



START HERE

SHRIMP TOAST
shrimp & scallion mousse
sesame seeds | plum sauce **16**

V EDAMAME DUMPLINGS
mushroom mirin broth
shaved scallions **15**

V CRISPY BURRATA
pesto | caaponata | crostini **14**

**GF V SZECHUAN GLAZED
BRUSSELS SPROUTS**
peanut | scallion | sesame **15**

PORK BELLY BAO BUNS
pork belly | bahn mi veg | pickled fresno | hoisin **16**

**HAWKEYE CLASSIC
FRENCH ONION SOUP**
gruyere | crouton **9**

DAILY SOUP
ask your server what's different today **7**

SPRING ROLLS
duck confit | cabbage & carrot
sweet & sour plum sauce **16**



GREENS

GF V CRISPY THAI NOODLE
napa cabbage | edamame | grilled
mushroom | rice noodle | roasted peanut
mandarin | thai vinaigrette **15**

GF V GOLDEN BEET
whipped feta | roasted grape & almond
pickled shallot | micro mint & arugula **15**

GF V SIMPLE GREENS
spring lettuce | cherry tomato
cucumber | shaved asparagus | radish
red onion | house vinaigrette **11**

CAESAR

hearts of romaine | focaccia croutons
romano cheese | caesar dressing **12**

ADD TO ANY SALAD
chicken, shrimp, salmon, or tofu **8**
grilled steak **16**



THIS AND THAT

We grind our beef daily from a proprietary
mix of sirloin, chuck & short rib

CHOICE OF BURGER:
butcher's grind | turkey | plant based

SMASH BURGER
american | chopped lettuce | grilled onion
pickles | chipotle mayonnaise **19**

JUST A CHEESEBURGER
choice of cheese: american | cheddar | blue
brie | provolone | goat | chao vegan **18**

V POTATO SAMOSA
flaky crust | potato curry | tamarind chutney
za'atar | simple greens | house vinaigrette **16**

MEATLOAF "BUTCHER'S STYLE"
butcher's grind beef
house made italian sausage
mashed potatoes | spinach
roasted garlic and herb jus **22**

NEW ENGLAND FISH & CHIPS
cornmeal crusted | malt vinegar fries
carolina slaw | tartar sauce **23**



SPECIALTIES

CHICKEN SALTIMBOCCA
prosciutto wrapped | spinach stuffed
pastina | sage | chicken jus **29**

GF NY STRIP 10 OZ.
mashed potato | haricot vert | bearnaise **34**

**GF CRISPY SKIN
DUCK BREAST**
apple & parsnip puree
brussels sprouts | cherry jus **34**

GF V MISO GLAZED TOFU
roasted japanese sweet potato
sesame | charred kimchi | soy caramel **23**
add chicken, shrimp, or salmon
grilled steak **16**

**GF SLOW ROASTED
PRIME RIB 12 OZ**
salt jacketed potato
heirloom carrot | au jus **32**

GF GRILLED DUROC PORK CHOP
orange & ginger brine | spinach
smoked cheddar grits | applejack pan sauce
pickled mustard seeds **32**

GF BROWN BUTTER SOLE
jasmine rice | lemon | garlic | shrimp **36**

THE LOCAL
fried chicken | smoked cheddar
grits | wilted spinach **26**

CREATE YOUR OWN

Please select one item from each category to create your entrée.

UNDER THE SEA
grilled salmon **28**
grilled swordfish **30**

FROM THE SOIL
mashed potatoes
jasmine rice

SUN GROWN
heirloom carrots
haricot vert

FLAVORINGS
soy caramel
citrus beurre blanc



STONE FIRED THIN CRUST 12" PIZZAS

Gluten Free Crust Available

PEAR & PROSCIUTTO
blue cheese | provolone | garlic confit
hot honey | arugula **18**

LITTLE ITALY
house made italian sausage
broccoli | roasted vidalia onions
sharp provolone **18**

V MARGHERITA
fresh mozzarella | house sauce
shaved garlic | basil **16**

V TRUFFLE & MUSHROOM
truffle cream | fontina
mushroom fricassee **18**

OUR PARTNERS



V VEGETARIAN | **GF** GLUTEN FREE

Many of our selections can be prepared as gluten free. Please ask your server. Please alert your server of any special requirements or food allergies. Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of food borne illnesses. The 8% New York sales tax and server gratuity are not included in our prices.



— WINES BY THE GLASS —

WHITE

RIESLING

Forge Cellars 'Classique', Seneca Lake, New York '21 10|40

MOSCATO

Marchesi di Barolo 'Zagara', Piedmont, Italy '22 14|56

SAUVIGNON BLANC

Delaille 'Le Petit Salvard', Loire Valley, '22 14|56

PINOT GRIGIO

Formentini, Collio, Italy '23 12|48

CHARDONNAY

Pebble Lane, California NV 10|40

CHARDONNAY

Au Bon Climat, Santa Barbara '23 17|68

RED

PINOT NOIR

Divum, Monterey, California '22 14|56

TEMPRANILLO

Vizcarra 'Senda Del Oro', Ribera Del Duero, Spain '22 16|64

BARBERA D'ALBA

G.D. Vajra, Piedmont, Italy '22 14|56

CABERNET SAUVIGNON

Pebble Lane, California NV 10|40

CABERNET SAUVIGNON

Twenty Rows 'Reserve', Napa Valley, California '22 17|68

RED BLEND

Ridge 'Three Valleys', Sonoma County '22 17|68
zinfandel | petite sirah | carignane

ROSÉ & BUBBLES

ROSÉ

Anthony Road 'Rosé of Lemberger',
Seneca Lake, New York '23 12|48

CAVA

Barcino 'Belle Epoque' Brut,
Penedes Spain NV 12|48



SEASONAL COCKTAILS

SPICED SLIDER

laird's applejack | spitball cinnamon whiskey
apple cider | lemon | cinnamon syrup 14

ORCHARD CAMPFIRE

stoli vodka | st. germain elderflower liqueur
lime | simple syrup | torched rosemary 14

ORANGES & CLOVES

beanball bourbon | grand marnier | lemon
spiced syrup | walnut bitters 15

AUTUMN AMBROSIA

sombra joven mezcal | casamigos blanco tequila
fig jam | lime 14

WARM HARVEST SERENADE

appleton rum | sam smith's boatyard rum
apple butter | lemon | whipped cream 15

THYME TRAVELER

beefeater gin | amaro nonino | lime
cranberry | cinnamon syrup 14



SIGNATURE MOCKTAILS

POMEGRANATE FIZZ

pomegranate juice | fig jam | lemon
simple syrup | club soda 10

APPLE BUTTER BEER

apple butter | apple cider | whipped cream 12

BRAMBLIN' MAN

blackberry | pomegranate
root beer herbs | tonic 12

ICED CHAI

house-brewed chai | oat milk 10

OTESAGA LEMONADE

fresh lemon juice
choice of house-made flavor:
traditional | spiced | fig | house grenadine 11

add a spirit 4

tito's handmade vodka | tanqueray gin | mt.gay eclipse rum



NY DRAFT BEERS

RED SHED

JESSICA'S RED ALE

american red ale | citrus hops | caramel malts
spicy rye | balanced finish 9

OMMEGANG NEON

RAINBOW IPA

hazy ipa | ample bitterness notes
of tropical & citrus fruit 9

COOPERSTOWN BREWERY

'ALL AMERICAN LAGER'

hints of sweet grain | lightly
malty | crisp & clean 9

Ask your server about our 3 rotating draft beers