

LUNCH

— SALADS —

V SALT ROASTED BEETS SALAD

Arugula / Radicchio / Feta Cheese
Roasted Carrot Tahini / Radish / Roasted Pepitas
Apple Vinaigrette 12

EVERYTHING WEDGE

Little Gem Wedge / Applewood Smoked Bacon
Shaved Apple / Celery Leaves / Everything Spice Dusted
Buttermilk Blue Cheese Herb Dressing 12

CAESAR

Hearts of Romaine / Focaccia Croutons
Romano Cheese / Caesar Dressing 9

GF V SIMPLE GREENS

Spring Lettuce / Cherry Tomatoes / Cucumber
Shaved Asparagus / Breakfast Radish
House Vinaigrette 8

Add Chicken, Shrimp or Salmon to any salad 8

THE BUTCHER'S BURGER

WHEN A BURGER TASTED LIKE A BURGER!

We grind our beef daily from a proprietary mix of Sirloin, Chuck & Short Rib

Choice of Burger:

Butcher's Grind / Turkey

GF V Black Bean

Choice of: Natural Cut or Sweet Potato Fries

Fresh Fruit / Dill Potato Salad

Horseradish Spiked Coleslaw

THE STEAKHOUSE

Cracked Pepper / Crisp Bacon

Caramelized Onions / Gruyère

Iceberg Lettuce / Thousand Island Dressing 18

CHORIZO BURGER

Charcoal Bun / Chimichurri Aioli

Poblano Peppers / Goat Cheese / Arugula 16

JUST A CHEESEBURGER

Choice of cheese: American

Cheddar / Blue Cheese / Brie

Provolone / Painted Goat Cheese 15

SIMPLY DONE

Great Burger on a bun, nothing else 15

Gluten Free Bun Available

SHRIMP SCAMPI

Charred Lemon / Parsley / Garlic
Sourdough Crostini 16

GF V CRISPY HEIRLOOM CAULIFLOWER

Mint Cilantro Greek Yogurt 12

DIFFERENT SOUP DAILY

Ask your server what's different today 6

HAWKEYE CLASSIC FRENCH ONION SOUP

Gruyère / Crouton 8

V EDAMAME DUMPLINGS

Mushroom Mirin Broth / Shaved Scallions 11

V KUNG PAO BRUSSELS SPROUTS

Roasted Peanuts / Scallions / Sesame Seeds
Cilantro Leaves / Red Pepper Flakes 11

BUTCHERS GRIND CHILI

Spurbeck's Sharp Cheddar / Scallion Creme
Mini Corn Muffins 9

PROSCIUTTO LASAGNA

House - Made Pasta / Fontina Cheese Fondue
Salsa Verde 13

— THIS 'N THAT —

V ROASTED VEGETABLE TART

Quinoa / Cranberry / Haricot Vert
Butternut Squash / Goat Cheese

Frisee Salad / Apple Cider Vinaigrette 14

*** PRIME RIB SANDWICH**

Smoked Bleu Cheese Fondue / Caramelized Onions
Roasted Mushrooms / Toasted Ciabatta Roll 15

V VEGETARIAN BIBIMBAP

Bean Sprouts / Cucumber / Shitake Mushrooms

Brown Jasmine Rice / Gochujang Sauce 17

Add Grilled Marinated Tofu 6

Add Sunny Side Up Egg 3

HOT OPEN FACE TURKEY SANDWICH

Carved Turkey / Griddled Stuffing

Pan Gravy / Haricot Vert

Cranberry Chutney 14

GRILLED CHEESE & DAILY SOUP

Spurbeck's Sharp Cheddar / Crisp Bacon

Sliced Tomato / Country White 12

with French Onion Soup 2

*** CRISPY CHICKEN SANDWICH**

Spicy Chili Honey / Vinegar Bell Pepper Slaw

Smoked Paprika Aioli 14

NEW ENGLAND FISH AND CHIPS

Cornmeal Crusted / Crispy Potato Wedges

Horseradish Slaw / Remoulade 18

MEATLOAF "BUTCHER'S STYLE"

Butcher's Grind Beef and House-made Italian Sausage
Mashed Potatoes / Spinach / Roasted Garlic Herb Jus 19

CHICKEN POT PIE

Slow Cooked Chicken / Hearty Vegetables

Natural Gravy / Flaky Crust 16

* Choice of: Natural Cut or Sweet Potato Fries

Fresh Fruit / Dill Potato Salad / Horseradish Spiked Coleslaw

STONE FIRED THIN CRUST 12" PIZZAS

Gluten Free Crust Available

PEPPERONI

Pepperoni / House Sauce / Mozzarella 15

V MARGHERITA

Mozzarella / House Sauce / Basil 14

LITTLE ITALY

House- made Italian Sausage/ Broccoli
Roasted Vidalia Onions /Sharp Provolone 15

SHORT RIB

Braised Short Rib / Smoked Gouda / Mozzarella
Crispy Shallots / Scallions

Horseradish Sauce 16

DESSERT MENU



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.



