

Small + Shared Plates

KUNG PAO BRUSSELS SPROUTS ^v
kung pao sauce, crispy onion, scallion, peanut.
15.

UTICA GREENS
escarole, sausage, sambal, pecorino, breadcrumbs.
14.

WHIPPED RICOTTA ^{veg}
roasted acorn squash, pistachio-parsley
gremolata, grilled baguette.
14.

CHICKEN WINGS
10 wings | Buffalo or Kung Pao sauce | bleu cheese
15.

MUSSELS
Prince Edward Island mussels, prosecco cream sauce,
grilled baguette.
17.

Soups + Salads

add grilled chicken +6 | salmon +9

SPICY KALE CAESAR ^{veg}
shredded kale, shaved parmesan, croutons.
15.

HARVEST GREENS ^{veg/gf}
mixed greens, pomegranate seeds, mandarin
oranges, apple, pecans, feta, honey maple dijon vinaigrette.
15.

SOUP DU JOUR
ask your server for our rotating selection.
8.

Sandwiches

served with fries or house greens
add bacon +2

D+D SMASH BURGER
double patty, shrettuce, dill pickles, caramelized onion,
american cheese, fancy sauce, sesame seed bun.
18.

CRISPY CHICKEN SANDWICH
buttermilk fried chicken breast, shrettuce, dill pickles,
comeback sauce, sesame bun.
17.

MUSHROOM MELT ^{veg}
portobello mushroom, caramelized onion,
greens, tomato, truffle aioli, parmesan, grilled baguette.
15.



Main Plates

CHICKEN FRANÇAISE
red skinned mashed potatoes, sauteed kale, pecorino,
pistachio, white wine sauce.
28.

BRAISED SHORT RIBS ^{gf}
polenta, pan jus, roasted rainbow carrots, parsnips.
30.

FAROE ISLAND SALMON ^{gf}
risotto, fried capers, winter slaw.
30.

BEET PASTA ^{veg}
imported rigatoni, feta, crème fraiche,
toasted breadcrumbs.
24.

STUFFED ACORN SQUASH ^v
fregula, chickpeas, portobello mushrooms,
coconut milk red curry, pomegranate seeds, pepitos.
26.

Desserts

make it á la mode +\$2

COOKIE SKILLET
8.

SALTED CARAMEL CAKE
9.

WILD BLUEBERRY CHEESECAKE
9.

dove + deer
gf / gluten free. v / vegan.
if you have a food allergy, please notify us

Cocktails

THE GROCER
*vodka, elderflower, grapefruit, lemon,
rosemary simple syrup. | 13.
try it with jalapeño tequila +2*

1854
*gin, muddled cucumber, lime,
simple syrup. | 13.
have it jory's way - prosecco float +2*

DEWITT
*bourbon, orange, maple syrup,
bitters, cherry garnish. | 13.*

THE PINK LADY
*rum, pomegranate-cranberry reduction,
lemon, Nine Pin hard cider. | 13.*

NIGHTCAP
*whiskey, fig liquor, muddled blackberry,
honey sage simple syrup, lemon. | 13.*

MAYOR'S MARG
*tequila, triple sec, lime juice, ginger spice
simple syrup. | 13.*

On Tap

NINE PIN*
classic cider 6.7% | 7.

ZERO GRAVITY CONEHEAD
ipa 5.7% | 7.

UTICA CLUB*
pilsener 5% | 6.

RAREFORM CONFETTI*
mexican lager 5.8% | 7.

LORD HOBO 617 LAGER
lager 5.5% | 7.

OMMEGANG RARE VOSS*
belgian amber 6.5% | 8.

CROSSROADS RED BRICK ROAD*
brown ale 5% | 7.

THIN MAN MINKEY BOODLE*
raspberry sour ale 7% | 7.

GUINNESS
stout 4.2% | 6.

JACK'S ABBY
see server for selection

ROTATING LINE
see server for selection

ROTATING LINE
see server for selection



DRINKS MENU

Wines

CA DONINI
*pinot grigio
9. | 26.*

PROVERB
*chardonnay
9. | 26.*

KATO
*sauvignon blanc
11. | 34.*

POEMA CAVA
*brut
26.*

MASCHIO
*prosecco or sparkling rosé
12.*

CA DONINI
*montepulciano
9. | 26.*

GRAYSON CELLARS
*pinot noir
11. | 32.*

HECHT & BANNIER
*rosé
11. | 32.*

THE ATOM
*cabernet
12. | 34.*

MICHEL TORINO CUMA
*malbec {certified organic}
12. | 34.*

Bottles & Cans

MILLER LIGHT 4.2% | 6.

COORS LIGHT 4.2% | 6.

CORONA 4.6% | 6.

HEINEKEN 5% | 6.

BROOKLYN SPECIAL EFFECTS* *non-alcoholic* | 7.

BUD LIGHT 4.2% | 6.

MICH ULTRA 4.2% | 6.

STELLA 5% | 6.

GREEN STATE LAGER 4.9% | 6.

INDUSTRIAL ARTS WRENCH IPA* 6.8% | 8.

ROTATING CIDER | 8.

HIGH NOON* 4.5% | 8.

ROTATING CAN *see server for selection*

FRANKLIN & SONS - *non-alcoholic sodas and tonics* | 9.

Mandarin and Ginger

Guava and Lime

Pink Grapefruit

* *made in new york*