

Executive Chef - Cody Jipson
Sous Chefs - Brandon VanSlyke &
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)

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,V)

ENTRÉES

PAN SEARED SCALLOPS 36

fall vegetables, 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 noodles, coconut milk, turmeric,
lemongrass, fish sauce, cashew, sesame (G)

BUTTERNUT SQUASH RISOTTO 26

seasonal vegetables (VG)

SLOW ROASTED PORK 35

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

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

steak frite, seasonal vegetable, chimichurri (D)

NOT YOUR GRANDMA'S MEATLOAF 32

rosemary roasted potatoes, brussel sprouts,
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

INVISIBLE ENEMY 16
Gin, White Cocoa, Cocchi Americano, Absinthe, Lemon

CARRION 16
Mezcal, Pumpkin Spice Syrup, Aromatic Bitters, Orange, Star Anise

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

HINDSIGHT 16
Rum, Luxardo, Thyme Syrup, Lemon, Currant

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

KINGSMAN (LOW ABV) 15
Dassai Blue Sake, Earl Grey, Yuzu, Toasted Rice Syrup

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

APOLLO'S PRAISE DRY ROSE Finger Lakes, Seneca Lake 13

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

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 9
DELIRIUM - TREMENS - BELGIN ALE, 8.5% ABV Belgium	16.9OZ 12
ORVAL- BELGIAN PALE 6.9% ABV Belgium	11.2oz 12
DUVEL - BELGIAN STRONG BLOND 8.5% Belgium	11.2oz 14
OMMEGANG- THREE PHILOSOPHERS 9.7% ABV Cooperstown	750ml 25
LINDEMANS FRAMBOISE- RASPBERRY LAMBIC 2.5% ABV Belgium	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
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>	

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