eats

sandwich

banh mi - \$15

- = pork belly + pit ham + cucumber + jalapeno + cilantro
- + kimchi + umami spread + hoagie

po boy # 7 - \$13

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

fried buttermilk chicken - \$15

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

curried beef - \$15

- = butcher's son steak + green curry + carrot & jicama fries
- + kool-aid pickled baby corn + garlic aioli + hoagie

durban curry - \$15

- = chicken thigh + paneer + sweet potato + pea + cilantro
- + amish bread bowl

bleacher creature - \$13

- = red gate italian sausage + provolone + roasted garlic aioli
- + pickled & sauteed onions and peppers + hoagie

fish fry - \$14

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

bunny melt - \$15

- = braised rabbit + brie + carrot-raisin chutney
- + fried onion + salt-rising bread

pickled chorizo - \$13

- = pickled swan market smoked chorizo + hard egg + iceberg
- + roasted garlic aioli + hoagie

beer brisket - \$15

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

al pastor is my gyro - \$13

- = chili spiced lamb & pork shawarma + pineapple pico
- + tortilla strip + iceberg + cotija + flatbread

hippie be good – \$13

- = goat cheese + cherry-pistachio chutney + smoked carrot
- + arugula + rye

not a sandwich

kale slaw - \$7

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

tostones - \$7

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

from the streets meat - \$12

- = swan market bratwurst + curry-ketchup + shoestring potato
- + cilantro yogurt

fried pickles & pearls - \$7

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

pretzel – \$9

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

poke - \$15

- = seared ahi tuna + cucumber + watermelon radish + jalapeno
- + toasted coconut + yuzu furikake + citrus-soy vinaigrette

dinner salad - \$16

- = baby kale + house falafel + dolma + peppadew + kalamata
- + red onion + feta + greek vinaigrette

korean rice cakes - \$15

- = korean rice cakes + ground pork + caramelized onion
- + sweet corn + miso brown butter + mint

fried rice - \$18

- = green curry + carrot + snow pea + onion + golden raisin
- + egg + cheerio chicken + red wine beet + scallion

pork shank - \$28

- = slow-cooked pork shank + braised cabbage + confit potato
- + demi-glace

beef 'n broth - \$25

- = butcher's son shaved steak + house bone broth + bok choy
- + scallion + mushroom + soy-marinated egg + ramen noodle

house-made pickles - 20z \$3

- = bread & butter cucumber = kimchi
- = dilly onion = red wine beet
- = olive oil jalapeno

(want to try them all? pickle platters available)

* 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 • 3.5% fee added to all credit card transactions