



Please inform us of any dietary restrictions or allergies. We will do our best to accommodate your needs.

Large Plates

(Available only at the Bistro)

Lobster Ravioli **25**
4 lobster stuffed ravioli covered in lobster bisque

Fish Fry **22**
Beer battered haddock served w/house-made coleslaw & house-made fries

Charcuterie Boards

The Villa Board **30**
Jumbo Bavarian pretzel, NYS artisan cheeses, cured meats, candied walnuts, cranberries, NYS apples, pickles w/spicy brown mustard

Salsa (jar) & Chips **11**
Chips & side of salsa **6**
Side of salsa **2.50**
(Salsa & Chips available only at the Tasting Room)

Small Plates

Fried Brussel Sprouts
12

Duck Wontons **16**
Duck, bacon, sweet corn, creamy cheese, wilted spinach, house-made scallion green oil

Bistro Poutine
19
NYS Cheese Curds, house made fries, beef & gravy

Baked Brie **20**
Puff pastry wrapped, candied walnuts, NYS apples, NYS honey, baguette

Bistro Battered Portabella Mushrooms **12**

Hot Honey Cheese Bites **15**
Crisp coating of crushed pretzel bites, whipped cream cheese mozzarella cheese, sweet honey and zesty sriracha sauce

Fried Avocado Bites **15**
Fresh avocado breaded bites

Fried Pita & Hummus **14**

Buffalo Chicken Wontons **14**

From the Garden

Caprese Stuffed Pepper **17**
A fire roasted red pepper stuffed with Roma Tomatoes, fresh basil, mozzarella, drizzled with balsamic fig glaze served on a bed of mixed greens

Harvest Salad **14**
NYS apples, dried cranberries, goat cheese, nuts, spring mix

Roasted Beet & Burrata Salad **16**
Mixed greens, pickled onions, tomatoes, balsamic vinaigrette

Add protein to your salad:

Chicken **8** | **Salmon** **13**

Handhelds

All selections served with Chef’s house-made fries. Substitute sweet potato fries for additional charge of \$2. Gluten free roll additional \$3

- Grilled Peach Burrata Burger

20

Pureed peach with honey|Burrata cheese|tomato|balsamic glaze
- Fireman Burger

18

Pickled jalapeños|apple wood smoked bacon|chipotle mayo|NYS aged cheddar
- Forest Burger

18

Mushrooms & onions sautéed in our own Cayuga White wine| garlic-truffle aioli|NYS aged swiss
- Fried Avocado Burger

20

Pickled jalapeños|apple bacon|chipotle mayo|cheddar cheese
- Bistro Burger

16

Classic burger|cheddar cheese|ketchup
- Chicken Boursin

20

Grilled marinated chicken| sautéed spinach& onions|Boursin white wine cream spread|NYS aged cheddar
- Chicken Gyros

14| 20

Parmesan crusted chicken|lettuce|tomato|Caesar aioli
Choice of Grilled or Parmesan crusted chicken
Small (1) Large (2)

Specialty Pizzas & Jumbo Wings

All specialty pizzas are 16” traditional crusts. Gluten Free 14” Cauliflower Crust available for an additional \$8.

- Pizza Flight

20

Choice of three specialty pizzas served on pita
- The Caprese

21

garlic olive oil|mozzarella |roma tomatoes|basil|balsamic fig glaze
- The Empire

21

herbed goat cheese|caramelized onions|NYS apples|NYS honey
- The Devil’s Brother

25

olive oil|mozzarella|pan-seared shrimp|roma tomatoes|red pepper flakes|parmesan
- The Vampire Slayer

24

garlic|ricotta|broccoli|sundried tomatoes
- The Carnivore

27

tomato sauce|mozzarella|bacon|pepperoni|sauasage
- The Chicken Bacon Ranch

27

ranch dressing base|mozzarella|fried chicken|bacon|ranch dressing drizzle on top
- Build your own pizza

19

Additional vegetable toppings are \$2 each & protein toppings are \$3 each
sausage|pepperoni|bacon|broccoli|caramelized onions|roasted red peppers
sundried tomatoes|roma tomatoes| jalapeños|banana peppers|mushrooms
- Jumbo Chicken Wings

14

Each order is served with (8) chicken wings
mild|medium|hot|BBQ|garlic paremesan|everything|spicy apricot|cilantro lime|peach chipotle honey

Use your smartphone and scan the code below to become a member of our Loyalty Program. Earn Points each time you visit to receive coupons!

