

Executive Chef - Cody Jipson
Sous Chef - Howard Shanley

Tailor & the Cook

ON MAIN



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,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)

SANDWICHES

FIG & FETA DOUBLE SMASH BURGER 20

lettuce, whipped Jones Family Farm feta, fig jam, 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)

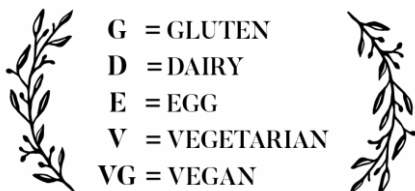
BUTTERMILK FRIED CHICKEN SANDWICH 20

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

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



G = GLUTEN

D = DAIRY

E = EGG

V = VEGETARIAN

VG = VEGAN

SOUPS & SALADS

PUMPKIN SOUP 14

crispy sage, crème fraiche, toasted pepitas (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 13

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

BURRATA & ROASTED SQUASH 19

maple vinaigrette, pickled cranberry, toasted walnut (D,V)

ENTRÉES

PAN SEARED SCALLOPS 36

seasonal vegetable, apple butter, walnut foriana (D)

OUR CHICKEN RIGGIES 26

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

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)

SHRIMP ETOUFFEE 37

jasmine rice, spicy Cajun gravy, bell pepper, scallion, lemon

STUFFED ACORN SQUASH 24

kale, mushroom & fennel, sour cherry gastrique, arugula (VG)

DUCK LEG CONFIT 39

garbanzo bean cassoulet, prosciutto, sweet pea puree

HERB CRUSTED STEELHEAD TROUT 39

butternut squash, cabbage, caper cream sauce (D)

KILCOYNE FARMS SLICED TENDERLOIN 54

frites, seasonal vegetable, chimichurri (D)

NOT YOUR GRANDMA'S MEATLOAF 32

root vegetable mash, brussels sprout, mushroom gravy (D,E)

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

*ANY BAR TABS LEFT OPEN AT THE END OF THE EVENING = 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**
Lake Placid Blue Line Gin, Faccia Brutto Aperitivo, Method Sweet Vermouth
- WHAT A PEAR 16**
Bourbon or VSOP Cognac, Spiced Pear Liqueur, Demerara Syrup, Aromatic Bitters
- THE PURPLE PLANE 17**
Empress Gin, Peach Liqueur, Crème De Violette, Lemon, Simple Syrup
- SMOKE SHOW 16**
Mezcal, Dry Curacao, Lime, Simple Syrup, Cherry Juice, Habanero Bitters
- TIGHTROPE 17**
Vodka, Aperol, Yuzu, Lemon, Egg Whites
- OH NO YOU DIDN'T 17**
Pistachio, Espresso, Vodka, Kahlua, Crème de Cocoa
- CAPPUCCINO MARTINI 16**
Espresso, Vodka, Kahlua, Crème de Cocoa, Bourbon Cream
- T&C Hot & Dirty Martini 16**
NY Hot Pepper Vodka, Olive Juice, Blue Cheese Olives
- NA COCKTAILS**
- TELEPATHY CLUB (NA) 8**
Pear, Thyme, Lime, Tonic
- LET'S PRETEND (NA) 8**
Coconut Tea, Almond Syrup, Freshly Ground Cinamon
- EASY DOES IT (NA) 10**
Orange Cordial, Soda Water, Sweet Cream

BUBBLES

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

WHITES

- RED TAIL RIDGE 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
- FAMILLE HUGEL "GENTIL" WHITE BLEND France, Alsace 13
- AU BON CLIMAT CHARDONNAY California, Santa Barbara 15

ROSE

- ANTHONY ROAD DRY ROSE OF CABERNET FRANC Finger Lakes 13

REDS

- APOLLO'S PRAISE CABERNET FRANC Finger Lakes 13
- JEAN PERRIER ET FILS, PINOT NOIR France, Savoie 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

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
- MILLER HIGH LIFE - LIGHT LAGER 4.6% ABV | Missouri 5
- BLUE MOON - BELGIAN WHITE, 5.4% ABV | Colorado 5
- SARANAC PALE ALE- 5.5% ABV | Utica 5
- MODELO - LAGER 4.4% ABV | Mexico 6
- PERONI - LAGER 5% ABV | Italy 6
- STELLA ARTOIS - LAGER 5% ABV | Missouri 7
- FLOWER POWER - HAZY IPA, 7.2% ABV | Ithaca 7
- INDUSTRIAL ARTS- "WRENCH" - N.E. IPA, 7.1% ABV | Beacon 9
- GREAT LAKE PORTER, 6.5% ABV | Ohio 7
- SAMUEL SMITH- OATMEAL STOUT, 5.0 % ABV | England 9
- DUVEL - BELGIAN STRONG BLOND 8.5% | Belgium 14
- DELIRIUM TREMENS - BELGIAN STRONG BLOND 8.5% | Belgium 12
- OMMEGANG- THREE PHILOSOPHERS 9.7% ABV | Cooperstown 25

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
- Black Cherry - Pineapple*

NON-ALCOHOLIC

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

SARANAC SOFT DRINKS

- Root Beer - Ginger Beer - Black Cherry* 4

DRAFT BEER SELECTIONS

- Saranac Hoppy Hour IPA 7.0%**
Utica, NY
- Baggs Sq 42 Lager 5.4%**
Utica, NY
- Meier's Creek Fruited Sour 6.0%**
Cazenovia, NY
- Guinness 4.2%**
Dublin, Ireland
- Grow Pistachio Stout 8.0%**
New Hartford, NY
- Ithaca Apricot Wheat 4.9%**
Ithaca, NY
- Maine Lunch IPA 7.0%**
Freeport, ME
- Saranac Black Forest 5.2%**
Utica, NY

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