

signature cocktails

BUZZ BUTTON - 16
Blanco muerte tequila, ginger, lime, szechuan flower

PLUM NOIR - 16
Cognac, peach, fresh lemon, ginger, plum bitters

SPICED PEAR
OLD FASHIONED - 15
Bourbon, spiced pear, maple, bitters
Add pear wood smoke: \$2

SCARLETT SOUR - 15
Apple, armaretto, ginger, citrus, whites

THE CAULDRON - 14
Spanish cava, fig, blackberry, soda water

SATIN & SMOKE - 15
Olive oil washed vodka, olive brine, vermouth, smoked olives

FEATURE COCKTAIL - 15
A rotating selection of future T&C signature cocktails

UTICA COFFEE ROASTING CO.

cocktails

PUMPKIN ESPRESSO MARTINI 15
Espresso, Vodka, Pumpkin Cream, Crème de Cacao

ESPRESSO MARTINI 15
Espresso, Vodka, Crème de Cacao

WHITE CHOCOLATE CHAI LATTE 14
Espresso, White Chocolate Cream, Vodka, Cardamon, Rhubarb

PISTACHIO MARTINI 15
Espresso, Vodka, Pistachio, Crème de Cacao, Irish Cream

CAPPUCCINO MARTINI 15
Espresso, Vodka, Crème de Cacao, Irish Cream

wine by the glass

bubbles

POEMA CAVA
Brut Spain - 10/35

VEUVE DE VERNAY
Lorie Valley, France - 10/35

whites

EMPIRE ESTATE, DRY RIESLING
Finger Lakes - 10/38

CAVAZZA, PINOT GRIGIO
Italy - 11/37

BARRY FAMILY CELLARS, CHARDONNAY
Finger Lakes - 12/40

Root:1, SAUVIGNON BLANC
Chile, Casablanca Valley - 12/40

LIVING ROOTS, SWEET VIDAL
Finger Lakes - 10/33

RAVINES, GEWURZTRAMINER
Finger Lakes - 10/38
guh-VERSE-demeanor (Dry white with notes of honey & wildflower)

rose

ANTHONY ROAD, ROSE
Finger Lakes - 11/33

reds

AROMO, CABERNET SAUVIGNION
Chile - 12/38

ROSSO DEI POLITICI, MONTEPULCIANO ABRUZZO
Italy - 11/38

HEART & HANDS, PINOT NOIR
Finger Lakes - 13/40

BODEGA NORTON, MALBEC
Argentina - 10/38

CHATEAU CABOS
Bordeaux France - 12/40

EVODIA, GARNACHA
Spain - 12/40

ASK YOUR SERVER

TO SEE OUR EXCLUSIVE LIST OF OLD WORLD,
NEW WORLD & NEW YORK STATE WINES
BY THE BOTTLE

cans & bottles

PILSNER URQUELL
PILSNER, 4.4% ABV | Czech Republic - 5

HEINEKEN
LAGER, 5.0% ABV | Holland - 5

LABATT BLUE
LIGHT LAGER, 4.0% ABV | Canada - 5

MICHELOB ULTRA
LIGHT LAGER, 4.2% ABV | Missouri - 5

MODELO
LAGER 4.4% ABV | Mexico - 6

STELLA ARTOIS
LAGER 5% ABV | Belgium - 7

SUN CRUISER
VODKA 4.5% ABV | Boston - 8

HIGH NOON
VODKA 4.5% ABV | California - 8

non-alcoholic

TELEPATHY CLUB 8
Pear, fresh herbs, lime, tonic

SPARKLING STRAWBERRY LEMONADE 7
Strawberry, lemon, soda water

MOCKARITA 10
Pineapple, lime, orange juice, coconut, salted rim

ATHLETIC BREWING CO. 5
Run Wild IPA | Golden Ale

saranac soft drinks

SPARKLING LEMONADE 5

ROOT BEER 5

GINGER BEER 5

appetizers

BUTTER FLIGHT

House made focaccia, accompanied with chipotle, maple, garlic & herb, and apple pie butters 12
Substitute Gluten Free Bread

ZUCCHINI & MUSHROOM FLATBREAD

Farm fresh zucchini, local mushrooms, tomato pesto (VG,DF) 12
Add Burrata +10

FRIED CHEESE CURDS

Collin's Creamery mozzarella served with house made garlic aioli (GF) 12

BOWL OF FRIES

The best you'll ever have, served with T&C ketchup & house made garlic aioli (GF,DF) 9

