

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 • 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

PUMPKIN SOUP 14

Crispy sage, crème fraiche (D,V)

NORWICH MEADOWS LETTUCES 6

herbs, red wine vinaigrette (VG)

NICE SALAD 20

Norwich Meadows lettuce, 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 & HONEYNUT SQUASH 19

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

## ENTRÉES

PAN SEARED SCALLOPS 36

seasonal vegetable, apple butter, walnut foriana (D)

OUR CHICKEN RIGGIOS 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 noodle, coconut milk, turmeric, lemongrass, fish sauce, cashew, sesame (G)

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, radicchio, 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

**THE ESCAPE ARTIST 15**  
Apple Cider, Rum, Luxardo, served warm

**OONPAPAMOWMOW 15**  
Eggnog, 20 Yr Cognac

**BAGG'S SQUARE SANGRIA 16**  
NYS Red Wine, Cognac, Dry Curacao, Seasonal Fruit

**BETRAYED BY THE GAME 16**  
Bourbon, Aquafaba Sour, Bitters, Maderia, Orange

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

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

**TIGHTROPE 17**  
Vodka, Aperol, Yuzu, Lemon, Egg Whites

**OH NO YOU DIDN'T 17**  
Choice of Pistachio or Pumpkin, Espresso, Vodka, Kahlua, Crème de Cocoa

## LOW ABV & NA COCKTAILS

**DOVETAIL (LOW ABV) 13**  
Black Button Citrus Forward Gin, Cappelletti, Lime, Fever Tree Grapefruit Soda

**TELEPATHY CLUB (NA) 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

ANTHONY ROAD DRY ROSE OF CABERNET FRANC Finger Lakes 13

## REDS

APOLLO'S PRAISE 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

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   Missouri	7
FLOWER POWER - HAZY IPA, 7.2% ABV   Ithaca	7
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	9
DELIRIUM - TREMENS - BELGIAN ALE, 8.5% ABV   Belgium	12
ORVAL- BELGIAN PALE 6.9% ABV  Belgium	12
DUVEL - BELGIAN STRONG BLOND 8.5%   Belgium	14
OMMEGANG- THREE PHILOSOPHERS 9.7% ABV   Cooperstown	25
LINDEMANS FRAMBOISE- RASPBERRY LAMBIC 2.5% ABV   Belgium	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

NUTRL 4.5% ABV   Canada	7
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## NON-ALCOHOLIC

ATHLETIC BREWING CO. <.5% ABV   Connecticut	6
<i>Upside Dawn Golden Ale - Lite - Run Wild IPA</i>	

## DRAFT BEER SELECTIONS

Singlecut 18 Watt IPA 5%
Sam Adams Boston Lager 5.0%
Saranac Strawberry Tart 4.8%
Guinness 4.2%
von Trapp Dunkel Lager 5.7%
Saranac Caramel Porter 5.4%
Maine Lunch IPA 7.0%
Grimm Weisse 5.5%