

Executive Chef - Cody Jipson  
Sous Chef - Howard Shanley

# Tailor & the Cook

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ON MAIN



## BOARDS to share

### APPETIZERS

UTICA BREAD 2 / person  
whipped maple butter (G,D,V)

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)

### 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

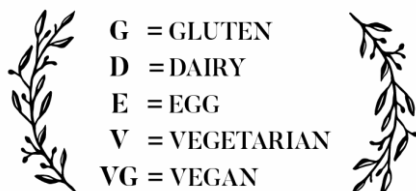
SLICED BEEF SIRLOIN SANDWICH 23  
arugula, muenster, grilled onion, creamy horseradish,  
focaccia (G,D,E)

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



### SOUPS & SALADS

PUMPKIN SOUP 14  
crispy sage, crème fraiche, candied black walnut  
(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 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, winter squash puree, 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 & GRITS 37  
white flint grits, mirepoix, fennel (D)

STUFFED ACORN SQUASH 24  
kale, mushroom & fennel, beet 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
- SHORT & SNOUT 16**  
Bacon Fat Washed Bourbon, Maple Syrup, Bitters
- SPRITZ & GIGGLES 16**  
Sweet Gwendolin Gin, Grapefruit, Lemon Juice, Blood Orange Liqueur, Ginger Beer
- BLUSH TO CONCLUSION 16**  
Vodka, Chambord, Aperol, Raspberry Liqueur, Lemon Juice, Egg Whites
- FRENCH CACTUS 17**  
Mezcal, Luxardo Liqueur, Faccia Brutto Centerbe, Lime Juice
- ESPRESSO MARTINI 16**  
Espresso, Vodka, Coffee Liqueur, Crème de Cocoa
- OH NO YOU DIDN'T 17**  
Choice of **Pistachio** or **Chocolate Cherry**  
Espresso, Vodka, Coffee Liqueur, Crème de Cocoa
- CAPPUCCINO MARTINI 16**  
Espresso, Vodka, Coffee Liqueur, Crème de Cocoa, Bourbon Cream
- NA COCKTAILS**
- TELEPATHY CLUB (NA) 8**  
Pear, Fresh Herbs, Lime, Tonic
- 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
- LAMOREAUX LANDING UNOAKED CHARDONNAY, Finger Lakes 12
- HECTOR WINE CO. SAUVIGNON BLANC Finger Lakes 12
- FAMILLE HUGEL "GENTIL" WHITE BLEND France, Alsace 13
- POPPY CHARDONNAY, California, Santa Lucia Highlands 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
- 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** 550ml 9
- DUVEL - BELGIAN STRONG BLOND 8.5% | **Belgium** 11.2oz 14
- DELIRIUM TREMENS - BELGIAN STRONG BLOND 8.5% | **Belgium** 11.2oz 12
- OMMEGANG- THREE PHILOSOPHERS 9.7% ABV | **Cooperstown** 750ml 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 - Tangerine*

## 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**
- Blue Moon 5.4%**  
**Denver, CO**
- Maine Lunch IPA 7.0%**  
**Freeport, ME**
- Saranac Black Forest 5.2%**  
**Utica, NY**

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