SMASHED SALT POTATOES

Served on a bed of whipped herb gorgonzola, topped with pepper relish (GF) 14

TUNA TARTARE

Ahi tuna, sweet umami sauce, cucumber, red onion, house made pita chips (D,F) 18

BEEF CARPACCIO

Kilcoyne Farm tenderloin, blue cheese spread, caramelized fennel, crispy capers, housemade sesame crackers (G,E,D) 24

T&C EAST UTICA GREENS

Escarole, cherry peppers, bacon, pecorino, oreganata, garlic cream sauce 18

SHRIMP COCKTAIL

Traditional cocktail sauce, remoulade sauce (GF,DF) 18

SMOKED SALMON DIP

Fahro Island Salmon, cornichons, grilled crostini... just trust us, it's incredible 14
Pair the dip with a glass of Poema Cava, Brut – a beautiful bubbly from Spain - 10

LOCAL CHEESE BOARD - 18

A rotating assortment of local cheeses and accompaniments highlighting the variety of dairy products in New York State

PAIRS WELL WITH:

Root:1 Sauvignon Blanc
Argentina 12/40

LOCAL GRAZING BOARD - 29

Assorted cheeses and meats, grilled bread, grape jam, cornichons, Marcona almonds, and other accompaniments

PAIRS WELL WITH:

Anthony Road, Rose
Finger Lakes 11/33

salads & soups

BEETS & BERRIES

Beets, seasonal berry, whipped honey, basil sugar, toasted coconut (GF) 11

TOMATOES & BURRATA

Heirloom tomatoes, house made pesto, balsamic reduction (GF) 19

CAESAR SALAD

Romaine, white anchovy, classic dressing, garlic croutons, farm parm half 9 / full 13

MIXED GREEN SALAD

Spring mix, crispy chickpeas, rotating seasonal vegetables, feta, red wine vinaigrette (GF) 21

SEAFOOD CHOWDER

Rotating assortment of fresh seafood, cream, stock and fresh herbs (GF) 15

ROASTED BUTTERNUT SQUASH SOUP

Roasted peppers, sage oil, coconut milk (GF,DF,VG) 12

TOMATO BISQUE

Heirloom tomatoes, cream, herbs (GF) 12

** red dishes are seasonal
20% gratuity will be added to parties of six or more*

*All sandwiches are served with house cut French fries.
Gluten free buns available by request*

Half-pound patty, whipped blue cheese, caramelized onions, tomato aioli, served on a brioche bun 27

Local vegetables, spring mix, tomato pesto on house made focaccia, served with a side green salad (VG,DF) 18

All of our pasta is made fresh daily

House made bucatini pasta, garlic, shallots, lemon,
capers, white wine butter sauce 34
Or try it with grilled chicken

Like chicken Alfredo... but French.
House made tagliatelle pasta, spicy chicken cutlet,
garlic, shallots, rich sauce of butter cream, parmesan
& gruyere 29



This intimate dining space was crafted with elegance, privacy and beauty in every step.
A lovely space to host meetings, dinner parties and celebrations of any kind.
Enjoy Tailor and the Cook like you've never seen it before.

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[illegible]

8oz beef tenderloin, garlic mashed potatoes, local vegetables 47

8oz beef tenderloin with our signature peppercorn rub, garlic mashed potatoes, local vegetables 49

**12oz New York Strip, hand cut French fries,
chimichurri sauce 41**

14oz Berkshire Chop, apple jus, sweet & spicy
fennel reduction, confit fingerlings, roasted
zucchini 42

Roasted with mint pesto, served with salt potatoes & seasonal vegetables 53

12oz cut served with creamy mashed potatoes,
chef's choice vegetables, au jus, horseradish
sauce 56

[illegible]

Jumbo scallops, butternut squash underlay,
walnut foriana (GF,DF) 34

Honey mustard glaze, lemon dill rice,
spinach (GF,DF) 31

Butternut squash, green peas, heirloom tomatoes (VG.GF) 24

Pan seared, seasonal vegetable, confit fingerling potatoes, blueberry thyme gastrique (GF,DF) 36

Garlic mashed potatoes, ketchup gravy, honey glazed carrots 28

Bone-In roasted breast, sautéed greens, roasted fingerling potatoes, Beurre blanc sauce 32

Beets, hummus, pita chips (VG) 24

TAILOR AND THE COOK'S SURF & TURF – MARKET PRICE

Our 8oz Hand Cut Filet & A 6oz Lobster Tail
Served with roasted fingerling potatoes, seasonal vegetables

PAIRS WELL WITH:

Hearts and Hands, Pinot Noir
Finger Lakes 13/40

Or enjoy with a bottle of Veuve Clicquot Yellow Label - 80