

late night eats

kale slaw – \$7

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

tostones – \$7

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

cold sesame noodle – \$7

= lo mein + peanut sauce + celery + black sesame

fried pickles & pearls – \$7

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

poke – \$15

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

bag o' chicken – \$9

= cheerio chicken + house dippin' sauce

pretzel – \$8

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

po boy #7 – \$12

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

fish fry – \$13

= k-fried catfish + bibb lettuce + celery root chip
+ malt vinegar aioli + soft roll

beer brisket – \$13

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

korean rice cakes – \$15

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

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