

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)

TOMATOES & BURRATA 19

heirloom tomatoes, tomato vinaigrette, basil (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)

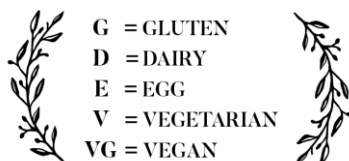
Substitute Gluten Free Bread or Bun +2

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

HEIRLOOM TOMATO GAZPACHO 16

salsa fresca (V, VG)

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
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

PHONOGRAPH, HARVEST CIDER, 5% ABV | **Connecticut** 6
Upside Dawn Golden Ale - Ripe Pursuit Lemon Radler - Run Wild IPA

SARANAC SOFT DRINKS

Root Beer - Cherry Beer 4

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