



SOUPS

FRENCH ONION GRATINEE
SOUP DU JOUR

\$4 Cup \$5 Bowl
\$3 Cup \$4 Bowl

APPETIZERS

BRUSCHETTA

CLASSIC TOASTED FOCACCIA CROSTINI WITH FRESH VINE-RIPENED TOMATO, GARLIC AND BASIL RELISH \$6

CHICKEN WINGS

TEN BREADED WINGS SERVED CRISPY OR TOSSED IN YOUR CHOICE OF MILD, MEDIUM OR HOT SAUCE SERVED WITH CELERY STICKS AND CREAMY BLEU CHEESE DRESSING \$10

GRILLED CHICKEN QUESADILLA

GRILLED TORTILLAS WITH CHICKEN, WHITE CHEDDAR, BLACK BEANS AND SWEET CORN SERVED WITH HOUSE MADE SALSA PICANTE AND SOUR CREAM \$11

SPINACH AND ARTICHOKE DIP

WARM HOUSE MADE SPINACH DIP SERVED WITH TRI COLORED TORTILLA CHIPS \$8

DYNAMITE CALAMARI

CRISPY FRIED CALAMARI WITH CHERRY PEPPERS, DRIZZLED WITH RED PEPPER VINAIGRETTE AND CHIVE OIL \$10

PATISSERIE PIZZA

WITH VINE-RIPENED TOMATO, FRESH BASIL, GOATS CHEESE AND EXTRA VIRGIN OLIVE OIL \$8

SALADS

Add Grilled Salmon \$6 Add Grilled Chicken \$4 Add Grilled Beef Tenderloin Skewer \$6

HOUSE SALAD

FRESH GREENS, VINE-RIPENED TOMATO, CARROT, RED ONION AND CUCUMBER \$5

PANZANELLA SALAD

TORN STRETCH BREAD TOSSED WITH VINE-RIPENED TOMATOES, FRESH MOZZARELLA, BASIL AND KALAMATA OLIVES TOSSED WITH BALSAMIC VINEGAR AND EXTRA VIRGIN OLIVE OIL \$8

CLASSIC CAESAR SALAD

CRISP ROMAINE HEARTS WITH OUR CLASSIC CAESAR DRESSING TOPPED WITH SHAVED ASIAGO AND CROUTONS \$6

SPINACH SALAD

FRESH BABY SPINACH TOSSED WITH AN ORANGE VINAIGRETTE, TOASTED ALMONDS, BLEU CHEESE, RED ONION AND MANDARIN ORANGE SEGMENTS. \$7

SIGNATURE GRILLED CHICKEN SALAD

CRISP ROMAINE HEARTS, ROASTED RED PEPPER, VINE-RIPENED TOMATO, APPLEWOOD SMOKED BACON, A CREAMY PARMESAN DRESSING TOPPED WITH GRILLED CHICKEN, SHAVED ASIAGO AND CROUTONS \$10

SANDWICHES & ENTREES

8OZ. LOCAL KOBE BURGER (MEADOWS FARM, CAZENOVIA, N.Y.)

CHAR-GRILLED KOBE BURGER ON A CHALLAH ROLL TOPPED WITH BEER BATTERED ONION RINGS LETTUCE, TOMATO AND FRENCH FRIES \$12

TURKEY MELT

HAND CARVED TURKEY ON PATISSERIE STRETCH BREAD WITH APPLEWOOD SMOKED BACON, SWISS CHEESE, CRANBERRY MAYONNAISE AND SWEET POTATO FRIES \$8

OPEN FACED REUBEN

THINLY SLICED CORNED BEEF, SWISS CHEESE, SWEET & SOUR CABBAGE ON PUMPERNICKEL WITH THOUSAND ISLAND DRESSING AND FRENCH FRIES \$9

ROAST BEEF PANINI

THINLY SLICED ROAST BEEF WITH ROASTED RED PEPPERS, BABY SPINACH, PROVOLONE CHEESE AND CREAMY HORSERADISH SAUCE SERVED WITH FRENCH FRIES \$8.00

TOMATO & FRESH MOZZARELLA SANDWICH

VINE-RIPENED TOMATOES AND FRESH MOZZARELLA CHEESE ON PATISSERIE FOCACCIA WITH PESTO AND BALSAMIC DRIZZLE SERVED WITH A SMALL HOUSE SALAD \$8

FISH & CHIPS

CRISPY FRIED, FRESH HADDOCK SERVED WITH FRENCH FRIES, TARTER SAUCE AND MALT VINEGAR \$10

TAVERN HAMBURGER

8OZ. FRESH GROUND, HAND PATTIED, CHAR-GRILLED HAMBURGER SERVED ON A CHALLAH ROLL WITH LETTUCE, TOMATO, RED ONION AND FRENCH FRIES \$9

CRAB CAKE SANDWICH

OUR SIGNATURE PAN ROASTED CRAB CAKE SERVED ON A CHALLAH ROLL WITH LETTUCE, TOMATO, CHIPOTLE AIOLI AND FRENCH FRIES \$9

QUICHE DU JOUR

CHEF SELECT QUICHE MADE DAILY AND SERVED WITH A SMALL SIDE SALAD \$8

GRILLED SALMON SANDWICH

4OZ. GRILLED ATLANTIC SALMON SERVED OPEN FACED ON PATISSERIE STRETCH BREAD TOPPED WITH A SWEET CHILI AIOLI AND LOCAL MICROGREENS SERVED WITH A SMALL HOUSE SALAD \$10