late night eats

kale slaw - \$7

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

tostones - \$7

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

fried pickles & pearls – \$7

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

cold soba noodle - \$7

= soba noodle + cucumber & onion salad + sweet-chili sauce + fried shallot

poke - \$16

seared ahi tuna + watermelon radish + edamame
+ peppadew + pineapple pico + sriracha mayo
+ black sesame + rice

bag o' chicken - \$10

= cheerio chicken + house dippin' sauce

pretzel - \$9

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

so-fry tofu - \$13

= southern-fried tofu + american cheese + caramelized onion + iceberg + gravy + soft roll

beer brisket – \$15

beer-braised brisket + narragansett beer cheese+ dilly onion + bacon crumble + everything roll

fish fry - \$15

= fried cod + sweet pickle + iceberg + gherkin aioli + soft roll

korean rice cakes - \$15

= korean rice cakes + bolognese + parmesan + oregano

house-made pickles - 2oz \$3

= bread & butter cucumber

= kimchi

= 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 • 3.5% fee added to all credit card transactions