

LUNCH

— SALADS —

V GREEK FARRO SALAD

Arugula / Chickpeas / Cucumber
Roasted Red Pepper / Kalamata Olives
Red Onion / Feta Cheese / Lemon Vinaigrette 12

JUMBO LUMP CRAB TOAST

Chunky Avocado / Petit Watercress
Jicama Toasted Pepitas / Queso Fresco
Tomatillo Vinaigrette 14

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

THE GREEK

Arugula / Feta Cheese / Cucumber
Tomato / Chipotle Lime Tzatziki 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

GRILLED SHRIMP TACOS
Warm Tortilla / Shaved Cabbage
Grilled Pineapple Salsa / Chipotle Lime Creme 15

V GF CRISPY HEIRLOOM CAULIFLOWER
Mint Cilantro Yogurt 11

DIFFERENT SOUP DAILY
Ask your server what's different today 6

V FALAFEL SCOTTISH EGGS
Romesco Sauce 9

V EDAMAME DUMPLINGS
Mushroom Mirin Broth / Shaved Scallions 11

**HAWKEYE CLASSIC FRENCH
ONION SOUP**
Gruyère / Crouton 8

BUTCHERS GRIND CHILI
Spurbeck's Sharp cheddar / Scallion Creme 9

— THIS 'N THAT —

V ROASTED VEGETABLE TART
Fontina Crust / Roast Mushrooms / Asparagus
Artichoke / Spring Pea / Goat Cheese
Arugula & Carrot Salad 14

*** BLT**
Crispy Applewood Smoked Bacon / Lettuce
Tomato / Hearty 7 Grain Toast 9

NEW ENGLAND FISH AND CHIPS
Cornmeal Crusted / Pea Salad
Hand Cut Steak Fries 18

GRILLED CHEESE & DAILY SOUP
Spurbeck's Sharp Cheddar / Crisp Bacon
Sliced Tomato / Country White 12
with French Onion Soup \$2

*** CRISPY FRIED CHICKEN**
Chicory Creek Farms Chicken 17

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

*** GRILLED KOSHER HOT DOG**
Sauerkraut / House - Made Grain Mustard 8

* 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

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) 20
- 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 Portogruaro, Italy) 20

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) 14
- 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) 20

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) 18



SEASONAL COCKTAILS

THE BUMPPPO BRAMBLE

Dry Gin / House Made Creme de Mure
Fresh Citrus Juice 12

DERBY SMASH

1792 Bourbon / Limoncello
Mint Syrup 12

BLOSSOMTINI

Sake / Cointreau / Fresh Lime Juice
Cranberry Juice 13

EAST LAWN BREEZE

Tanqueray / Lillet Blanc / Cointreau
Absinthe Rinse 11

HAWKEYE CRAFTED SANGRIA

Choice of Red or White 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 DOUBLE VISION CIDER

Aged Cider / Crisp Sweetness / Lightly Carbonated 7.5

BROOKLYN SUMMER ALE

Pale Ale / Soft Citrus
Subtle Bitter / Light Body 7.5

GOOD NATURE BLONDE

Balanced Bitter / Medium Body / Biscuit Malt 8

DRAFT SAMPLER

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