

Welcome!

Relax with a glass of wine and enjoy our beautiful view and wonderful cuisine!

Our lite Spring menu features your favorite appetizers, salads, sandwiches and soup. Our full Summer menu will be out soon!

Small Plates

Spreads and Bread

Tomato Basil Pesto • Roasted Garlic & Red Pepper Hummus • Avocado w/ Chèvre & Pistachios

Served with warm Brioche

(Serves 2) \$8 (Serves 4) \$16

Crab & Shrimp Avocado Toast

Sweet Rock Shrimp and Crab • Chili Ailoi • Petite Salad

\$15

Local Cheese Board

Assorted Artisan Cheeses • Crackers • Grapes • Tomato-Wine Jam • Honey Dijon

\$15

Seasonal Soup

Creamy Roasted Potato

Spring Truffles • Fresh Herbs • Crème Fraiche

\$7

Fresh Salads

Heirloom Beet and Chèvre

Baby Arugula • Dried Fruit • Pine Nuts • Honey Dijon Vinaigrette

\$13

Spring Medley

Tender Greens • Cucumber • Carrot • Tomato • Asparagus • Parmesan Croutons • Riesling Herb Vinaigrette

\$11

Sandwiches, Wraps & Quiche

Served with Dressed Spring Greens or Kettle Chips

Ham and Cheese Panini

Rustic White Bread • Wine Cured Ham • Gruyere • Honey Dijon

\$15

"The T.B.C." Turkey, Bacon & Cheese Flat Bread Panini

Avocado Ranch • Aged Cheddar • Tomato-Wine Jam

\$15

Veggie Wrap

Hummus • Avocado • Tomato • Cucumber • Bean Sprouts • Herb Oil

\$14

BLT Wrap

Double Applewood Smoked Bacon • Crisp Iceberg Lettuce • Fresh Tomato • Herb Aioli

\$14

Crustless Quiche du Jour

Local Farm Eggs • Prepared Daily

\$13

Sweet Endings

Warm Cran-Apple Crisp or Chocolate Chancellor Brownie \$4

Seneca Salt Caramel or Vanilla Ice Cream from Cayuga Lake Creamer \$5

Or both! A la Mode

\$8

