

late night eats

kale slaw – \$6

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

tostones – \$6

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

fried pickles & pearls – \$6

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

chicken-salt edamame – \$6

poke – \$12

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

bag o' chicken – \$7

= cheerio chicken + house dippin' sauce

po boy #7 – \$11

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

beer brisket – \$11

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

korean rice cakes – \$13

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

dinner salad – \$12

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

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

= bread & butter cucumber	= carrot & daikon
= dilly onion.	= red wine beet
= olive oil jalapeno	= bourbon shiitake

(want to try them all? pickle platters available)

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