



**Charcuterie Board (MGF/MV) \$22**

*NY State Cheeses, Cured Meats, Nuts,  
Preserves, & Giardiniera  
Served with Crackers  
(Gluten Free Crackers Available)*

**French Suite Salad (GF/V/MVE) \$14**

*Fresh Greens, Berries, Candied Pecans,  
Goat Cheese Crumbles  
Honey Balsamic Vinaigrette  
(Vegan Cheese Crumbles Available)*

**Lox Bagel (MGF) \$18**

*Toasted Bagel, Lox, Cream Cheese,  
Capers, Avocado, Fresh Greens*

**Grilled Chicken Avocado BLT (MGF) \$17**

*Toasted Ithaca Sourdough **OR** Spinach Wrap,  
Grilled Chicken, Avocado, Bacon, Lettuce,  
Tomato, & Mayo  
Served with Choice of Side  
Add American, Swiss,  
Cheddar, or Pepper Jack \$1.00*

**Bistro Burger Deluxe (MGF) \$18**

*Certified Angus Beef, Caramelized Onions,  
Lettuce & Tomato on a Toasted Brioche Bun  
Choice of American, Swiss, Cheddar, Pepper Jack  
Served with Crispy French Fries or Choice of Side  
(Add a Crab Cake \$8)*

**Bistro Cobb Salad (GF/ MVE) \$18**

*Fresh Greens, Tomato, Ham, Chopped Egg,  
Avocado, Gorgonzola, Green Goddess Dressing  
(Tofu Available as Meat Substitute)*

**Farmhouse Bowl (GF/V/VE) \$15**

*Spinach, Quinoa, Tomato, Avocado, Corn,  
Black Beans, Roasted Red Pepper Vinaigrette*

*ADD TO ANY SALAD OR BOWL*

*Smoked Salmon \$9 Sautéed Shrimp \$7  
Grilled Chicken \$6 Crab Cake \$8*

**Monte Cristo (MGF) \$16**

*Ithaca Sourdough French Toast Filled with  
Melted Swiss, Hams & Raspberry Jam  
Topped with Powdered Sugar & Local Maple Syrup  
Served with House Potatoes*

**Crab Cake Club (MGF) \$22**

*Crab Cake, Bacon, Lettuce, Tomato,  
Avocado, Mayo on a Toasted Brioche Bun  
Served with Choice of Side*

**A la Carte Sides \$4**

*House Potatoes, Fresh Fruit Cup, Applesauce,  
Crispy French Fries, Bistro Side Salad,  
Cottage Cheese, Kettle Chips*

**Please Inform Server of Dietary Restrictions**

*GF: GLUTEN FREE VE: VEGAN V:VEGETARIAN MGF: CAN BE MODIFIED GLUTEN FREE MVE: CAN BE MODIFIED VEGAN/VEGETARIAN*

**An automatic service fee will be added to parties of 6 or more**

