

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.

5PM-8PM

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, ny
× lively run, cayuga blue, goat, ny

MEATS* CRAFTED, CURED AND SMOKED IN HOUSE 16
× duck liver pate, honey & pistachios
× duck confit rillettes, balsamic glaze
× pork & mushroom country pate

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, toasted bread

SHRIMP & GRITS* 24
tomato creole sauce, creamy grits

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

BURRATA BOLOGNESE 22
house bacon, finger lakes family farms beef,
parsley, fennel, house made pasta

PAN ROASTED DUCK BREAST* 26
cabbage and fingerling potato hash,
sweet and sour plum sauce

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

BUFFALO WING FLATBREAD 15
fried chicken, blue cheese, cheddar, scallions

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

ADD

ROASTED GARLIC HUMMUS* 4

EGGPLANT BABA GANOUSH* 4

Farmer and Forager

VEGETABLE FOCUSED APPETIZERS, SALADS & SIDES

BLACK BEAN & VEGETABLE CHILI* 6
corn bread crumble, lime sour cream

MUSHROOM SALAD* 14
confit mushrooms, field greens, watermelon radish,
cherry tomatoes, charred onion vinaigrette

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

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

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

STUFFED DELICATA 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 gluten free penne, pittsford,
dairy cream, shtayburne cheddar cheese, panko

STIR FRIED SNOW & SNAP PEAS 9
teriyaki sauce, sesame seeds

*GLUTEN FREE OR OPTIONS AVAILABLE