

## DINNER

Blistered Shishitos  
Burnt lemon vinaigrette, Parmesan, Sherry aioli \$8

Little Gem Salad  
Watermelon radish, Cucumber, Barley,  
Tahini maple vinaigrette \$11  
+Organic Chicken \$5

Mac N Cheese  
Cheddar, Fontina, Mozzarella, American cheese, Breadcrumbs  
\$12

Charred Broccoli  
Chili flakes, Cumin vinaigrette \$8

Nugs  
Crispy spicy fried chicken, Nori, Pickled Fresno chili,  
Citrus aioli \$10

Artichoke Dip  
Fontina, Mozzarella, Baguette \$10

Ancient Grain Bowl  
Roasted vegetables, Crispy quinoa, Sprouts,  
Sundried tomato vinaigrette \$11  
+Organic Chicken \$5 +Egg \$3

Burger  
Pickle, American Cheese, Special Sauce \$9  
Add Fries +\$3 / Double \$12

Veggie Burger  
Seneca garden patty, Crispy onions, Gem Lettuce,  
Roasted tomato aioli \$11 Add Fries +\$3

Pulled Pork Sandwich  
Slow roasted in spices and beer, Cabbage slaw,  
Potato Roll \$11 Add Fries +\$3

Crispy Chicken Sandwich  
Pickle, Spicy sauce \$12 Add Fries +\$3

Fish & Chips  
Sustainable local hake, Housemade tartar, Seneca Fries \$21

Lobster Roll:  
Classic Lobster Roll, Old Bay fries, Pickle \$25

Steak Frites:  
6oz Bavette, Herb butter,  
Seneca Fries \$23

## HAPPY HOUR

Monday-Friday till 7PM:

- ~ Narragansett Lager \$5
- ~ Well Liquor Drinks \$5
- ~ Rosé \$5
- ~ Miller High Life + whiskey \$5

Brunch Saturday & Sunday 10am-4pm.  
2 for 1 wine every Wednesday.  
Seneca Survival Sauce Available to go: \$10

## SIDES

Papas Bravas \$7

Dressed Arugula  
\$4

Roasted Vegetables  
\$7

Fries \$6