

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 – \$6

= lo mein + peanut sauce + celery + black sesame

fried pickles & pearls – \$6

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

poke – \$12

= seared ahi tuna + avocado + jalapeno + macadamia nut
+ toasted coconut + black sesame + soy vinaigrette

bag o' chicken – \$9

= cheerio chicken + house dippin' sauce

po boy #1 – \$11

= fried shrimp + tomatillo + arugula + chili-garlic aioli
+ cured lemon + 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 + succotash + tortilla + soft egg
+ southwest vinaigrette + chipotle-lime sour cream

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

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