



relax. taste. enjoy.

Fall Bistro Hours

SUNDAY – THURSDAY 11:30am – 2:30pm & 4:30pm – 9pm

FRIDAY & SATURDAY 11:30am – 2:30pm & 4:30pm – 10pm

BAR MENU AVAILABLE 2:30 – 4:30pm



At least 85% of the ingredients featured on our menu are from New York State.



the dish is
gluten free



the dish is
vegetarian

*an ingredient for sale in our Culinary Boutique






Small Plates

- local artisan meat & cheese board.....18
local artisan meats & cheese, accompanied by herb-infused apple butter, fresh baguette, & roasted garlic spread
- chef's platter*.....15
assortment of roasted sweet corn on the cob, candied walnuts, pickled vegetables, house prepared sausage, & marinated cheese curds
-  herb scented pears*.....7
fresh roasted pears, topped with brûléed camembert cheese, finished with balsamic reduction
-  smoked pork.....9
house smoked pork over sautéed greens, pickled grapes, & gastrique
- shrimp ravioli.....13
stuffed with shrimp, fennel, & chorizo, tossed in curried squash butter sauce, topped with shaved asiago cheese



Soups and Salads

- soup du jour.....cup 4 / bowl 6
 -  house salad*.....4
*field greens, topped with shaved carrot, cherry tomatoes tossed in Arbor Hill balsamic vinaigrette**
 - classic caesar salad.....7
crisp romaine tossed with creamy caesar dressing, shaved asiago & garlic croutons
 -  kale salad.....8
tossed with smoked pork belly & grain mustard vinaigrette, golden raisins, feta cheese, goat cheese, & toasted sunflower seeds
- add the following to any salad:
- salmon 12 grilled chicken breast 5 pork belly 5

Sides

-  house cut potato wedges*.....4
-  truffle potato wedges*.....5
-  house cut fries*.....4
- romanesco gratin.....6
coated in herb scented Mornay sauce & brûléed gouda cheese
-  maple & herb scented spaghetti squash.....5
-  house smoked bbq pulled pork*.....7

Grilled Pizzas

margherita 	11
<i>marinated oven-roasted tomatoes, fresh mozzarella, parmesan cheese, roasted garlic purée</i>	
meat lovers	12
<i>crispy pancetta, pork belly, sausage, house barbeque sauce, roasted pear, caramelized onions, aged gouda</i>	
assorted mushroom* 	12
<i>goat cheese, roasted mushrooms, marinated figs, fresh herbs, balsamic reduction</i>	

Sandwiches

SERVED WITH HOUSE MADE CHIPS

bistro burger	12
<i>hand pressed patty with garlic herb compound butter & sweet marmalade on a knot roll — add the following: cheddar 1.5 cayuga blue 4 pork belly 3 fried egg 1.5</i>	
lox on rye	12
<i>house smoked lox, fresh greens, pickled egg, shaved red onions, and dill crème fraiche</i>	
bistro cuban sandwich	13
<i>house roasted turkey, smoked pork belly, grain mustard aioli, aged gouda, house prepared pickles on ciabatta</i>	
vegetable sandwich* 	11
<i>oven roasted tomatoes, marinated mushrooms, feta cheese, arugula, rosemary aioli, and Arbor Hill balsamic vinaigrette</i>	
house smoked pulled pork*	11
<i>tossed with BBQ, topped with Finger Lakes root vegetable slaw on an onion roll</i>	

Main Dishes

bison meatloaf	19
<i>dauphinoise potatoes, roasted mushrooms & red wine sauce</i>	
Wine: Anthony Road Pinot gris, Heron Hill Pinot noir	
Beer: Brooklyn Brown Ale	
duo of allen hill farms rabbit	27
<i>stuffed loin & confit leg & thigh, over sautéed greens & roasted Adirondack blue potatoes, finished with pickled chanterelle mushrooms & kohlrabi purée</i>	
Wine: Wagner Dry Riesling, Rooster Hill Cabernet franc	
Beer: Galaxy Andromeda IPA	
 free range chicken leg & thigh	21
<i>oven roasted leg & thigh stuffed with house smoked pork belly & fresh herbs over hominy cassoulet</i>	
Wine: Wölffer Chardonnay, Ravines Pinot noir	
Beer: Naked Dove Oktoberfest	
 Bostrom Farm's pork chop	23
<i>over sweet potato purée, oven roasted shallots & pickled cabbage, topped with apple chutney</i>	
Wine: Keuka Springs Gewürztraminer, Bedell Merlot	
Beer: Ithaca Apricot Wheat (bottle)	
 risotto 	18
<i>curried squash & Flower City mushroom risotto served with pickled grapes, finished with basil oil & shaved asiago cheese</i>	
Wine: Sparkling Pointe Brut Séduction, Heron Hill Pinot noir	
Beer: Ommegang Witte	

