

Small + Shared Plates

PUMPKIN HUMMUS ^v
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 ^{gf upon request}
our take on a Central New York staple
15.

KUNG PAO BRUSSELS SPROUTS ^v
kung pao sauce, crispy onion, scallion, peanut
15.

Salads

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

SPICY KALE CAESAR ^{veg}
shredded kale, shaved parmesan, croutons.
15.

HARVEST GREENS ^{v upon request}
house greens, bacon crumbles, goat cheese, sweet potato,
cranberries, pecans, 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 ^v
shaved cauliflower, caramelized onion, vegan cheese, tomato,
shrettuce, dill pickles, sambal dijon, toasted baguette
16.



Main Plates

PERUVIAN CHICKEN AND RICE ^{gf}
plantain, coconut rice, aji verde, herbs
28.

CHIMICHURRI STEAK ^{gf}
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 ^{veg}
butternut squash ravioli, brown butter cream sauce,
walnuts, sage
26.

VEGAN CHILI ^{v/gf}
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.*

SPICED SOUR
*whiskey, cranberry,
ginger simple, lemon | 13.*

DARLING DEER
*tequila, blood orange,
spiced simple, bitters | 13.*

FLANNEL FRIDAY
rum, apple cider, lemon, ginger beer | 13.

THE "KEL-SEE"
vodka or gin hot & dirty martini | 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.

TORCH & CROWN TENEMENT
pilsener 4.9% | 7.

OMMEGANG NEON RAINBOW
neipa 6.7% | 7.

ROTATING LINE
see server for selection

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

GRIMM WEISSE
hefeweissbier 5.5% | 8.

GUINNESS
stout 4.2% | 7.

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

ROTATING LINE
see server for selection

UTICA CLUB
pilsener 5% | 6.



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.*

HECHT & BANNIER
*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.

INDUSTRIAL ARTS WRENCH IPA* 6.8% | 8.

NINE PIN SEASONAL* 6.5% | 8.

HIGH NOON* 4.5% | 8.

ROTATING CAN *see server for selection*

* made in new york