

Executive Chef - Cody Jipson  
Sous Chefs - Brandon VanSlyke &  
Howard Shanley

# 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)

## 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)

#### 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

#### SEAFOOD CHOWDER 16

mirepoix, fennel, potato, cream, bacon, sourdough  
toast points (G,D)

#### NORWICH MEADOWS LETTUCES 6

herbs, red wine vinaigrette (VG)

#### NICE SALAD 20

Norwich Meadows lettuce, roasted beets, hazelnut,  
cherry, chevre, red wine vinaigrette (D,V)

#### CAESAR SALAD 13

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

#### BURRATA & HONEYNUT SQUASH 19

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

## ENTRÉES

#### PAN SEARED SCALLOPS 36

fall vegetables, apple butter, walnut foriana (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)

#### LAOTIAN SHRIMP 37

house made noodles, coconut milk, turmeric,  
lemongrass, fish sauce, cashew, sesame (G)

#### BUTTERNUT SQUASH RISOTTO 26

seasonal fall vegetables, (VG)

#### SLOW ROASTED PORK 35

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

#### DUCK BREAST 41

three sisters, concord grape gastrique

#### HERB CRUSTED STEELHEAD TROUT 39

butternut squash, radicchio, caper cream sauce (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

<b>NYS NEGRONI</b> 16 Lake Placid Blue Line Gin, Faccia Brutto Aperitivo, Method Sweet Vermouth
<b>INVISIBLE ENEMY</b> 16 Gin, White Cocoa, Cocchi Americano, Absinthe, Lemon
<b>CARRION</b> 16 Mezcal, Pumpkin Spice Syrup, Aromatic Bitters, Orange, Star Anise
<b>BAGG'S SQUARE SANGRIA</b> 16 NYS Red Wine, Cognac, Dry Curacao, Seasonal Fruit
<b>BETRAYED BY THE GAME</b> 16 Bourbon, Aquafaba Sour, Bitters, Maderia, Orange
<b>FLANNEL IS THE COLOR OF MY ENERGY</b> 16 Rye, Benedictine, Lemon, Dry Cider
<b>HINDSIGHT</b> 16 Rum, Luxardo, Thyme Syrup, Lemon, Currant
<b>TIGHTROPE</b> 17 Vodka, Aperol, Yuzu, Lemon, Egg Whites
<b>OH NO YOU DIDN'T</b> 17 Choice of Pistachio or Pumpkin, Espresso, Vodka, Kahlua, Crème de Cocoa
<b>LOW ABV &amp; NA COCKTAILS</b>
<b>KINGSMAN (LOW ABV)</b> 15 Dassai Blue Sake, Earl Grey, Yuzu, Toasted Rice Syrup
<b>TELEPATHY CLUB (NA)</b> 8 Pear, Thyme, Lime, 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
MODELO - LAGER 4.4% ABV   Mexico	6
PERONI - LAGER 5% ABV   ITALY	6
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
GREAT LAKE PORTER, 6.5% ABV   OHIO	7
BEER TREE- TRIPPY TREE SOUR 7.3% ABV   Johnson City	10
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	550ml
DELIRIUM - TREMENS - BELGIN ALE, 8.5% ABV   Belgium	16.9OZ
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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