

Tailor & the Cook

ON MAIN



BOARDS to share

LOCAL GRAZING BOARD 29

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

SEASONAL VEGETABLES, ROASTED & RAW 18

chef's selection of seasonal vegetable, goat cheese (D,V)

APPETIZERS

UTICA BREAD 2 / person

whipped maple butter (G,D,V)

FRIED MEATBALLS 12

red sauce (G,D,E)

FRIED CHEESE CURDS 12

smoked tomato aioli (D, E)

BOWL OF FRIES 9

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

SHRIMP COCKTAIL 18

traditional cocktail sauce, remoulade sauce (E)

CRISPY SMASHED SALT POTATOES 15

bleu cheese, summer vegetable relish (D,V)

BEET GREENS, EAST UTICA 18

'nduja sausage, garlic breadcrumb, farm parm (G,D)

SANDWICHES

T&C DOUBLE SMASH BURGER 20

lettuce, tomato, red onion, T&C sauce, muenster, brioche (G,D,E)

ASK ABOUT OUR SANDWICH FEATURE 21

SLICED BEEF SIRLOIN SANDWICH 23

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

CHICKEN PARM SANDWICH 20

breaded chicken cutlet, arugula, smoked tomato jam, ricotta (G,D,E)

SUPPLEMENTS TO ANY DISH

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

ALLERGEN LEGEND



G = GLUTEN

D = DAIRY

E = EGG

V = VEGETARIAN

VG = VEGAN



SOUPS & SALADS

POZOLE SOUP 16

chicken, ancho chile, hominy, corn tortilla, lime, crème fraiche (D)

NORWICH MEADOWS LETTUCES 6

herbs, red wine vinaigrette (VG)

NICE SALAD 18

Norwich Meadows lettuce, tomato, hazelnut, cherry, feta, red wine vinaigrette (D,V)

CAESAR SALAD 13

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

BEETS & BERRIES 15

roasted beet, fresh berry, crème fraiche, hazelnut, mint (D)

TOMATOES & BURRATA 17

tomato vinaigrette, pickled ramp, fried basil, herb oil (D)

ENTRÉES

PAN SEARED SCALLOPS 36

risotto, sweet corn, crispy bacon (D)

OUR CHICKEN RIGGIES 26

chicken thigh, house rigatoni, local mushroom, bell pepper, onion, house pickled cherry pepper (G,D,E)

LOBSTER MACARONI & CHEESE 42

elbow macaroni, NYS three cheese sauce, chicken fried lobster (G,D,E)

BEEF BOLOGNAISE 37

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

THAI PEANUT SHRIMP 37

spicy shrimp, summer vegetable, chilled noodle, peanut sauce, cashew (G)

SWEET CORN RISOTTO 26

blistered tomato, crispy onion (VG)

SLOW ROASTED PORK 35

refried bean, summer vegetable, ancho chile, corn tortilla strip (D)

DUCK BREAST 41

scallion pancake, summer vegetable, rhubarb sweet and sour (G,E)

ROASTED STEELHEAD TROUT 39

tomato polenta, dandelion agrodolce, onion (D)

KILCOYNE FARMS SLICED TENDERLOIN 54

steak frite, summer vegetable, chimichurri (D)

PARTIES OF 6 AND ABOVE = 20% GRATUITY *SPLIT CHECKS = 20% 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

NYS NEGRONI 16 St. Lawrence New York Dry Gin, Faccia Brutto Aperitivo, Method Sweet Vermouth
INVISIBLE ENEMY 16 Gin, White Cocoa, Cocchi Americano, Absinthe, Lemon
DOUBLE BUZZ 17 Reposado Tequila, Ginger, Saffron, Lime, Szechuan Button
BAGG'S SQUARE SANGRIA 16 NYS Red Wine, Cognac, Dry Curacao, Seasonal Fruit
BETRAYED BY THE GAME 16 Bourbon, Whey Sour, Bitters, Maderia, Orange
FLANNEL IS THE COLOR OF MY ENERGY 16 Rye, Benedictine, Lemon, Dry Cider
TIGHTROPE 16 Vodka, Aperol, Yuzu, Lemon, Egg Whites
MIDNIGHT CRUSADE 16 Rum, Dolin Blanc, Orange Liqueur, Cherry Sage Syrup
OH NO YOU DIDN'T 17 Pistachio, Espresso, Vodka, Kahlua, Crème de Cocoa
LOW ABV & NA COCKTAILS
KINGSMAN (LOW ABV) 15 Dassai Blue Sake, Earl Grey, Yuzu, Toasted Rice Syrup
TELEPATHY CLUB (NA) 8 Pear, Thyme, Lime, Basil, Tonic

BUBBLES

ANTHONY ROAD BUBBLY Finger Lakes, Seneca Lake	10
PRIMA PERLA PROSECCO Italy, Veneto	12

WHITES

APOLLO'S PRAISE DRY RIESLING Finger Lakes, Seneca Lake	12
BEDELL CELLARS PINOT GRIS Long Island, North Fork	12
RED TAIL RIDGE CHARDONNAY, SANS OAK Finger Lakes	12
HECTOR WINE CO. SAUVIGNON BLANC Finger Lakes	12
PLANETA, LA SEGRETA BIANCO Italy, Sicily	13
AU BON CLIMAT CHARDONNAY California, Santa Barbara	15

ROSE

APOLLO'S PRAISE DRY ROSE Finger Lakes, Seneca Lake	13
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REDS

BUTTONWOOD GROVE 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

SAKE

DASSAI BLUE SAKE ABV Hyde Park, New York	7
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PACKAGED BEER

UTICA CLUB - PILSNER, 5% ABV Utica	4
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
BUD LIGHT - LIGHT LAGER 4.2% ABV Missouri	5
EQUALBRIUM- "ENERGY IS FROZEN MATTER" - IPA, 6.5% ABV Middletown	10
THREES BREWING- LOGICAL CONCLUSION - HAZY IPA, 7% ABV Brooklyn	9
INDUSTRIAL ARTS- "WRENCH" - N.E. IPA, 7.1% ABV Beacon	9
ALLAGASH BREWING - WHITE BEER, 5.1% ABV Maine	6
FOUNDERS PORTER, 6.5% ABV Michigan	7
COMMON ROOTS LAGER, 5.2% ABV Glens Falls	6
BEER TREE- TRIPPY TREE SOUR 7.3% ABV Johnson City	10
PRISON CITY BREWING- HERE WE GO HAZY IPA, 6.5% ABV Auburn	8
THE ALCHEMIST- FOCAL BANGER - N.E. IPA 7% ABV Vermont	10
THE ALCHEMIST- HEADY TOPPER - AMERICAN DOUBLE IPA 8% ABV Vermont	10
SAMUEL SMITH- OATMEAL STOUT, 5.0 % ABV England	9
ORVAL- BELGIAN PALE 6.9% ABV Belgium	11.2oz
DUVEL - BELGIAN STRONG BLOND 8.5% Belgium	11.2oz
OMMEGANG- THREE PHILOSOPHERS 9.7% ABV Cooperstown	750ml
LINDEMANS FRAMBOISE- RASPBERRY LAMBIC 2.5% ABV Belgium	750ml

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

SELTZERS

HIGH NOON 4.5% ABV California	7
NUTRL 4.5% ABV Canada	7

NON-ALCOHOLIC

ATHLETIC BREWING CO. <.5% ABV Connecticut	6
<i>Upside Dawn Golden Ale - Lite - Run Wild IPA</i>	



SCAN HERE!

to learn about the farms, wineries & breweries that make us who we are!



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