spicy citrus aioli, summer squash salad

- STEAMED PEI MUSSELS\*** 14  
finger lakes chardonnay, garlic scape 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** 22  
braised rabbit, summer squash, shallots, herb butter, white wine, toasted breadcrumbs, pecorino

- PAN ROASTED DUCK BREAST\*** 26  
string beans, peppers, farro, apricot glaze

- GRASSFED 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

\*GLUTEN FREE OR OPTIONS AVAILABLE

## 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
- GOAT CHEESE & PEPPER JAM** 4

## Farmer and Forager

VEGETABLE FOCUSED APPETIZERS, SALADS & SIDES

- CORN CHOWDER\*** 6  
coconut curry, celery & fennel relish

- HEIRLOOM TOMATO CAPRESE\*** 14  
creamy burrata cheese, basil oil, balsamic reduction, sesame grissini breadstick

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

- GREEN SALAD\*** 8|14  
chickpeas, crispy quinoa, mixed seeds, local fruit, cider vinaigrette, sprouts

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

- STUFFED PATTY PAN SQUASH\*** 14  
mushrooms, lentils, tomato ragu

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

- HAND-CUT FRIES\*** 6  
rosemary, garlic aioli

- MAC & CHEESE\*** 10  
baby shells or gf penne, pittsford dairy cream, shtayburne cheddar, panko

- BAKED CREAMED SWISS CHARD\*** 10  
cheddar cheese & onions

- STRING BEANS ALMONDINE\*** 9  
butter, herbs, toasted almonds