



COCKTAILS

MEZCAL PALOMA

OLD PAL

WHISKEY SOUR

MULE

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

BLOODY MARY

SPICY MARGARITA

APEROL SPRITZ

HOT DRINKS:

HOT TOMMY \$10

HOT CIDER W/ RUM OR BOURBON \$10

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

LOADED FRIES \$12
ANDOUILLE CHEESE SAUCE, CUMIN COFFEE
BLACK BEANS, BANANA PEPPERS

SALADS

SMOKED CHICKEN SALAD \$14
LOCAL LETTUCCES, HONEYCRISP APPLE

MARKET SALAD \$12
BIBB LETTUCE, CITRUS VINAIGRETTE, BEETS,
CARROTS, RED ONION, SOURDOUGH
CROUTONS, AGED PECORINO

LARGE PLATES

MUSSELS \$16
ANDOUILLE SAUSAGE, DELICATA SQUASH,
TAMIRAND CURRY, SLICED BAGUETTE

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

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

SIDES

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