

Tailor & the Cook

ON MAIN



Executive Chef - Cody Jipson
Sous 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, parsnip puree, candied hazelnuts, pea shoots (D,E,V)

EAST UTICA BEET GREENS 18

house made hot sauce, 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

SLICED BEEF SIRLOIN SANDWICH 23

arugula, muenster, grilled onion, creamy horseradish, focaccia (G,D,E)

BUTTERMILK FRIED CHICKEN SANDWICH 20

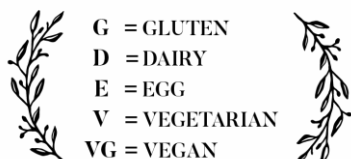
sweet & spicy sauce, smoked gouda, brioche, pickles, umami mayo (G,D,E)

Substitute Gluten Free Bread or Bun +2

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 WEDGE SALAD HALF 9 / FULL 13

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

ENTRÉES

PAN SEARED SCALLOPS 36

white flint grits, carrot relish, sweet peas, pea shoots

OUR CHICKEN RIGGIES 26

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

Substitute Gluten Free Pasta +3

SMOKED BRISKET MACARONI & CHEESE 36

elbow macaroni, NYS three cheese sauce, barbeque sauce, crispy onions (G,D,E)

BEEF BOLOGNAISE 37

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

Substitute Gluten Free Pasta +3

TEMPURA FRIED SHRIMP 37

cold noodle salad, black garlic, pickled veggies, soy & sesame (G)

Add Chili Crunch +2

MUSHROOM RISOTTO 29

local mushrooms, seasonal vegetables (VG)

PAN SEARED DUCK BREAST 46

parsnip puree, lentils, fresh fennel salad, cherry gastrique

PAN ROASTED STEELHEAD TROUT 39

jasmine rice congee, crispy sunchoke, soy pickled mushroom, miso dashi (G)

KILCOYNE FARMS FILET MIGNON 54

fingerling potato, broccoli, dijon cream sauce (D)

CRISPY PORK BELLY 29

celery root mash, arugula, parsnip, brown sugar glaze (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

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
Choice of Pistachio or Chocolate
Espresso, Vodka, Coffee Liqueur, Crème de Cocoa

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

BUBBLES

ANTHONY ROAD BUBBLY Finger Lakes, Seneca Lake 10
PRIMA PERLA PROSECCO Italy, Veneto 12
SOUTH HILL BALDWIN CIDER Hammondsport, NY 11

WHITES

HEART & HANDS RIESLING Finger Lakes 12
SHELDRAKE POINT PINOT GRIS Finger Lakes, Cayuga Lake 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

APOLLO’S PRAISE 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

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

NYS NEGRONI 16
Lake Placid Blue Line Gin, Faccia Brutto Aperitivo, Method Sweet Vermouth

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

EASY DOES IT (NA) 10
Seasonal Flavored Italian Soda, Sweet Cream

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