





snacks

marinated olives	6
warm bread focaccia, black garlic mushroom butter, evoo, saba	6
chicken liver pate toast compote, chive butter	13
salt and vinegar chips smoked trout roe, creme fraiche	16



shareables

crispy brussel sprouts saba, green mayo, smoked hazelnut	14
burrata toast buffalo burrata, foccacia, garlic confit, hot honey arugula, maldon sea salt	15
roasted rainbow carrots carrot top pesto, sunflower seeds, lemon	15
fried fingerling potatoes roasted garlic aioli, cornichons, pickled red onions	14
chef's cheese and charcuterie rotating selection of seasonal cheeses and meats, accoutrements, foccacia	26
hog island clams dashi broth, fish, fresno peppers, black garlic aioli, bread	23
pork schnitzel red lentil & mustard puree, lemon, scallions, pea tendrils	20
korean barbecue ssam bibb lettuce, house fermented vegetable, cucumber, kimchi, gochujang mayo, rotating meat	mp



cocktails

industry sour fernet branca, green chartreuse, agave, lime	16
sparkling spa water crop cucumber vodka, st germain, house sour mix	15
papi chulo reposado tequilla, basil, agave, hellfire bitters, lime, tajin rim	16
tan lines pineapple rum, mango nectar, pineapple juice, orgeat, kraken floater	16
patio stinger bulliet bourbon, honey, lemon, lavender bitters, fee foam	15
blood orange bourbon sour bulliet bourbon, blood orange, house sour, simple, fee foam	15
mezcal-jito mezcal, fresh mint, lime, simple	16
indigo child fun take on a white negroni with empress gin, lillet blanc suze	16
holy mole casamigos anejo tequila, agave, angostura bitters, chocolate bitters, hellfire bitters	18

spirit free

pineapple basil margartia pineapple juice, agave, house sour, basil	10
blueberry mint spritzer muddled blueberry, mint, simple, lemon juice	10
dark day blood orange juice, honey, yuzu juice, blueberries	10
not gin fizz white grape juice, fee foam, lemon juice, simple, rose water	10

(add liquor to any spirit free drink for \$5)

beers

Utica Club	6
Other Half, Green City IPA	8
Guinness Stout	8
Unified, The Original Source Czech Pils	10
Athletic Free Wave IPA (NA)	7

glasses

white

Weingut Furst Elbing (1L) - Mosel, Germany 2021 10/45
grape: elbing
light, dry & versatile; a touch of lemon with minerality leads to an easy sip

Direder - Niederosterreich, Germany 2021 10/3
grape: gruner veltliner
light body with crisp orchard fruit and gentle minerality; easy and refreshing

red

Domaine des Combat - Crozes-Hermitage, France 2018 20/74
grape: syrah
ample dark cherry & black fruit with hints of violet; medium to full body with light pepper on the finish

Fongoli Montefalco Rosso - Umbria, Italy 2018 17/64
grape: sangiovese, sangrantino, montepulciano
medium body layered with red and dark fruit and earthiness dry, robust and food friendly

Argyle Pinot Noir - Willamette Valley, Oregon 2018 16/60
grape: pinot noir
light to medium body, starting with juicy red fruit leading to supple dark fruit for a balanced finish

Farella Snap (chilled) - Napa, California 2018 16/60
grape: merlot, sauvignon blanc
medium body, full flavor; juicy, ripe red fruits balanced by a thirst quenching zip

Bodega Lacus Inedito Rioja - Rioja, Spain NV 12/44
grape: tempranillo, grenache, graciano
ripe red fruit, light tannin, medium body, fresh flavor

No Es Pituko - Valle del Curico, Chile 2021 10/36
grape: cabernet sauvignon
black currant & dark berries, medium body, smooth finish

flatbreads

burrata margherita, fresh basil, marinara 19

spiced creme, prosciutto, gruyere, red onion, scallions 20

lamb ragu, shaved fennel, harissa crema, mint 21

salads

romaine caesar 16
croutons, cracked black pepper, lemon

bibb salad 15
green goddess dressing, lemon, local beets, local radish, sunflower seeds, cucumber

panzanella salad 25
local tomatoes, cucumber, burrata, warm croutons, basil, balsamic pearls, champagne vinaigrette

(add grilled chicken - 6) (add burrata - 5)

entrees

kindred burger 24
two 4 oz beef patties, cheddar, garlic aioli, bacon jam, lettuce, tomato, onion, salt & vinegar chips, brioche

moroccan chicken 31
wood fired chicken breast, spiced two potato hash, ras el hanout, chicken jus, cilantro

summer ravioli 29
sweet corn ricotta filling, corn cream sauce, aleppo pepper flakes, confit tomatoes, micro basil

pan roasted swordfish 32
great northern bean puree, mirepoix, confit tomato

ny prime strip steak 58
summer truffle, sauce soubise, crispy fingerlings, seasonal mushrooms, black garlic mushroom butter

desserts

maple creme brulee 11

affogato 11

dark chocolate tart 11



bubbles

Montagnieu Cremant Brut - Bugey, France 2022 **14/52**
grape: altese blend
notes of white flowers, pear & lemon; dry with a subtle richness

Pet-Nat Of The Day NV **13/48**
grape: tbd
rotating selection of naturally sparkling wines; ask your server about today's selection

Lambrusco Of The Day - Emilia-Romagna, Italy NV **13/48**
grape: lambrusco
red sparkler with berry notes & fine bubbles; ask your server about today's selection

Luchetti Rose - Marche, Italy NV **12/44**
grape: lacrima
strawberry, violet and peach; dry, bright and vibrant

Private Cuvee Sparkling - Veneto, Italy NV **10/36**
grape: glera, chardonnay, muscat
apple, pear and light citrus notes; crisp & refreshing

rosé

Suffrene Bandol - Var, France 2022 **16/60**
grape: mourvedre, cinsault, grenache, carigan
bright citrus & herbs, followed by stone fruit & provencaal flowers; fresh, balanced & crisp

Domo Arigato - Central Coast, California 2021 **16/60**
grape: pinot grigio
"ramato" style; notes of strawberry and peach with a light and zippy freshness

Mastroberardino Lacrimarosa - Campania, Italy NV **12/44**
grape: aglianico
ripe red, blue & stone fruit balanced with a crisp and refreshing body



orange

Eros de Vincent - Alsace, France NV **16/60**
grape: alsatian blend
light body with full texture; clementine and stone fruit give way to a savory and refreshing finish

Field Recordings Skins - Central Coast, California 2022 **13/48**
grape: white blend
notes of melon rind and light citrus; crisp and refreshing with a light grip

Halligalli - Osterreich, Austria 2021 **12/44**
grape: gruner vetliner blend
notes of apple and orange blossom with a crisp and refreshing finish

Cote Mas (1L) - Languedoc, France 2022 **10/54**
grape: grenache blanc, grenache gris, macabeu
notes of tangerine zest; a quick and clean sip

white

Yves Martin Sancerre - Chavignol, France 2022 **22/84**
grape: sauvignon blanc
lime zest, green apple & refreshing minerality with a long and pleasant finish

JB Neufeld Sauvignon Blanc - Yakima Valley, WA 2022 **15/56**
grape: sauvignon blanc
light tropical fruit with a hint of lime; crisp and refreshing

Cru Manicle - Bugey, France 2022 **13/48**
grape: chardonnay
layered notes of golden apple; subtle oak and a refreshing finish

Forge Riesling - Finger Lakes, New York 2021 **13/48**
grape: riesling
notes of fresh, ripe orchard fruit; dry and drinkable