

late night eats

kale slaw – \$6

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

tostones – \$6

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

cold sesame noodle – \$5

= lo mein noodle + sesame peanut dressing + celery

upland mushroom – \$9

= fried maitake mushroom + cured-lemon & chive ricotta

fried pickles & pearls – \$6

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

poke – \$11

= seared ahi tuna + cucumber + orange + shallot + basil
+ parsley + sherry vinaigrette

bag o' chicken – \$7

= cheerio chicken + house dippin' sauce

po boy #1 – \$12

= fried shrimp & tomatillo + arugula + chili-garlic aioli
+ cured lemon + hoagie

beer brisket – \$11

= beer-braised brisket + swiss + fried shallot + 1001 island
+ everything roll

pork chop – \$15

= peanut seared swan market smoked pork chop
+ sweet potato confit + cranberry gastrique

dinner salad – \$10

= bibb lettuce + green bean + kidney bean + carrot
+ bell pepper + onion + feta + celery seed vinaigrette

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

= bread & butter cucumber = kimchi

= pickled shallot = red wine beet

= olive oil jalapeno = bourbon shitake

(want to try them all? pickle platters available)

bread supplied by sunnyside bakery, addison, ny • eggs supplied by red gate grocer, ithaca, ny
please alert staff of any allergies before ordering
20% gratuity added to seated parties of 6 or more

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