

hours

wednesday 11am-10pm
thursday 11am-10pm
friday 11am-11pm
saturday 12pm-11pm
sunday 12pm-4pm

reservations or private parties
607 296 4436



#burgersandchampagne FRIDAYS!
shop perfect burger and ANY sparkler for \$15

sparkler saturdays & sundays!
\$1 off sparklers, \$3 mimosas

happy hour wed-fri 'til 7
\$1 off beer, wine, sparklers

weekday winos
\$15 house bottles wed & thurs

SAVORY CREPES

served with our creamy yogurt crepe sauce, gluten free +3

ham, swiss — 8	egg, ham, swiss — 13
bacon, spinach, cheddar — 10	egg, prosciutto, swiss — 14
red pepper eggplant whip, havarti — 9	egg, bacon, cheddar — 13
spinach, havarti, truffle oil — 10	egg, mushroom, spinach, swiss — 13
prosciutto, spinach, havarti, truffle oil — 12	egg, spinach, gournay — 14
red pepper eggplant whip, gournay — 12	egg, smoked pork charcuterie, spinach, havarti, swiss, sriracha — 14
roasted summer squash & red onion, spinach, gournay, havarti — 14	chicken, mushroom, spinach swiss — 15
smoked pork charcuterie, red pepper eggplant whip, havarti, swiss — 12	chicken, bacon, spinach, cheddar — 14
chicken florentine, spinach, gournay — 14	chicken, roasted summer squash & red onion, spinach, havarti, swiss — 15

SWEET CREPES

served with our house-made honey whipped cream, gluten free +3

french toast crepe, maple syrup — 9	nutella — 7
rose hip jam, mascarpone — 9	nutella, strawberry — 10
blueberry compote, mascarpone — 10	nutella, banana — 10
strawberry, banana, mascarpone — 11	nutella, strawberry, banana — 12
nutella, chips ahoy! crumbles — 9	peanut butter, strawberry jam — 7
nutella s'more — 8	peanut butter, nutella, banana, bacon —

13

small plates

salads

sandwiches

flatbreads

gluten free crackers +1.5, gluten free flatbread +2

brie plate — 9

candied walnuts, dried mediterranean figs, rose hip jam,
oven toasted ciabatta

buffalo popcorn chicken & fries — 11

house-made ketchup, avocado ranch & spicy buffalo
blue cheese sauce

hummus — 8

sweet tomato, cucumber, whole mediterranean olives,
oven toasted flatbread

truffle fries — 5

white truffle oil, cracked pepper, garlic mayo

cured meat charcuterie — 14

prosciutto di parma, smoked pork, herbed gournay
cheese, red pepper eggplant whip, cornichon pickles,
candied walnuts, oven toasted ciabatta

bites — 3

whole mediterranean olives, cornichon pickles, candied
walnuts or salt chips

served with heritage greens, lightly tossed in our house red wine, orange, honey vinaigrette

feta, fig, walnut salad

heritage greens, house vinaigrette, honey drizzle (add
roasted chicken +3.5)

roasted chicken, bacon — 14

cheddar, tomato, cucumber, red onion

chicken, feta, olive — 14

sweet tomato, cucumber, red onion

quinoa, feta, hummus — 14

tomato, cucumber, red onion, mediterranean olives

small house heritage greens — 4

sweet tomato, cucumber, red onion

balsamic & olive oil, ranch or blue cheese +.50

roasted chicken or quinoa +3

gluten free +2

shop perfect burger

american cheese, lettuce, tomato, red onion, pickles,
tangy sriracha mayo, brioche, fries

chicken bacon sandwich — 11

cheddar, heritage greens, tomato, mayo, ciabatta, salt
chips, cornichon pickles

cured, smoked pork melt — 9

provolone, cheddar, mozzarella, dijon mustard,
ciabatta, salt chips, cornichon pickles

buffalo chicken sandwich

heritage greens, cheddar, buffalo sauce, creamy blue
cheese dressing, ciabatta, salt chips, cornichon pickles

blt melt — 9

bacon, cheddar, tomato, heritage greens, mayo,
ciabatta, salt chips, cornichon pickles

chicken, spinach, ricotta sandwich — 11

creamed garlic spinach ricotta, mozzarella, provolone,
ciabatta, salt chips, cornichon pickles

gluten free +2

margarita pizze

marinara, mozzarella, provolone, oregano

roasted vegetable — 9

roasted summer squash, red onion, sweet tomato,
mozzarella, provolone

prosciutto, fig, honey — 12

mozzarella, provolone, honey drizzle

buffalo chicken — 10

buffalo sauce, creamy blue cheese dressing,
mozzarella, provolone

prosciutto, mushroom, truffle — 11

mozzarella, provolone, white truffle oil

chicken, spinach, ricotta — 10

creamed garlic spinach ricotta, mozzarella, provolone

HOUSE COCKTAILS - 4 (the old favs)

