



CHEFS CREATIONS

All Burgers include pomme frites

Fireman Burger charred jalapenos; NYS aged cheddar and Apple wood bacon, topped with lettuce, tomato, chipotle mayo **15^{GF}**

Black and Blue Cajun blackened burger topped with sea grass blue cheese **15^{GF}**

Forest Burger scallion-truffle aioli, sautéed wild foraged mushrooms topped with aged NYS Swiss cheese **15^{GF}**

Chicken Riggie Burger

Chickpea Burger tzatziki, feta cheese, and arugula **13^{GF}**

Cajun Hen grilled chicken, Apple wood bacon, lettuce, tomato and dressed with Cajun aioli **14^{GF}**

Utica Club roasted turkey, cheddar and bacon on ciabatta bread. Dressed with lettuce, tomato and mustard seed aioli **15**

MAINS

NYS Beer Battered Haddock served with house coleslaw and fries **15**

Airline Chicken Breast with heirloom carrots, prosciutto peas, wilted spinach and herb mashed potatoes **23^{GF}**

NYS Grass-fed 12oz Strip Steak with charred onions, wild foraged mushrooms, truffle spinach, and a red wine Demi glaze **26^{GF}**

Atlantic Salmon Brussel petals, smoked cauliflower puree, wild rice and a carrot-ginger broth **24^{GF}**

Pork Mignon- *Apple Chutney, Bacon Braise Kale, Whipped Potatoes* **24^{GF}**

Duck -Served with *wild mushroom ragu, shaved brussel sprouts and roasted cauliflower puree* **26^{GF}**

SIDES

Utica Greens topped with mozzarella cheese **5^{GF}**

Brussel Sprouts roasted with Soppressata, drizzled with apple cider reduction **4^{GF}**

All additional sauces and dressings 1

Crispy Kale 4

DESSERTS

Meyer Lemon Cheese Cake with seasonal fruit **10**

Lava Cake **8**

W/House Ice Cream **10**

Fresh vegan, vegetarian options are available upon request

20% Gratuity added to all parties of 8 or more

Please let server know before ordering if you would like separate checks

GF=Gluten Free

ASK ABOUT HOSTING YOUR NEXT EVENT HERE AT THE BISTRO