

eats

sandwich

banh mi – \$13

= pork belly + pit ham + cucumber + jalapeno + cilantro
+ pickled carrot & daikon + umami spread + hoagie

choripan – \$11

= swan market smoked chorizo + chimichurri butter
+ dilly onion + hoagie

fish fry – \$13

= fried cod + radicchio tartar + cured lemon + iceberg
+ soft roll

beer brisket – \$12

= beer-braised brisket + narragansett beer cheese
+ dilly onion + everything soft roll

durban curry – \$13

= chicken thigh + paneer + sweet potato + pea
+ amish bread bowl + mozzarella

po boy # 7 – \$11

= fried tofu & cauliflower + general tso's + arugula + sesame
+ broccoli aioli + hoagie

fried buttermilk chicken – \$11

= buttermilk chicken + bacon + local sharp cheddar
+ b&b pickle + spicy mustard + soft roll

cheddar brat – \$11

= swan market cheddar brat + wilted kale + bacon crumble
+ fried garlic aioli + hoagie

pierogi – \$11

= mom & pop's cheese pierogi + caraway cabbage
+ sour-cherry relish + spicy mustard + hoagie

duck melt – \$13

= duck leg confit + brie + cherry-pistachio chutney
+ fried onion + grilled sourdough

levantine gyro – \$12

= beef & lamb kibbeh + dolma + peppadew pepper + iceberg
+ srirachziki + flatbread

hippie be good – \$10

= goat cheese + apple-walnut chutney + smoked carrot
+ arugula + wheat bread

not a sandwich

kale slaw – \$6

= kale + cabbage + sesame / rice wine vinaigrette + peanut

tostones – \$6

= fried smashed plantain + garlic salt + chili-garlic aioli

chicken-salt edamame – \$6

fried pickles & pearls – \$6

= cornmeal-battered cornichon & gherkin & pearl onion
+ homestead dressing

pretzel – \$7

= baked amish pretzel bread + local sharp cheddar + bacon
+ narragansett beer cheese

poke – \$12

= seared ahi tuna + grapefruit + jalapeno + macadamia nut
+ toasted coconut + black sesame + ponzu

dinner salad – \$12

= leaf lettuce + iceberg + resurrected tomato + blue cheese
+ bacon + soft egg + ranch vinaigrette + rice vinegar reduction

korean rice cakes – \$13

= korean rice cakes + susie's seitan + broccoli
+ gochujang glaze + peanut

ya ka mein – \$20

= london broil + scallion + spaghetti + creole beef broth
+ hard egg + cholula

pork chop – \$16

= peanut seared swan market smoked pork chop
+ polenta cake + italian-pickled pepper glaze

halibut – \$26

= poached halibut livornese + creamy farro + olive tapenade

house-made pickles – 2oz \$1 / 4oz \$2 / platter \$6

= bread & butter cucumber

= carrot & daikon

= dilly onion

= red wine beet

= olive oil jalapeno

= bourbon shiitake

* sub greens for chips with any sandwich for \$1

* gluten free menu available upon request

bread supplied by mary's kitchen, addison, ny • eggs supplied by red gate grocer, ithaca, ny

we are unable to guarantee any item completely free of allergens

20% gratuity added to seated parties of 6 or more

hand + foot • 69 west market street, corning, ny • 607 973 2547 • www.handandfoot.co