

## Small + Shared Plates

**PUMPKIN HUMMUS** <sup>v</sup>  
seasonal spices, candied walnuts, pecans,  
maple, toasted baguette  
13.

**MUSSELS**  
white wine butter broth, herbs, toasted baguette  
18.

**CHICKEN WINGS**  
10 wings | Buffalo or Kung Pao sauce | bleu cheese.  
18.

**UTICA GREENS** <sup>gf upon request</sup>  
our take on a Central New York staple  
15.

**KUNG PAO BRUSSELS SPROUTS** <sup>v</sup>  
kung pao sauce, crispy onion, scallion, peanut  
15.

## Salads

add grilled chicken +6 | salmon +9 | steak +10

**SPICY KALE CAESAR** <sup>veg</sup>  
shredded kale, shaved parmesan, croutons.  
15.

**HARVEST GREENS** <sup>v/gf upon request</sup>  
house greens, bacon crumbles, goat cheese, sweet potato,  
cranberries, maple dijon vinaigrette  
15.

## Sandwiches

served with fries or house greens.  
add bacon +2 | egg +2

**D+D SMASH BURGER**  
double patty, shrettuce, dill pickles, caramelized onion,  
american cheese, fancy sauce, sesame seed bun  
18.

**CRISPY CHICKEN SANDWICH**  
buttermilk fried chicken breast, shrettuce, dill pickles,  
comeback sauce, sesame bun  
17.

**COLIN'S CHOPPED CHEESE** <sup>v</sup>  
shaved cauliflower, caramelized onion, vegan cheese, tomato,  
shrettuce, dill pickles, sambal dijon, toasted baguette  
16.



## Main Plates

**PERUVIAN CHICKEN AND RICE** <sup>gf</sup>  
plantain, coconut rice, aji verde, herbs  
28.

**CHIMICHURRI STEAK** <sup>gf</sup>  
Prime flat iron steak, salt potatoes, blistered cherry tomato,  
garlic rosemary confit  
32.

**PAN SEARED SALMON**  
Faroe Island salmon, asparagus, french green beans, farro risotto  
30.

**BROWN BUTTER RAVIOLI** <sup>veg</sup>  
butternut squash ravioli, brown butter cream sauce,  
walnuts, sage  
26.

**VEGAN CHILI** <sup>v/gf</sup>  
chili veggies, quinoa, cilantro, vegan sour cream  
(add cornbread +2)  
24.

## Desserts

make it á la mode +\$2

**COOKIE SKILLET**  
chocolate chip, ooey-goey goodness.  
8.

**PEANUT BUTTER PIE**  
creamy peanut butter, chocolate, whipped cream  
9.

**APPLE GRANNY**  
caramel apple cake - just like Grandma made  
9.

# Cocktails

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.

SELLING SUNSET  
*Tequila, watermelon, lime,  
simple, grapefruit* | 13.

CENTER SQUARE SPRITZ  
*Rosé, strawberry,  
elderflower, lemon* | 13.

DIRTY APPLE  
*Rum, iced tea, lemon, simple,  
top with nine pin cider* | 13.

# 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.

ROTATING LINE  
*see server for selection*

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

OMMEGANG WITTE\*  
*wheat beer 5.2%* | 7.

GUINNESS  
*stout 4.2%* | 6.

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



# DRINKS MENU

# 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.

CA DONINI  
*montepulciano*  
9. | 26.

GRAYSON CELLARS  
*pinot noir*  
11. | 32.

LAURENT MIQUEL  
*rosé*  
11. | 32.

THE ATOM  
*cabernet*  
12. | 34.

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

# Bottles & Cans

MILLER LIGHT 4.2% | 6.

COORS LIGHT 4.2% | 6.

CORONA 4.6% | 6.

HEINEKEN 5% | 6.

PBR 4.7% | 5.

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 SEASONAL\* 6.5% | 8.

HIGH NOON\* 4.5% | 8.

\* made in new york