 pan seared lake trout fillets*	23
<i>topped with garlic scape pesto, served over braised cabbage & roasted romanesco, finished with squash purée</i>	
Wine: Sparkling Pointe Brut Séduction	
Beer: Canandaigua Lake Ale	
goat stew	19
<i>Snyder Farm's goat stewed with root vegetables served in vol-au-vent with chimichurri sauce</i>	
Wine: Keuka Springs Gewürztraminer, Rooster Hill Cabernet franc	
Beer: Rohrbach's Upstairs Ale	
 pan seared salmon	22
<i>atop roasted root vegetables and beluga lentils, finished with romesco sauce</i>	
Wine: Wölffer Chardonnay, Pellegrini Merlot	
Beer: Three Heads Brewing Loopy Oatmeal Red Ale	
 catch of the day*	market price
<i>over maple and herb scented spaghetti squash, braised kale, topped with quince preserves</i>	
Wine: Anthony Road Pinot gris, Bedell Merlot	
Beer: Naked Dove Oktoberfest	
 beef cut of the day	market price
<i>accompanied by Italy Hill Produce stone ground polenta, seasonal vegetables, roasted mushroom ragout, finished with red wine demi-glace</i>	
Wine: Wölffer Chardonnay, Lenz Cabernet sauvignon	
Beer: Brooklyn Brown Ale	



relax. taste. enjoy.

Bar Menu

EVERY WEDNESDAY
bring your own bottle night
no corkage fee!

HAPPY HOUR SPECIALS
daily *bar area only — 5 - 7pm
saturdays — 2:30 - 7pm

HAPPY HOUR PRICES
\$1 off pints
\$2 off glasses of wine
\$3 well cocktails

local artisan meat & cheese board.....18
local artisan meats & cheese, accompanied by herb infused apple butter, fresh baguette, & roasted garlic spread

chef's platter.....15
assortment of roasted sweet corn on the cob, candied walnuts, pickled vegetables, house prepared sausage, & marinated cheese curds

herb scented pears.....7
fresh roasted pears, topped with brûléed camembert cheese, finished with balsamic reduction

smoked pork.....9
house smoked pork over sautéed greens, pickled grapes, & gastrique

house salad.....4
field greens, topped with radish, cherry tomatoes tossed in Arbor Hill balsamic vinaigrette

classic caesar salad.....7
crisp romaine tossed with creamy caesar dressing, shaved asiago & garlic croutons

kale salad.....8
tossed with smoked pork belly & grain mustard vinaigrette, golden raisins, feta cheese, goat cheese, & toasted sunflower seeds

add the following to any salad -
salmon 12 grilled chicken breast 5 pork belly 5

bistro burger.....12
hand pressed patty with garlic herb compound butter & sweet marmalade on a knot roll — add the following: cheddar 1.5 cayuga blue 4 pork belly 3 fried egg 1.5

lox on rye.....12
house smoked lox, fresh greens, pickled egg, shaved red onions, and dill crème fraiche

bistro cuban sandwich.....13
house roasted turkey, smoked pork belly, grain mustard aioli, aged gouda, house prepared pickles on ciabatta

house smoked pulled pork.....11
tossed with BBQ topped with Finger Lakes root vegetable slaw on an onion roll

margherita pizza.....11
marinated oven-roasted tomatoes, fresh mozzarella, parmesan cheese, roasted garlic purée

meat lovers pizza.....12
crispy pancetta, pork belly, sausage, house barbeque sauce, roasted pear, caramelized onions, aged gouda

assorted mushroom pizza.....12
goat cheese, roasted mushrooms, marinated figs, fresh herbs, balsamic reduction

Signature Cocktails

Upstairs Iced Tea 8
Myers Farm Distilling ginger vodka, iced tea, candied ginger, ginger ale

Fall in Love with NY 8
Catskill Provisions honey whiskey, apple cider, cinnamon

Maple Manhattan 8
Finger Lakes Distilling Maplejack Liqueur, maple syrup, bourbon

Pumpkin Spice Martini 8
LiDestri Spirits vanilla Mü, pumpkin purée, espresso vodka, baking spice

Pink Lemon Drop 8
LiDestri Spirits Pink Lemoncello, St. Germain, citron, lemon

Sangria 8
North Fork Project Merlot, blackberry brandy, seasonal fruit

relax. taste. enjoy.