



APPETIZERS

- Our Daily Bread** with extra virgin olive oil **2.50**
- Organic Field Greens Salad** **HALF 7. WHOLE 10.**
A blend of young field greens from Remembrance Farm, tossed with roasted garlic vinaigrette, caramelized walnuts, and dried sour cherries.
Suggested Pairing: RIESLING
ADD CHÈVRE +2.
- Olivada** **7.50**
A puree of Kalamata olives and garden herbs. Served with our daily bread.
ADD CHÈVRE +2.
Suggested Pairing: CABERNET FRANC
- Toasted Corn and Scallion Crêpe** **11.**
A warm crêpe, rolled with organic greens, Jakes Aged Gouda, and Ricotta. Served with roasted sweet pepper sauce and lightly dressed micro greens.
Suggested Pairing: SEMI-DRY RIESLING
- Whiskey-Cured Gravlox** **12.5**
Wild sockeye salmon cured with McKenzie Rye Whiskey and warming spices. Served chilled with herbed cream cheese, red onions, bourbon pickles, capers, and fresh baked daily bread.
Suggested Pairing: PINOT NOIR
- Red & Golden Beet Salad** **14.**
Mixed organic greens with local red & golden beets and watermelon radish finished with caramelized walnuts, red onion, chèvre and a golden balsamic-pear vinaigrette.
Suggested Pairing: ROSÉ
- Stonecat Pub Plate** **12.**
Grilled house-made ginger-duck sausage with spice-aged Lively Run chèvre. Served with chilled poached carrots, turnips, and golden beets with a rhubarb-hibiscus glaze. Served with fresh baked daily bread.
Suggested Pairing: SYRAH
- Fresh Dill Cole Slaw** **4.**
Black-and-Black Posole **3.50**
Cornbread with Honey Butter **4.50**
Garlic Mashed Potatoes **6.**
Organic Seasonal Vegetable **6.**
Hector Pepper Mayo **1.**

SEASONAL ENTREES

- Duck Confit** **25.**
A leg of pasture raised Normandy duck confit, served crispy and hot with house-made sauerkraut and organic roasted root vegetables. Finished with micro pea shoots dressed in a mustardseed vinaigrette.
ADD a link of maple-juniper sausage **5.**
Suggested Pairing: PINOT NOIR
- Spinach & Mushroom 'Risotto'** **26.**
Our twist on a classic risotto using barley and spelt in place of arborio rice, with shiitake mushrooms and organic greens. Finished with cream, pecorino romano, fresh herbs, lemon zest and a touch of truffle oil.
Suggested Pairing: RIESLING
- Chicken Under a Brick** **28.**
Pasture raised local chicken breast, smoked & grilled 'under a brick'. Served with andouille cornbread stuffing and sautéed organic greens. Finished with a smoked apple-verjus BBQ sauce.
Suggested Pairing: CHARDONNAY

- Grilled Grass-fed NY Strip** **36.**
A grilled cut of grass-fed beef, served with garlic mashed potatoes, sautéed organic vegetable, and finished with a goats' milk bleu cheese and cognac demi.
Suggested Pairing: MERITAGE

CULT CLASSICS

- Hector Pulled Pork BBQ** **18.**
Slow-smoked pork, pulled and marinated in barbecue sauce. Served with cornbread, fresh dill cole slaw, and black-and-black posole.
Suggested Pairing: IPA
- Cornmeal Crusted Catfish** **18.**
Catfish, fried until golden, finished with a smoked tomato coulis. Served with fresh dill cole slaw and black-and-black posole.
Suggested Pairing: CHARDONNAY
- Falafel Salad** **12.5**
House made sprouted organic falafel served over mixed organic greens with lemon tahini dressing, julienned carrots, and a tomato-pickle relish.
Suggested Pairing: BUBBLY

WHERE YOUR FOOD COMES FROM:

Blue Heron Farm, LODI - Kale, kale rage, potatoes, salad greens, carrots, rutabagas
Lively Run Goat Dairy, INTERLAKEN - Chèvre, feta, Cayuga Blue, Blue Moon, Blue Yonder.
GGG Farms, ELBA - Cabbage.
Ithaca Milk Co., ITHACA - Heavy cream, buttermilk, yogurt.
Byrne Dairy, SYRACUSE - Milk, butter.
Grassland Farms, ROMULUS - Pasture-raised chickens, eggs.
Oink and Gobble, INTERLAKEN - All pork except BBQ.
Hawk Meadow Farm, TRUMANSBURG - Shiitakes.
Stick & Stone Farm, ITHACA - beets

