



snacks

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

shareables

crispy brussel sprouts balsamic glaze, green mayo, smoked hazelnut	14
burrata toast buffalo burrata, foccacia, garlic confit, hot honey arugula, maldon sea salt	15
baby bok choy sweet hoisin glaze, fresno chilis, garlic chips	15
fried fingerling potatoes roasted garlic aioli, cornichons, pickled red onions	14
antipasto marinated mozzarella, house ricotta, assorted cured meats, spicy giardiniera, pickled veggies, balsamic glaze	26
hog island clams kimchi stew, pickled daikon, fish, toast	23
pork schnitzel red lentil & mustard puree, lemon, scallions, pea tendrils	20
mezza plate chickpea fritters, pita, vadouvan yogurt, cucumber pickled veggies, hot honey	22

Executive Chef - Andrew Palmisano

Sous Chef - Stephen Erceg

cocktails

PSL Espresso Martini awakened spirit vodka, spiced pumpkin liqueur, cinnamon, nutmeg, pressed coconut water	15
Midnight Manhattan basil hayden, amaro nardini, ango, coco bitters	18
Pine-acillin smoked plantation pineapple rum, canton ginger liqueur, honey	15
Escobar's Revenge roquefort liqueur, sundried tomato liqueur, jalapeno tequila, mezcal, olive juice	18
Tequila Toddy hiatus reposado, orgeat, lemon, topped with hot water	16
Truth or Pear st george's pear liqueur, dry curacao, cinnamon simple	16
Toga Fog boodles gin, dry curacao, earl grey foam, lo-fi vermouth	17
Tomcat Sidecar tom cat gin, dry curacao, simple, lemon	16
Brown Butter Rum OF brown butter rum, rich demerara, ango, mole bitters	16
Fall Fizz winter aperol, cranberry juice, orange bitters, topped with soda	15

spirit free

Butter Beer butterscotch simple, vanilla simple, soda, whipped cream	10
Not Toddy lemon juice, cinnamon simple, honey simple	10
Pine-acillin NA lemon, honey, ginger, soda	10
Fall Fizz NA cranberry, orange, cinnamon, soda	10

beers

Utica Club	6
Other Half Green City IPA	8
Guinness Stout	8
Jacks Abby House Lager	8
Athletic Free Wave IPA (NA)	7

glasses

red

Domaine des Combat - Crozes-Hermitage, France grape: syrah dark cherry fruit; full body with light pepper on the finish	20/74
Fongoli Montefalco Rosso - Umbria, Italy grape: sangiovese, sagrantino, montepulciano medium body layered with dark fruit and earthiness	17/64
Swick Chillable (served chilled) - Willamette Valley, Oregon grape: malbec, pinot noir, mourvedre, verdlho brambly berry and black tea with savory florals	16/60
Ungrafted - Maipo Valley, Chile grape: carmenere robust red fruit, integrated herbs and a silky body	14/52
Bozeto de Exopto - Rioja, Spain grape: tempranillo, grenache, graciano ripe red fruit, light tannin, medium body, fresh flavor	13/48
Piaugier Cotes du Rhone - Aveyron, France grape: grenache, syrah, cinsault, carginan cherry, raspberry & spice; balanced earthiness, medium body	12/44
Lavia Monastrell - Bullas, Spain grape: monastrell smooth and easy with dark fruits, medium to full body	12/44
Dirty Pure The F Bomb - Central Coast, California grape: greenache, caabernet sauvognon, merlot ripe, red fruit and plum, with toasty vanilla, smooth finish	11/40

flatbreads

burrata margherita, fresh basil, marinara	19
spiced creme, proscuitto, gruyere, red onion, scallions	20
lamb ragu, shaved fennel, harissa crema, mint	21

salads

romaine caesar croutons, cracked black pepper, lemon	16
bibb green goddess dressing, lemon, local beets, local radish, sunflower seeds, cucumber	15
panzanella local greens, farmer's market tomatoes, cucumber, burrata, warm croutons, balsamic pearls, pickled red onions, champagne vinaigrette	21
(add grilled chicken - 6) (add burrata - 5)	

entrees

kindred burger two 4 oz patties, cheddar, garlic aioli, bacon jam, lettuce, tomato, onion, salt & vinegar chips, brioche	24
chicken pumpkin spice sweet potato puree, warm brussels slaw, pickled kohlrabi, natural jus	31
fall ravioli butternut squash, ricotta, brown butter, sage, pepitas	29
pan roasted cod apple fennel broth, mussels, fennel, udon noodles, calabrian chili oil, bok choy	34
ny prime strip steak sauce soubise, crispy fingerlings, seasonal mushrooms, black garlic mushroom butter	58

desserts

maple creme brulee	11
affogato	11
dark chocolate tart	11

glasses

bubbles

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

Montfort Cremant Brut - Loire Valley, France 11/40
grape: chenin blanc, chardonnay
crisp with light florals and fresh bubbles

Col di Luna Flora Rose - Veneto, Italy 11/40
grape: raboso
underripe strawberries, brambly red berries, light citrus zest

Comte de Laube Brut Rose - France 11/40
grape: gamay, grenache, pinot noir, airen, ugni blanc
red fruits with a hint of orange zest and crisp bubbles

Bianco Frizzante (1L) - Veneto, Italy 10/50
grape: glera, garagangea, durello
crisp green apple, fresh pear and lemon spritz

rosé

Koppitsch Unfiltered - Burgenland, Austria 15/56
grape: pinot noir
red berry and watermelon with a long, zippy finish

Domo Arigato - Central Coast, California 14/52
grape: pinot grigio
"ramato" style; notes of strawberry and peach with a light and zippy freshness

Caruso & Minini Sicilane Frappe Rose - Sicily, Italy 13/48
grape: frappato
strawberry and cherry with a lively finish

orange

Eros de Vincent - Alsace, France 16/60
grape: alsatian blend
light body with full texture; stone fruit with a savory finish

Swick the Flood (1L) - Willamette Valley, Oregon 16/75
grape: gewurztraminer, chardonnay, viognier, semillion
stone fruit, notes of tea, a light grip with a touch of acidity

glasses

more orange

Bel a Ciao - Bordeaux, France 14/52
grape: semillion
tangerine, wild flowers and a hint of tropical fruit

Mae Son Vino - Trento, Italy 13/48
grape: mueller thurgau
clementine, honeysuckle and jasmine; light and easy

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

white

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

Occhipinti Sp68 - Sicily, Italy 22/84
grape: zibibbo, albenello
dry and refreshing with jasmine and lemon curd notes

Bodega Zarate Rias Baixas Albarino - Galicia, Spain 18/68
grape: albarino
crisp green apple, lemon zest with balanced minerality

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

Arcese Bianco - Piedmont, Italy 14/52
grape: arneis, cortese, vermentino, sauvignon blanc
lively notes of peach & almond with a mineral finish

Direder (1L) - Niederosterreich, Germany 12/55
grape: gruner veltliner
light, dry & versatile; a touch of minerality leads to an easy sip

Freelander - Napa, California 10/36
grape: chardonnay
ripe orchard fruit, hints of oak with a long mineral finish

Weingut Furst Elbing (1L) - Mosel, Germany 10/50
grape: elbing
light body with crisp orchard fruit and gentle minerality
Wine Director - Annmarie Guglielmo