

DINNER



START HERE

FRENCH ONION SOUP
Gruyère / Crouton **8**

CRISPY RISOTTO
Carbonara & Mozzarella Stuffed
Parmesan Creme **13**

V EDAMAME DUMPLINGS
Mushroom Mirin Broth
Shaved Scallion **13**

SHRIMP SCAMPI
Charred Lemon / Parsley / Garlic
Sourdough Crostini **18**



GREENS

GF V LITTLE GEM
Honeycrisp Apple / Roast Sweet Potato
Cornichon / Sesame / Kimchi Vinaigrette **14**

WEDGE
House-Cured Bacon / Tomato / Shallot
Blue Cheese Dressing **14**

CAESAR
Hearts of Romaine / Focaccia Croutons
Pecorino Romano / Caesar Dressing **9**

GF V SIMPLE GREENS
Spring Lettuce / Cherry Tomatoes
Cucumber / Shaved Asparagus
Radish / Red Onion / House Vinaigrette **8**

Add Chicken, Shrimp, or Salmon to any Salad **8**



TO SHARE

GF V KUNG PAO BRUSSELS SPROUTS
Roasted Peanut / Sesame
Cilantro / Red Pepper **13**

V ROASTED CARROT HUMMUS
Sumac / Carrot Top
Pumpkin Oil / Pita Bread **12**

V GOAT CHEESE BRULEE
Rosemary / Chive / Sourdough Ale Bread **12**

CHARCUTERIE & CHEESE BOARD
Italian Cured Meats
Sharp Provolone
Goat Cheese **22**



THIS 'N THAT

CHOICE OF BURGER
Butchers Grind
Turkey
GF V Plant Based

THE STEAKHOUSE BURGER
Cracked Pepper / Crisp Bacon
Caramelized Onion / Gruyère
Iceberg / Natural Cut Fries
Thousand Island Dressing **18**

JUST A CHEESEBURGER
Choice of Cheese:
American / Cheddar
Blue Cheese / Brie / Provolone
Painted Goat Cheese **17**

NEW ENGLAND FISH & CHIPS
Cornmeal Crusted
Crispy Potato Wedges
Horseradish Slaw
Remoulade Sauce **18**

MEATLOAF "BUTCHERS STYLE"
Butcher's Grind Beef &
House-Made Italian Sausage
Mashed Potatoes / Spinach
Roasted Garlic Herb Au Jus **21**



SPECIALTIES

GF SLOW ROASTED PRIME RIB
Salt Baked Potato
Grilled Asparagus / Au Jus **27**

GF TENDERLOIN SHISH KEBABS
Petit Cucumber, Tomato & Herb Salad
Lime Scented Rice / Tahini **24**

GF V JAPANESE NOODLE BOWL
Miso Butternut Squash Broth
Roasted Brussels Sprouts
Maitake Mushrooms / Chili Garlic Oil **24**
Add Tofu **3**

GF PAN ROASTED DUCK BREAST
Fall Vegetable Ragu / Peewee Potatoes / Orange Gastrique **26**

GF NY STRIP 10oz
Roasted Red Skin Potato / Broccolini
Confit Onion / Mojo Sauce **32**

INDIAN-SPICED BUTTER CHICKEN
Lime Scented Rice
Haricot Verts / Naan Bread **26**

GF CRISPY 36 HOUR PORK BELLY
Smoked Cheddar Grits
Cider Pickled Mustard Reduction **26**

CREATE YOUR OWN

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

UNDER THE SEA
Grilled Salmon **28**
Grilled Citrus Swordfish **28**
Pan Seared Cod **30**

FROM THE SOIL
Mashed Potato
Roasted Red Skin Potatoes
Lime Scented Rice

SUN GROWN
Broccolini
Grilled Asparagus
Haricot Verts

FLAVORINGS
Orange Gastrique
Citrus Emulsion
Mojo Sauce



STONE FIRED THIN CRUST 12" PIZZAS

Gluten Free Crust Available

V MOROCCAN ROASTED VEGETABLE
Golden Raisin / Feta / Mint **18**

LITTLE ITALY
House-Made Italian Sausage
Broccoli / Roast Vidalia Onion
Sharp Provolone **18**

V MARGHERITA
Fresh Mozzarella
House Sauce / Basil **16**

PROSCIUTTO
Anjou Pear / Cambozola Blue
Sugar Spice Walnuts **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

Carl Graff 'Kabinett', Mosel, Germany 2020 10|40

SAUVIGNON BLANC

Matthews, Napa Valley 2021 14|56

BORDEAUX BLANC

Clarendelle, France 2020 15|60
Sauvignon Blanc - Semillion, Muscadelle

PINOT GRIS

Lange Classique, Willamette Valley, Oregon 2021 14|56

CHARDONNAY

Pebble Lane, California 2020 9|36

CHARDONNAY

Bernier, Loire Valley, France 2020 12|48

CHARDONNAY

Au Bon Climat, Santa Barbara 2020 17|68

RED

PINOT NOIR

Walt 'La Brisa', Sonoma Coast 2019 16|64

TEMPRANILLO

Vizcarra 'Sena Del Oro', Ribera Del Duero, Spain 2020 16|4

DOLCETTO D'ALBA

Marchesi di Gresy, Piedmont, Italy 2020 14|56

MALBEC

Clos La Coutale, Cahors, France 2020 12|48

CABERNET

Pebble Lane, California 2020 9|36

CABERNET

Obsidian Ridge 'Estate', Red Hill Lake County 2019 19|76

RED BLEND

Ridge 'Three Valleys', Sonoma County 2019 17|68
Zinfandel - Petite Surah, Carignane

ROSÉ & BUBBLES

ROSÉ

Liquid Geography, Bierzo, Spain 2020 10|40

CAVA

Ferriol, Spain NV 12|48



SEASONAL COCKTAILS

TOASTED HORCHATA

Bacardi Superior Silver Rum
Toasted Almond / Cinnamon
Vanilla / Rice / Heavy Cream 12

ANGRY UPSTATER

Beanball Bourbon
Habanero Maple Syrup
Lime Juice / Ginger Beer 13

SPICED PEARTINI

Absolut Pear / Spiced Syrup
Amaretto / Lemon Juice 14

CARAMEL APPLE BELLINI

Ferriol Cava
Butterscotch Schnapps
Apple Cider 12

CARDIFF GIANT

Tommy Rotter Bourbon Cask Gin
Herbal Butternut Shrub
Orleans Borbon Manzanilla Sherry 15



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 8.5

BROOKLYN WINTER IPA

Dark Fruit / Pine Aroma / Blood Orange 7.5

GOOD NATURE BROWN ALE

Roasted Coffee / Toffee / Cocoa Nib Bitter 8

SOUTHERN TIER OLD MAN WINTER ALE

Roasted Malt / Nutty / Bittersweet Cocoa 8