

# Dinner Menu

OPEN FOR DINE IN  
FROM 5-9PM.  
CALL US TO INQUIRE  
ABOUT ORDERS TO GO!  
315-787-0400

## A La Carte...



# Monday's

THREE COURSE PRIX FIXE  
NO CORKAGE FEES

45. PER PERSON  
20. WINE PAIRINGS

## "SNACKTINIS"

BEVY & BITE 15.  
SERVED UP  
TUESDAY - THURSDAY

## Plates to Share

OR NOT... WE DON'T JUDGE

- CRISPY CALAMARI & CHICKPEAS\*** 20  
pickled bell peppers & red onions,  
scallions, spicy aioli
- HONEY HOT CAULIFLOWER WINGS\*** 20  
creamy dill dipping sauce
- FRIENDSHIP FRIES\*** 14|17  
pickled red onions, house hot sauce,  
buttermilk dill dressing, spicy aioli,  
jones family farm feta cheese, scallions
- CLASSIC POUTINE\*** 14|17  
rosemary & garlic fries,  
bone marrow beef gravy, cheese curds  
**+ADD BACON & SCALLIONS** 4

## Salads

DON'T FORGET TO EAT YOUR GREENS

- FIELD GREEN SALAD\*** 12|16  
local greens, asparagus, radish,  
cucumber, toasted seeds, rhubarb vinaigrette  
**+ADD LOCAL FETA CHEESE** 1  
**+ADD JUMBO LUMP CRAB CAKE WITH SPICY AIOLI** 15  
**+ADD GRILLED CHICKEN** 10
- KINDRED KALE SALAD\*** 15|19  
pickled red onions, bacon, feta cheese,  
focaccia croutons, buttermilk herb dressing  
**+ADD GRILLED CHICKEN** 10  
**+ADD JUMBO LUMP CRAB CAKE WITH SPICY AIOLI** 15

## New York State Cheese

SERVED WITH HOUSE FOCACCIA, GLUTEN FREE BUCKWHEAT  
RAISIN CRACKERS, HOUSE PICKLES & WHOLE GRAIN MUSTARD

- × lively run, finger lakes gold, goat, ny
- × old chatham camembert, sheep & cow, ny
- × lively run, cayuga blue, goat, ny

- ONE CHEESE\*** 9
- ALL THREE\*** 24

## Grilled Flatbread

MADE IN HOUSE USING NYS FLOURS & PERFECT FOR SHARING

- SPRING VEGGIE & PESTO** 20  
grilled broccolini, foraged ramp pesto,  
roasted garlic cloves, herb ricotta, mozzarella

If you have a food allergy, please notify us.  
Allergen information for menu items is available.  
Ask an employee for details.

For separate checks, please provide notice at the time of booking.  
We are happy to split one bill evenly among all guests. Thank you!

## Mains

FEED YOUR BELLY & YOUR SOUL

- FRIED CHICKEN\*** 29  
four-piece bone-in chicken, buttermilk brine,  
cornmeal crust, house made cucumber pickles,  
cabbage slaw & honey hot sauce
- PORK BELLY, CHICKEN OR TOFU VEGGIE RICE BOWL\*** 28  
choice of protein with turmeric rice,  
miso glaze, local fried egg, pickled onions,  
spicy mayo, scallions, peanuts & sesame seeds
- 8 OZ OR 16 OZ GRILLED FLANK STEAK\*** 37|49  
sliced local grass-fed beef, black garlic butter,  
house steak sauce, rosemary fries, garlic aioli
- SPRINGTIME PASTA PRIMAVERA\*** 28  
house made pasta, bostrom farms bacon,  
local asparagus, foraged fiddleheads & ramp greens,  
lemon butter, pecorino, toasted breadcrumbs  
*-ask us for gluten free penne!*  
**+ADD HOUSE FOCACCIA BREAD** 2
- FISH, MEAT & PASTA DU JOUR\*** MKT  
chef's daily preparations, see our specials!

## Burgers and Sandwiches

- ON A HOUSE MADE BRIOCHE BUN USING NYS FLOURS.  
SERVED WITH HOUSE FRIES OR A FIELD GREEN SALAD
- JUMBO LUMP CRAB CAKE SANDWICH\*** 27  
tangy slaw, pickled red onions, spicy aioli
- KINDRED CLASSIC BURGER\*** 25  
house ground grassfed beef,  
shtayburne farm smoked cheddar,  
red onion, house pickles & garlic aioli

- CRISPY CHICKEN CUTLET\*** 25  
tomato ragu, herbed ricotta, spinach,  
mozzarella, garlic buttered bun

## Sides

WE LOVE GOOD COMPANY

- ROASTED ASPARAGUS\*** 14  
olive oil, garlic, crispy sunchoke chips, pecorino
- MAC & CHEESE\*** 14  
shell pasta or gluten free penne, creamy  
shtayburne cheddar cheese sauce, crispy panko  
**+ADD BACON & SCALLIONS** 4
- HOUSE FRIES\*** 9  
pre-emption plant & produce rosemary & garlic,  
garlic aioli - ask for our house ketchup!



A 2% hospitality supplement is added to all checks to help  
our restaurant provide competitive pay & benefits  
to our hardworking employees. This is not gratuity.  
To opt out, please let us know, no questions asked.

\*gluten free or options available