

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, cherry, chevre, red wine vinaigrette (D,E,V)

CAESAR SALAD 13

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

BURRATA & HONEYNUST 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, green tomato, 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

BUTTERNUT SQUASH RISOTTO 26

seasonal vegetable (VG)

DUCK BREAST 41

squash strata, cider braised broccoli rabe (G,D,E)

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

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

BETRAYED BY THE GAME 16
Bourbon, Aquafaba Sour, Bitters, Ruby Port, Orange

FLANNEL IS THE COLOR OF MY ENERGY 16
Rye, Benedictine, Lemon, Dry Cider

SUGAR BEAR 16
Citrus Gin, Allspice Dram, Lemon, Demerara, Egg Whites, Aromatic Bitters

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
Choice of Pistachio or Peppermint Mocha, Espresso, Vodka, Kahlua, Crème de Cocoa

NA COCKTAIL
TELEPATHY CLUB (NA) 8
Pear, Thyme, Lime, Tonic

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

PLANETA, LA SEGRETA BIANCO Italy, Sicily 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

SAKE

DASSAI BLUE SAKE New York, Hyde Park 7

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 | **I 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

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** 9

ORVAL- BELGIAN PALE 6.9% ABV| **Belgium** 12

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

* = when available

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 4

DRAFT BEER SELECTIONS

Saranac Hoppy Hour IPA 7.0%
Utica, NY

Saranac ADK 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

Bagg's Square 42 Lager 4.8%
Utica, NY

Maine Lunch IPA 7.0%
Freeport, ME

Brooklyn Brown Ale 5.6%
Brooklyn, NY