

DOVE + DEER

MAIN MENU

tuesday - thursday / 4:00pm - 10:00pm
friday - saturday / 5:00pm - 11:00pm

Small + Shared Plates

UTICA GREENS

escarole, house italian sausage, cherry pepper bomb, pecorino brioche toast.

14.

CAPITAL CITY QUESO FRITO ^{veg}

pan-fried provolone, toasted seed honey, house bread.

15.

BLACK FRIED RICE ^{veg}

black rice, tivoli mushroom mix, shishito peppers, green goddess, 6 minute egg.

16.

KUNG PAO BRUSSELS SPROUTS ^{veg}

crispy sprouts, kung pao sauce, crispy onion & garlic, dry chilies, peanut, sesame, scallion.

15.

TOASTED RAVIOLI ^{veg}

add short rib +6

cheese ravioli, marinara, pecorino.

14.

INVERTED NACHOS ^{veg gf}

add chicken + 6, steak + 9, pork + 6.

cotija, guacamole, sour cream, charred corn salsa, pickled jalapeños, cilantro.

16.

Sandwiches

served with fries or house greens.

add bacon + 2, egg + 2, avocado + 2, cheddar + 2.

D+D SMASH BURGER

double patty, shrettuce, dill pickles, caramelized onions, american cheese, fancy sauce, potato roll.

16. add an extra patty + 4

CAROLINA GOLD PULLED PORK SANDWICH

bbq pulled pork, celery slaw, bourbon jalapeño pickles, garlic mayo, potato roll.

16.

CRISPY CHICKEN SANDWICH

buttermilk fried chicken breast, shrettuce, dill pickles, comeback sauce, potato roll.

17.

CRISPY TOFU SANDWICH ^{veg}

chicken fried tofu, coconut-buffalo sauce, cabbage, vegan ranch.

16.

Walk-in or
Curbside Pick Up!

Call 518.487.4467 or
order online www.doveanddeer.com

Salads

add chicken + 6, steak + 9.

SPICY KALE CAESAR ^{veg}

shredded kale, shaved pecorino, croutons.

15.

ICEBERG WEDGE ^{gf}

house buttermilk ranch, bacon, red onion, tomato, blue cheese, hard boiled egg, dill.

16.

Main Plates

SHORT RIB BOURGUIGNON ^{gf}

salt roasted root vegetables, charred onion, shaved celery & arugula salad.

32.

DUCK CONFIT CASSOULET ^{gf}

white beans, lamb merguez, sweet potato, harissa, yogurt.

36.

CHICKEN AND DUMPLINGS

southern slick dumplings, roasted & pulled chicken, parsnip, carrot, celery root, onion.

30.

RICOTTA CAVATELLI ^{veg}

housemade cavatelli, broccoli rabe, chickpeas, roasted garlic, calabrian chilies

28.

dove + deer

gf / gluten free. v / vegan. veg / vegetarian.

THE GROCER
vodka, elderflower, grapefruit, lemon,
rosemary simple syrup | 13.
try it with jalapeño tequila +2

1854
gin, muddled cucumber, lime,
simple syrup | 13.

DEWITT
bourbon, orange, maple syrup,
bitters, cherry garnish | 13.

ALL THAT JAZZ
vanilla infused rum, simple syrup,
blood orange, lime | 13.

SWEATER WEATHER
whiskey, quince & thyme simple syrup,
apple juice, lemon, cinnamon | 13.

HOUSE OF BLUES
tequila, basil simple syrup, blueberry,
lemon | 13.

Backtails

Wines

CA DONINI
pinot grigio
9. | 26.

PROVERB
chardonnay
9. | 26.

KATO
sauvignon blanc
11. | 34.

POEMA CAVA
brut
26.

MASCHIO
prosecco or sparkling rosé
12.

GRAYSON CELLARS
pinot noir
11. | 32.

LAURENT MIQUEL
rosé
11. | 32.

THE ATOM
cabernet
12. | 34.

MICHEL TORINO CUMA
malbec {certified organic}
12. | 34.

CA DONINI
montepulciano
9. | 26.

On Tap

ZERO GRAVITY CONEHEAD
ipa 5.7% | 7.

LORD HOBO BOOM SAUCE
double ipa 7.8% | 8.

NINE PIN*
classic cider 6.7% | 7.

RARE FORM CONFETTI*
Mexican lager 5.8% | 6.

NEW BELGIUM VODOO
RANGER JUICY HAZE
ipa 7.5% | 7.

WOLF HOLLOW LOCK 9*
porter 6.9% | 7.

COMMUNITY BEER WORKS
THE WHALE
brown ale 5.9% | 6.

OMMEGANG WITTE*
wheat beer 5.2% | 7.

GUINNESS
stout 4.2% | 6.

STILLWATER FRUIT PUNCH
sparkling seltzer 4.5% | 8.

THIN MAN MINKEY BOODLE*
raspberry sour ale 7% | 7.

Bottles & Cans

MILLER LIGHT 4.2% | 6.

COORS LIGHT 4.2% | 6.

CORONA 4.6% | 6.

HEINEKEN 5% | 6.

PBR 4.7% | 5.

TRULY 5% | 6.

BROOKLYN SPECIAL EFFECTS* non-alcoholic | 7.

BUD LIGHT 4.2% | 6.

MICH ULTRA 4.2% | 6.

STELLA 5% | 6.

GREEN STATE LAGER 4.9% | 6.

WORK IN PROGRESS triple fruited pastry sour 4.3% | 8.

INDUSTRIAL ARTS WRENCH IPA* 6.8% | 8.

NINE PIN ADIRONDACK MAPLE 6.1% | 8.

HIGH NOON* 4.5% | 8.

* made in new york