

# eats

## sandwich

**banh mi** – \$16

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

**bunny melt** – \$16

= braised rabbit + brie + carrot chutney + fried onion  
+ potato bread

**general tso'boy** – \$15

= k-fried tofu & cauliflower + house general tso sauce  
+ broccoli aioli + arugula + black sesame + hoagie

**curried beef** – \$16

= curried eye-round + maple-glazed carrot & jicama fries  
+ kool-aid pickled baby corn + garlic aioli + hoagie

**butter chicken** – \$15

= chicken curry + carrot + sweet pea + paneer + mozzarella  
+ amish bread bowl

**fish fry** – \$15

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

**kielbasa** – \$15

= smoked kielbasa + farmer's cheese pierogi + sauerkraut  
+ potato stix + horseradish-bbq + soft roll

**fried buttermilk chicken** – \$15

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

**galdino** – \$16

= pork carnitas + refritos + avocado + iceberg + tortilla  
+ jalapeno-carrot relish + chili-garlic aioli + cuban roll

**beer brisket** – \$16

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

**ewe my gyro** – \$16

= marinated lamb + pomegranate / tamarind yogurt + iceberg  
+ roasted baby bell + sumac-pickled onion + flatbread

**hippie be good** – \$14

= goat cheese + carrot-raisin 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

**fried pickles & pearls** – \$7

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

**pretzel** – \$9

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

**cold soba noodle** – \$7

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

**poke** – \$16

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

**dinner salad** – \$16

= romaine + garganelli pasta + fried haloumi & tofu  
+ "caesar" dressing

**korean rice cakes** – \$16

= korean rice cakes + k-fried tofu (or) pork belly + broccoli  
+ gochujang glaze + peanut

**fried rice** – \$18

= green curry + cheerio chicken + egg + farmer's market veg  
+ raisin + red wine beet + scallion

**yaka mein** – \$25

= spicy beef broth + thin-sliced beef + spaghetti noodle  
+ hard egg + scallion

**pork shank** – \$30 (after 4pm)

= slow-cooked pork shank + red beans & rice  
+ farmer's market veg + creole sauce

**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)

\* sub greens for chips with any sandwich for \$1 (or) malt potato salad for \$2

\* 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

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