Pomegranate Martini

Jasmine Gin + Tonic

Blanco Margarita

Sriracha Bloody Mary

Whiskey Sour

Citrus Vodka + Ginger Beer

Trader Vic's Spiced Rum + Coke

Mustard Seed + Cumin Bloody Mary

SPRING COCKTAILS - 6

Blueberry Compote Vodka Lemonade

greenbar tru organic lemon vodka, house made
blueberry compote, lemonade, fresh lemon

Ancho Chili Margarita

espolon reposado tequila, ancho reyes chili liqueur,
organic agave nectar, lime muddle

Elderflower Negroni

bombay sapphire dry gin, campari, thatchers organic
elderflower liqueur, orange wedge

Sweet Tea Vodka Rose Hip Arnold Palmer

ny sweet tea vodka, rose hip iced tea, lemonade

Brooklyn Bourbon Sidecar

kings county bourbon, orange liqueur, lemon

Grand Poppy Manhattan

rye whiskey, greenbar organic grand poppy liqueur,
angostura bitters, sour cherry

Black Rum Ginger Beer

blackwell spiced rum, saranac ginger beer, fresh lime,
angostura bitters

Organic Basil Vodka, Ginger Martini

square one organic basil vodka, greenbar ginger
liqueur, dry vermouth, candied ginger

Black Currant Moontini

firefly moonshine, organic black currant liqueur, simple
syrup, sparkling brut floater, fresh lime

SPIKED ESPRESSO BAR - 7

Espresso Vodka Martini

fresh pulled espresso shot, three olives triple shot vodka,
vanilla bean simple, coffee liqueur

Iced Espresso, Dark Cacao, Amaro

fresh pulled espresso shot, ramazzotti amaro, dark
cacao liqueur, coffee liqueur

Espresso, Chocolate Whiskey, Cream

kings county chocolate whiskey, fresh pulled espresso
shot, vanilla bean simple, coffee liqueur, cream

Ginger Rye Chai

our bengal spiced chai latte, spiked with small batch rye
whiskey, organic ginger liqueur, cinnamon sugar

Bourbon, Iced Mocha

our iced mocha with house cocoa simple syrup, spiked with rebel yell straight bourbon



TAKEOUT BAR MENU

SPARKLERS - 5

(sparkling brut with liqueurs + juices)

mimosa	pomegranate	cranberry
lavender	elderflower liqueur	rose hip liqueur
fig liqueur	ancho chili liqueur	strawberry liqueur
grand poppyseed liqueur	vanilla bean	violet liqueur
jasmine liqueur	aperol	campari
cucumber liqueur	black currant liqueur	blueberry compote lemondade

WINE

round hill chardonnay, ca — 5/15	coastal vines pinot grigio, ca — 5/15
ava grace sauvignon blanc, ca — 5/15	lamoreaux landing dry riesling, ny — 7/18
bread & butter pinot noir, ca — 5/15	round hill merlot, ca — 5/15
round hill cabernet, ca — 5/15	whiplash malbec, ca — 5/15
damiani mc2, ny — 7/18	douglas hill brut, ca — 5/15
mini opici brut (137ml), ca — 3	

BEER CANS

sixpoint crisp pilner, 5.4% abv — 4	pbr, 5.9% abv — 3
sloop juice bomb IPA, 5.6% abv — 4	sixpoint resin double IPA, 9.1% abv — 5
founders all day IPA, 4.7% abv — 4	narragansett lager, 5% abv — 3
Michelob Ultra, 4.2% abv — 3	black cherry white claw, 5% abv — 3

BEER BOTTLES

bud lite, 4.2% abv — 3	coors light, 4.2% abv — 3
brooklyn lager, 5.2% abv — 4	brooklyn pilsner, 5.1% abv — 4
new belgium fat tire ale, 5.2% abv — 4	ommegang rare vos, 6.5% abv — 4
left hand nitro milk stout, 6% abv — 4	