Friends of Gonondogan, VICTOR - Corn, toasted corn flour.
Keely's Cheese Co., KING FERRY - Cheese.
Farmer Ground, TRUMANSBURG - Whole wheat, rye flour, corn meal
Potenza Organics, TRUMANSBURG - Black beans.
Cayuga Pure Organics, TRUMANSBURG - Freekah, spelt.
Ithaca Soy, ITHACA - Tofu.
Remembrance Farms, TRUMANSBURG - Spinach, turnips, carrots, parsnips
Church Street Produce, BURDETT - Creamer potatoes.
Meadow Creek Farm- Eggs
Rosenkraus Farm, SENECA FALLS- beef

BEVERAGES

DRAFT		BOTTLES AND CANS	
Wagner Valley Hop Tropic IPA	MUG 4.	PINT 5.	Pabst (can) 2.
Captain Lawrence Kölsch	MUG 4.	PINT 5.	Labatt Blue Light 3.
Nedloh Brewing FLX Farmhouse Saison	MUG 5.	PINT 6.	Guinness (can) 4.
Lucky Hare Sour Cezanne	MUG 6.	—	Ommegang Abbey 7.
Peekskill Brewery Uncommon Lager	MUG 4.	PINT 5.	Jack's Abby House Lager 5.
Gun Hill Void of Light Stout	MUG 7.	—	Lord Hobo Consolation Prize 8.
			Victory Kirsch Gose 6.
			Hazlitt Cider Tree 4.
			Omission IPA (gluten free) 5.
			Kaliber (na) 3.

BY THE GLASS

RED		WHITE	
Hazlitt 1852 Vineyards Pinot Noir 2012	10.	Heron Hill Chardonnay Reserve Unoaked 2015	10.
Ryan William Winery Cabernet Franc 2012	10.	Forge Cellars Riesling Classique 2013	10.
Hector Wine Co. Syrah 2015	12.5	Red Newt Cellars Semi-Dry Riesling 2013	8.
Damiani Wine Cellars Meritage 2012	12.5	Lakewood Vyds. Gewürztraminer 2013	8.
BUBBLY		ROSÉ	
Damiani Wine Cellars Bollicini 2014	7.	Kelby James Russell Rosé 2016	7.5
Hermann J Wiemer Vyd. Cuvée Brut 2012	12.	Hazlitt 1852 Vineyards Red Cat nv.	4.5
		CIDER	
		Eve's Cidery Autumn's Gold	7.5

SPECIALTY COCKTAILS

Key Lime Margarita - 6.50

Sauza Hornitos Reposado tequila, lime juice, Triple Sec, simple syrup, salt, rocks

Glendale Fizz - 7.

Myer Farm Vodka, Glendale Farms organic grape juice, soda water, lemon, rocks

Smoke Signal - 7.50

Seneca Drums gin, St. Germain elderflower liqueur, lime juice, soda water, smoked salt, rocks

Smoked Tomato Bloody Mary - 7.50

New Amsterdam vodka, house-smoked tomato juice, bloody seasonings, dilly beans, rocks

Stormy Seneca - 10.

Cruzan Blackstrap rum, Good Life Farm Ginger Bear ginger beer, touch of lime, rocks

Manhector - 12.

Finger Lake Distilling McKenzie Rye whiskey, sweet vermouth, Fee Brothers orange bitters, cherry, up

Chocolate Espresso Martini - 10.

Finger Lakes Distilling Vintner's Vodka, Gimme! espresso, Kahlua, creme de cacao, cream, up

Corpse Reviver #2 - 10.

Seneca Drums gin, Cointreau, Lillet Blanc, Herbsaint 90, lemon juice, up

New Jack Rose - 12.

Finger Lakes Distilling apple brandy, house grenadine, lemon juice, bitters, up

SOFT DRINKS

Soda: Cola, Diet, Lemon Lime, Ginger Ale	2.5	Key Lime Rickey	4.
Natalie's Orange Juice	3.5	Raspberry Key Lime Rickey	4.5
Glendale Farms Organic Grape Juice	3.	Ithaca Root Beer	3.5
Homemade Vanilla Cream Soda	4.	Ithaca Ginger Beer	3.5
Iced Tea	3.	Good Life Ginger Bear (ginger beer)	7.
Lemonade	3.5	Saratoga Bottled Water Still or Sparkling	4.5