WINE BY THE GLASS

BUBBLES

- J. Roget Champagne Split (187 ml), NV (Canadaigua, New York) 8
- The Otesaga's Private Label Brut, NV (Hammondsport, New York) 8
- Valdo Prosecco Brut, NV (Valdobbiadene, Italy) 9

CHARDONNAY

- The Otesaga's Private Label (Napa, California) 10
- Kendall-Jackson Vintner's Reserve, 2017 (Napa, California) 13
- La Crema, 2017 (Monterey, California) 15
- Sonoma-Cutrer, 2017 (Russian River Valley, California) 17
- Simonnet-Febvre Mont Milieu Chablis 1er Cru, 2014 (Burgundy, France) 22
- Hietz Cellar, 2016 (Napa, California) 20

PINOT GRIGIO

- Alverdi, 2018 (Veneto, Italy) 10
- Pighin, 2017 (Veneto, Italy) 13
- King Estate, 2017 (Willamette, Oregon) 18
- Santa Margherita, 2017 (Fossalta di Portogruardo, Italy) 22

WHITE

- Sileni Sauvignon Blanc, 2018 (Marlborough, New Zealand) 10
- Lamoreaux Landing Semi-Dry Riesling, 2017 (Seneca Lake, New York) 10
- Villa Pozzi Moscato, 2017 (Sicily, Italy) 10
- Willm Cuvée Emile Riesling, 2016 (Alsace, France) 15
- Tegernseerhof Grüner Veltliner, 2017 (Wachau, Austria) 18

CABERNET SAUVIGNON

- The Otesaga's Private Label (Napa, California) 11
- Columbia Crest Horse Heaven Hills, 2016 (Paterson, Washington) 14
- J. Lohr Seven Oaks, 2017 (Paso Robles, California) 16
- Robert Mondavi, 2016 (Napa, California) 20
- Treana, 2017 (Paso Robles, California) 20

SYRAH

- Andrew Murray Tour les Jour, 2016 (Santa Ynez, California) 13
- Nugan Estate, Shiraz, 2016 (New South Wales, Australia) 14

PINOT NOIR

- Murphy Goode, 2016 (Monterey, California) 12
- Cherry Pie, 2018 (American Canyon, California) 15
- Rodney Strong, 2015 (Russian River Valley, California) 18

RED

- The Otesaga's Private Label Merlot (Napa, California) 10
- Dona Paula Los Cardos Malbec, 2017 (Mendoza, Argentina) 10
- Castello di Monsanto Monrosso Chianti DOCG, 2014 (Tuscany, Italy) 11
- Château Mont-Redon Côtes-du-rhône, 2016 (Rhône, France) 12
- Corvo Nero d'Avola, 2016 (Sicily, Italy) 13
- Tarima Hill Monastrell, 2016 (Valencia, Spain) 14
- Château des Laurets Saint-Émilion, 2015 (Bordeaux, France) 22

ROSE

- The Otesaga's Private Label White Zinfandel (Napa, California) 10
- Aime Roquesante, 2018 (Provence, France) 12
- Château D'Esclans Whispering Angel, 2018 (Provence, France) 19



SEASONAL COCKTAILS

SLEIGH RIDE MARTINI

Fenimore Gin / Herbal Syrup
Lillet Blanc 13

RED MOON DELIGHT

Bourbon / Deep Eddy Cranberry Vodka
Spiced Pomegranate and Blood Orange Syrup 12

SLEEPING LION

Patron XO Cafe / Baileys / Sambuca 12

COOPERSTOWN HARVEST

Beanball Bourbon / Apple / Maple Syrup
Fly Creek Hard Cider 11

WINTER PEARTINI

Pear Vodka / Amaretto
Spiced Syrup / Fresh Lemon Juice 8



NEW YORK DRAFT BEERS

RED SHED JESSICA'S RED ALE

American Red Ale / Citrus Hops / Caramel Malts
Spicy Rye / Balanced Finish 9

OMMEGANG NIRVANA IPA

Floral Nose / Balanced Hop Notes / Dry Finish 7.5

COOPERSTOWN AMERICAN LAGER

Light Body / Sweet Malt / Crisp Finish 8

CRITZ FARM FOUR SCREW CIDER

English Pub Cider / Subtle Fruitiness / Maple Syrup 7.5

BROOKLYN BREWERY SEASONAL SPECIAL

7.5

BROWN'S BREWING OATMEAL STOUT

Medium Bodied / Molasses Malt / Coffee and Cocoa Bitter 8

DRAFT SAMPLER

Experience Four of Our Seasonal Selections.
Please Ask Your Server What We are Pouring Today 8