

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

jimi thing – \$16

= fried mortadella + fresh mozzarella + arugula + tomato
+ thai-basil pesto + roasted-red-pepper aioli + soft roll

curried beef – \$16

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

the gyro we need – \$16

= house falafel + feta + roasted baby bell + red onion
+ tomato + tzatziki + flatbread

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

chiropan – \$15

= chorizo + tomato pico + chimichurri butter + hoagie

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

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 + 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) steak + broccoli
+ bell pepper + food court brown sauce

fried rice – \$18

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

noods for the people – \$25

= marinated tofu + house veggie broth + kimchi + mushroom
+ bok choy + sliced noodle

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
20% gratuity added to seated parties of 6 or more • alert staff to allergies • 3% fee added to all credit card transactions
please note we are unable to guarantee any item completely free of allergens

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