



COCKTAILS

MEZCAL PALOMA

OLD PAL

WHISKEY SOUR

MULE

(MOSCOW, MEZCAL, ITALIAN, MEXICAN,
KENTUCKY OR CARIBBEAN)

BLOODY MARY

SPICY MARGARITA

APEROL SPRITZ

FROZEN:

TOM'S
RUBY RED GRAPEFRUIT FROZE

WINES

RED, WHITE, ROSE, SPARKLING
& ORANGE AVAILABLE BY THE BOTTLE
OR GLASS.

SMALL PLATES

ARANCINI \$10
FRIED RISOTTO BALLS W/ BROCCOLI &
CHEDDAR

SHRIMP TOAST \$12
SESAME COMEBACK SAUCE

SENECA WINGS \$12
CHIPOTLE SAUCE, RANCH DIP, CILANTRO

BLISTERED SHISHITOS \$10
TOGARASHI, CHARRED EGGPLANT AOILI

SALADS

SMOKED CHICKEN SALAD SALAD
LOCAL LETTUICES, HONEYCRISP APPLE \$14

MARKET SALAD \$12
BUTTERMILK DRESSING, SOURDOUGH
CROUTONS, AGED PECORINO, CUCUMBER,
RED ONION

SANDWICHES

SENECA BURGER \$10
SMASHBURGER, FRIED ONION, AMERICAN,
PICKLE, COMEBACK SAUCE
MAKE IT A DOUBLE: \$13

VEG BANH MI \$13
SHIITAKES, CUKE, DAIKON, CARROT, CILANTRO,
CHILI, AOILI

THE JULIUS \$14
GRILLED CHICKEN BREAST, ARUGULA, ROASTED
RED PEPPER, MARINATED FETA, TAPENADE,
CAESAR DRESSING

BERBER EGGPLANT \$13
ARUGULA, CHARMOULA, QUESO FRESCO

LARGE PLATES

FUSILLI \$14
ARUGULA PESTO, ROASTED SHIITAKES,
COPA LARDONS

FRIED HERITAGE CHICKEN \$20
CREAMED CHARRED CORN, SOUTHERN
STYLE BRAISED GREENS, CORNBREAD

SIDES

HEIRLOOM BEAN SALAD \$5
CUCUMBER SALAD \$5
KIMCHI PASTA SALAD \$5
FRIES \$7

SWEETS

REESE'S PIE
CANDIED PEANUTS, WARM CHOCOLATE
SAUCE, BROWN BUTTER GRAHAM CRUST

APPLE COFFEE CAKE
COFFEE ICE CREAM,
CREME FRAICHE CARAMEL

\$8