eats

sandwich

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

duck melt – $16
= duck confit + brie + fried onion + tart apple chutney
+ 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

gardy – $15
= butcher's son italian sausage + pepper 'n onion
+ pepper spread + hoagie

fried buttermilk chicken – $15
= buttermilk chicken + bacon + local sharp cheddar
+ b&b pickle + spicy mustard + soft roll

koreatown mcgrid – $16
= pork belly + fried egg + hash brown + shredded kimchi
+ gochujang bbq + sweet pancake

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

shrimp and grits – $16
= sauce picante shrimp + grits + fried egg + chili oil

dinner salad – $16
= romaine + garganelli pasta + fried haloumi & tofu
+ "caesar" dressing

fried rice – $18
= red 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