

# Tailor & the Cook

## ON MAIN



Executive Chef - Cody Jipson  
Chef – Jimmy Feliciano  
Chef - Howard Shanley

### APPETIZERS

UTICA BREAD 2 / person

**whipped maple butter (G,D,V)**

Gluten Free Bread available +2

LOCAL GRAZING BOARD 29

**curated assortment of NYS cheese, cured meat & charcuterie, accompaniment, griddled bread, cracker (G,D)**

FRIED MEATBALLS 12

**red sauce (G,D,E)**

FRIED CHEESE CURDS 12

**smoked tomato aioli (D,E,V)**

BOWL OF FRIES 9

**T&C seasoned salt, aioli, ketchup (E,V)**

SHRIMP COCKTAIL 18

**traditional cocktail sauce, remoulade sauce (E)**

CRISPY SMASHED SALT POTATOES 15

**bleu cheese, seasonal vegetable relish (D,V)**

BEETS & FETA 16

**honey baked feta, blueberry puree, candied hazelnuts, pea shoots (D,E,V)**

EAST UTICA BEET GREENS 18

**house made hot sauce, cherry peppers, bacon, pecorino, breadcrumbs (D,G)**

SWEET POTATOES & BURRATA 19

**maple vinaigrette, pickled cranberry, walnut foriana (D,V)**

### SANDWICHES

T&C SMASH BURGER 20

**shredded romaine, cheddar, bacon jam, chipotle aioli, brioche (G,D,E)**

Add another smash patty +5

ASK ABOUT OUR SANDWICH FEATURE 23

BARBEQUE BEEF BRISKET SANDWICH 23

**barbeque sauce, crispy onions, smoked gouda, brioche (G,D,E)**

FRIED CHICKEN KATSU SANDWICH 20

**panko breaded chicken breast, katsu sauce, miso mayo, pickled daikon radish & carrot, focaccia (G,E)**

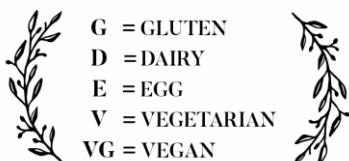
Substitute Gluten Free Bread or Bun +2

All sandwiches come with a side of lettuces or upgrade to fries +5

### SUPPLEMENTS TO ANY DISH

(5) SHRIMP 16 • (3) SCALLOPS 19 • CHICKEN BREAST 12  
STEELHEAD TROUT 19 • BURRATA 10 • GOAT CHEESE 5  
BACON 3 • SUNNY EGG 3

### ALLERGEN LEGEND



### SOUPS & SALADS

BEET GAZPACHO 16

**“tajin” goat cheese, pickled beets, lovage oil, blood orange segments (D,V)**

FIELD GREEN LETTUCES 6

**herbs, red wine vinaigrette (VG)**

NICE SALAD 20

**field green lettuces, roasted beet, hazelnut, golden raisins, chevre, red wine vinaigrette (D,E,V)**

CAESAR SALAD HALF 9 / FULL 13

**romaine, white anchovy, classic dressing, garlic breadcrumb, farm parm (G,D,E)**

SMASHED CUCUMBERS 13

**sesame vinaigrette, sambal aioli, chili crunch (E,V)**

### ENTRÉES

PAN SEARED SCALLOPS 36

**house made casarecce salad, tomato, cucumber, feta, za’atar vinaigrette (G,D,E)**

OUR CHICKEN RIGGIES 26

**house made rigatoni, bell & cherry peppers, mushrooms, onions, chicken thigh, riggie sauce (G,D,E)**

Substitute Gluten Free Pasta +3

CRISPY PORK BELLY MACARONI & CHEESE 34

**house made elbow macaroni, NYS three cheese sauce, sweet chili sauce, scallion, micro thai basil (G,D,E)**

BEEF BOLOGNAISE 37

**house made casarecce, kale, onion, garlic, tomato, farm parm (G,D,E)**

Substitute Gluten Free Pasta +3

SHRIMP CALIFAS 38

**polenta, sofrito, ‘nduja, charred lime (D)**

ROASTED TOMATO RISOTTO 29

**Grey barn farms tomatoes, sweet corn (VG)**

PAN SEARED 5 SPICE DUCK BREAST 41

**summer vegetables, crispy rice cakes, mentsuyu sauce (G,E)**

PAN ROASTED STEELHEAD TROUT 32

**zucchini, sweet corn & black bean salad**

STEAK "PANZANELLA" 54

**Kilcoyne Farms sliced tenderloin, tomatoes, seasonal vegetables, toasted focaccia, shallot sherry vinaigrette, smoked blue cheese (G,D)**

PARTIES OF 6 & ABOVE = 20% GRATUITY \*SPLIT CHECKS = 20% GRATUITY \*BAR TABS OPEN AFTER CLOSE = 20% GRATUITY  
\*PARTIES OF 10 & ABOVE WITH MORE THAN 6 SEPARATE CHECKS = 25% GRATUITY

# Tailor & the Cook

ON MAIN



From New York’s farms to your table, and everything in between-- quality, care and authenticity in every step

