eats

sandwich

banh mi – $16
= pork belly + pit ham + cucumber + jalapeno + cilantro
+ kimchi + umami spread + hoagie

blt – $15
= bacon + iceberg + muddy fingers tomato + ramp aioli
+ 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

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