



GREENS

GF V HARISSA ROASTED GOLDEN BEETS
Labneh / Petit Greens
Crushed Pistachios **15**

GF V HARVEST
Spring Mix / Roasted Butternut
Pickled Cranberries / Spiced Candied Walnuts
Goat Cheese / Cider Vinaigrette **14**

CAESAR
Hearts of Romaine / Focaccia Croutons
Romano Cheese / Caesar Dressing **11**

GF V SIMPLE GREENS
Spring Lettuce / Cherry Tomato
Cucumber / Shaved Asparagus / Radish
Red Onion / House Vinaigrette **10**

Add Chicken, Shrimp, Salmon,
or Tofu to any salad **8**



THE BUTCHER'S BURGER

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

CHOICE OF BURGER:

Butcher's Grind
Turkey
Plant Based

Gluten Free Bun Available

Choice of:
Natural Cut or Sweet Potato Fries
Fresh Fruit / Broccoli & Golden Raisin Salad

STEAKHOUSE

Cracked Pepper / Gruyere
Crispy Bacon / Caramelized Onions
Iceberg / Thousand Island Dressing **19**

FRENCH ONION

Sherry Caramelized Onions
Gruyere / Creamy Horseradish **19**

JUST A CHEESEBURGER

Choice of Cheese: American / Cheddar
Blue / Brie / Provolone / Goat **18**

V VEGAN MUSHROOM & ONION

Plant Based / Ciabatta / Sautéed Mushroom
Caramelized Onion / Tarragon Mayo **19**



START HERE

V GOAT CHEESE BRULEE

Rosemary / Chive
Miche Sourdough Bread **14**

GF TEMPURA BATTERED SHRIMP

Ponzu Reduction / Chili Crisp
Sriracha Lime Aioli **18**

V EDAMAME DUMPLINGS

Mushroom Mirin Broth
Shaved Scallions **14**

BURNT ENDS

Smoked Brisket / Pickles / Apple Slaw **15**

GF V CRISPY HEIRLOOM CAULIFLOWER

Mint Cilantro / Tandoori Yogurt **12**

HAWKEYE CLASSIC FRENCH ONION SOUP

Gruyere / Crouton **9**

DAILY SOUP

Ask your server what's different today **7**



THIS 'N THAT

NASHVILLE HOT CHICKEN SANDWICH

Carolina Slaw / Pickles / Sweet Potato Fries **17**

NEW ENGLAND FISH & CHIPS

Cornmeal Crusted / Crispy Potato Wedges
Carolina Slaw / Tartar Sauce **20**

GRILLED CHEESE & DAILY SOUP

Spurbeck's Sharp Cheddar
Crisp Bacon / Sliced Tomato / Rustic White **14**
with French Onion Soup **3**

PRIME RIB PANINI

Shaved Prime Rib / Gruyere
Caramelized Onion / Focaccia
Au Jus / Natural Cut Fries **19**

MEATLOAF "BUTCHER'S STYLE"

Butcher's Grind Beef & House Made Italian Sausage
Mashed Potatoes / Spinach
Roasted Garlic and Herb Jus **21**

GF V DAL INDIAN CURRY

Roasted Butternut Squash
Crispy Brussels Sprouts / Papadam **23**
Add Chicken, Shrimp, Salmon, or Tofu **8**

GRIDDLED TURKEY OTESAGA

Granny Smith Apple / Havarti Cheese
Whole Grain Honey Mustard / Grain Bread **17**

DAILY HAND PIE

Filling of the day / Pastry Crust
Simple Greens / House Vinaigrette **15**



FROM 5:00PM

GF ROASTED CORNISH GAME HEN

Chorizo Paella Stuffed
Sautéed Spinach / Chicken Jus **26**

GF SLOW ROASTED PRIME RIB 12 OZ

Salt Jacketed Potato
Heirloom Carrots / Au Jus **32**

GF NY STRIP 10 OZ.

Roasted Fingerling Potatoes / Broccoli
Caramelized Onions / Chimichurri **34**

SMOKED BRISKET

Apple & Fennel Rubbed / Smoked Cheddar Grits
Greens / Guinness BBQ / Pickled Onions **32**

CREATE YOUR OWN

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

UNDER THE SEA

Grilled Salmon **28**
Pan Roasted Halibut **32**
Grilled Swordfish **30**

FROM THE SOIL

Mashed Potatoes
Coconut Rice
Roasted Fingerling Potatoes

SUN GROWN

Heirloom Carrots
Broccoli
Sautéed Spinach

FLAVORINGS

Chimichurri
Romesco
Sage Emulsion



STONE FIRED THIN CRUST 12" PIZZAS

Gluten Free Crust Available

SPICY SOPPRESSATA

Sharp Provolone
Hot Honey / Arugula **18**

LITTLE ITALY

House Made Italian Sausage
Broccoli / Roasted Vidalia Onions
Sharp Provolone **18**

V MARGHERITA

Fresh Mozzarella
House Sauce / Basil **16**

V FOREST MUSHROOM

Tallegio / Fontina
Garlic Confit **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 Falls, NY 2021 10|40

SAUVIGNON BLANC

Jaine 'Evergreen Vineyards', Ancient Lakes, Washington 2021 14|56

PINOT GRIGIO

Dorigo, Fruilli Colli, Italy 2021 12|48

CHARDONNAY

Pebble Lane, California 2020 10|40

CHARDONNAY

Yalumba, 'Unwooded', South Australia 2021 12|48

CHARDONNAY

Au Bon Climat, Santa Barbara 2020 17|68

WHITE BLEND

La Solitude, Cotes du Rhone, France 2022 14/56
Viognier, Grenache Blanc, Roussanne

RED

PINOT NOIR

Ministry of the Interior Russian River Valley 2020 14|56

GAMAY

Michel Guignier, 'Vielles Vignes' Morgon, France 2021 15|60

TEMPRANILLO

Vizcarra 'Sena Del Oro', Ribera Del Duero, Spain 2020 16|64

CABERNET SAUVIGNON

Pebble Lane, California 2020 10|40

CABERNET SAUVIGNON

Matchbook 'Red Gravel', Dunnigan Hills 2021 12|48

CABERNET SAUVIGNON

Textbook, Napa Valley 2020 19|76

RED BLEND

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

ROSÉ & BUBBLES

ROSÉ

Liquid Geography, Bierzo, Spain 2020 10|40

CAVA

Ferriol Brut, Spain NV 12|48



SEASONAL COCKTAILS

THE BEET GOES ON

Bombay Sapphire Gin / Beet Juice
Lemon / Spiced Simple Syrup 14

ANGRY UPSTATER

Beanball Bourbon
Habanero Maple Syrup
Lime Juice / Ginger Beer 13

BLOOD ORANGE MARGARITA

Casamigos Blanco Tequila / Blood Orange
Lime Juice / Simple Syrup 14

HARVEST MOJITO

Captain Morgan Spiced Rum / Lime
Cranberry / Spiced Simple Syrup 12

LAST WORD

Beefeater Gin / Green Chartreuse
Marachino Liqueur / Lime 13

NON-ALCOHOLIC COCKTAIL

AUTUMN SPRITZ

Apple Cider / Cranberry
Lime / Spiced Simple Syrup 10

Add Tito's Hand-Made Vodka 4



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

Ask your server about our 3 rotating draft beers