## SIGNATURE COCKTAILS

**INSTANT CRUSH 17**  
Botanist Gin, Passionfruit Liqueur, Aperol, Sweet Vermouth, Lime, Orange, Egg White

**BORROWED THYME 16**  
Albany Vodka, Barrows Intense Ginger Liqueur, Lemon Juice, Honey, Thyme

**LA CONCHA 17**  
Ron De Barrilito Rum, Crème De Banana, Aperol, Lime, Pineapple

**SHORT & SNOUT 16**  
Bacon Fat Washed Bourbon, Maple Syrup, Bitters

**SPRITZ & GIGGLES 16**  
Gin, Grapefruit, Lemon Juice, Seasonal Fruit Liqueur, Ginger Beer

**THE CATAMARAN 17**  
Mezcal, Mango Liqueur, Lime, Lemon, Orange Liqueur, Mild Verde Hot Sauce, Tajin Rim

**UTICA COFFEE COCKTAILS**  
**CARAJILLO 17**  
Espresso, Reposado Tequila, Licor 43

**ESPRESSO MARTINI 16**  
Espresso, Vodka, Coffee Liqueur, Crème de Cocoa

**OH NO YOU DIDN’T 17**  
Pistachio or Coconut, Espresso, Vodka, Coffee Liqueur, Crème de Cocoa

**CAPPUCCINO MARTINI 16**  
Espresso, Vodka, Coffee Liqueur, Crème de Cocoa, Bourbon Cream

## TAILORED CLASSICS

**TAILORED DAIQUIRI 15**  
Don Q Rum, Lime Juice, Simple Syrup

**NEW YORK SOUR 16**  
Four Roses Bourbon, Lime/Lemon/Orange Juice, Egg Whites, Simple Syrup, Red Wine Float

**MAIN STREET SIDECAR 16**  
Cognac, Orange Liqueur, Lemon Juice

**BEE’S KNEES 16**  
Barr Hill Gin, Lemon Juice, Honey

**CLOVER CLUB 16**  
Tanqueray Gin, Raspberry Syrup, Lemon Juice, Egg Whites

**BOURBON, RYE, OR IRISH WHISKEY FLIGHTS AVAILABLE 35**  
ASK YOUR SERVER WHAT THE SELECTIONS ARE

## NA COCKTAILS

**TELEPATHY CLUB (NA) 8**  
Pear, Fresh Herbs, Lime, Tonic

**SPARKLING CHERRY LIMEADE (NA) 10**  
Luxardo Cherry Syrup, Lime Juice. Soda Water

## BUBBLES

LAKEWOOD, BUBBLY CANDEO Finger Lakes 10  
PRIMA PERLA, PROSECCO Italy, Veneto 12

## WHITES

HEART & HANDS, RIESLING Finger Lakes 12  
BEDELL CELLARS, PINOT GRIS Long Island, North Fork 12  
LAMOREAUX LANDING, UNOAKED CHARDONNAY, Finger Lakes 12  
HECTOR WINE CO., SAUVIGNON BLANC Finger Lakes 12  
POPPY CHARDONNAY, California, Santa Lucia Highlands 15

## ROSE

BARRY CELLARS, DRY ROSE OF CABERNET FRANC Finger Lakes 13

## REDS

BOUNDARY BREAKS, CABERNET FRANC Finger Lakes 13  
BORELL-DIEHL, PINOT NOIR Germany, Pfalz 13  
LA BETE NOIRE, MALBEC France, Cahors 13  
HECTOR WINE CO., CABERNET & SYRAH BLEND Finger Lakes 13  
FREELANDER, CABERNET SAUVIGNON California 14  
CANTINE DEI, ROSSO DI MONTEPULCIANO Italy, Tuscany 14  
PENTIMENTO, RED BLEND France, Bourdeaux 15

## PACKAGE BEER

UTICA CLUB - PILSNER, 5% ABV | **Utica** 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  
KIRIN ICHIBAN - MALT LAGER 5.0% | **Japan** 6  
NARRAGANSETT - LAGER 5.0% ABV | **Rhode Island** 6  
MODELO - LAGER 4.4% ABV | **Mexico** 6  
STELLA ARTOIS - LAGER 5% ABV | **Missouri** 7  
KONA BIG WAVE - GOLDEN ALE 4.4% ABV | **Hawaii** 6  
OMMEGANG NEON RAINBOWS - NEIPA 6.7% | **Cooperstown** 12  
GROW - SEEDLING II HAZY IPA 6.2% ABV | **New Hartford** 12  
PRISON CITY - MASS RIOT NEIPA 6.8% ABV| **Auburn** 12  
TALKING CURSIVE - SOUR SUMMER HAZE IPA | **Syracuse** 12  
BROOKLYN BREWING - SUMMER ALE 5.0% | **Brooklyn/ Utica** 6  
SAMUEL SMITH- OATMEAL STOUT, 5.0 % ABV | **England** 9  
DUVEL - BELGIAN STRONG BLOND 8.5% ABV | **Belgium** 14

## CIDER

PHONOGRAPH, HARVEST CIDER, UN-SWEET 6.3% ABV | **Ithaca** 7  
PHONOGRAPH, HARVEST CIDER, SEMI-SWEET 5.4% ABV | **Ithaca** 7  
PHONOGRAPH, ROSÉ CIDER, BRUT 6.2% ABV | **Ithaca** 7

## HARD SELTZER

HIGH NOON 4.5% ABV | **California** 7  
ASK YOUR SERVER ABOUT OUR SELECTION.

## NON ALCOHOLIC

ATHLETIC BREWING CO. <.5% ABV | **Connecticut** 6  
*Upside Dawn Golden Ale - Ripe Pursuit Lemon Radler - Run Wild IPA*

## SARANAC SOFT DRINKS

*Root Beer - Ginger Beer* 4

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