

STARTERS

GIANT PRETZEL

beer cheese, weisswurt sausage 15

FRITTO MISTO

calamari, rock shrimp, shishito, baby zucchini, hot tomato oil 17

KETTLE FIRED MUSSELS

lamb sausage, roasted shallots, lemon thyme butter 14

FIRE ROASTED TOMATO TARTARE

pickled mustard seeds, pepper jack crackers 12

STRACCIATELLA DE BURRATA CHEESE

tomato fondu, crispy leeks, flat bread 14

FRIED OR FIRE ROASTED CHICKEN WINGS

Choice of: secret sauce, buffalo sauce
roasted garlic & parmesan 12

STEWED MEATBALLS

gravy, herbed ricotta 10

CRAFTSMAN FRENCH ONION

stout, gruyere cheese, herb oil 8

CHARCUTERIE BOARD

PIO TOSINO PROSCIUTTO DI PARMA, ITALY 9

RED WINE PEPPERCORN SALAMI, NY 4

SPECK, SIDE HILL FARMS, NY 7

COPA, SIDE HILL FARMS, NY 7

CHICKEN LIVER MOUSSE 4

COUNTRY PORK & RABBIT PATE 6



ARTISANAL CHEESE

OLD CHATHAM CAMEMBERT, NY 5

JEWETTS 30YR CHEDDAR, NY 12

PARMIGIANO REGGIANO, ITALY 6

CAYUGA BLUE, NY 5

PASAMONTES MANCHEGO, SPAIN 6

CASAOO VEIGADARTE ASH GOAT, SPAIN 7

boards created with three or more items are prepared with pickles, marinated peppers, country mustard, olives

SALADS AND GRAINS

THE WALDORF

bibb lettuce, grilled apple, celery, spiced walnuts, grapes, blue cheese, yogurt-honey dressing 12

TABBOULEH

bulgur, tomato, cucumber, mint, radicchio 12

FINGER LAKES COBB

spinach, wood roasted chicken, cayuga blue, grilled corn, avocado, smoked lardons, sunny side up egg, chianti dressing 16

WEDGE

maple bacon, blue cheese croutons, red onion 10

CRAFTSMAN HOUSE

heirloom tomatoes, cucumbers, pickled red onion, carrot, radish wood roasted shallot vinaigrette 11

+ chicken 5, shrimp 8, steak 10, lobster tail 20

PASTA

PAPPARDELLE

stewed meatballs in gravy, braised beef ragu 20

BRAISED LAMB TORTELLINI

charred carrot puree, asparagus, rosemary cream 20

CAVATELLI

broccoli rabe, oven dried wood roasted tomatoes 16

CIOPPINO

squid ink pasta, mussels, clams, prawns, chili 32



PIES

GARDEN

fire grilled corn, zucchini, roasted red peppers, ricotta, balsamic 12

MARGHERITA

gravy, roma tomato, mozzarella, basil 12

POACHED FIGS & GOAT CHEESE

red wine, goat cheese 14

PEACH & PROSCIUTTO

pio tosino, coal roasted peach, basil 14

BURGERS / SANDWICHES

Choice of Side: french fries, tavern chips, side salad, slaw, sweet potato fries

GREYROCK FARMS HALF POUND BURGER

yancey's xxx cheddar, pickles, tomato, lettuce, sesame seed bun, secret sauce 18
+ fried egg, bacon, mushrooms, avocado, roasted shishitos 2

BLACK BEAN BURGER

grilled tomato, corn & red pepper salsa, sesame seed bun, fire roasted chili aioli 12

WOOD GRILLED YELLOWFIN TUNA STEAK

wasabi mayo, pickled daikon slaw, marinated tomato, sesame seed bun 16

BUTTERMILK CHICKEN

grilled heirloom tomato, applewood bacon, bibb lettuce, aioli, sesame seed bun 14

BEEF ON WECK

horseradish crême, caraway bun, beef jus, 'cuse pale ale soaked onions 15

1LB BURGER (SHARABLE OR NOT)

greyrock farms, bibb lettuce, heirloom tomato, aged cheddar, truffle fries 28

WATER ON FIRE

CATCH OF THE DAY

garlic herb butter mkt price

FRIED FISH & CHIPS

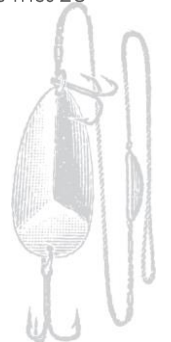
cod, lemon remoulade, daikon & carrot slaw 18

GRILLED SALMON FILLET

asparagus, grain pilaf, pickled rhubarb mkt price

DIVER SEA SCALLOPS

charred soubise, roasted cipiollini, swiss chard 32



LAND ON FIRE

Choose one side

PASTURE GRAZERS

BRICK FIRE HALF OR WHOLE CHICKEN
bbq 15/30

GRILLED LAMB RACK
rosemary sauce 30

BERKSHIRE RIB PORK CHOP
fire roasted red pepper sauce 24

ROAMING COWS

FLAT IRON STEAK 10OZ 26
SKIRT STEAK 12OZ 24

FILET 8OZ 37

BONE IN RIBEYE 24OZ 55

WAGYU SIRLOIN 8OZ 27

choice of béarnaise or red wine sauces

SIDES

hand cut fries 6

fire baked sweet potato 5

fire baked potato 5

toppings for baked potatoes: crispy prosciutto, cheddar, chives, sour cream

baked parker rolls 6

roasted yellow & red beets 6

wild grain pilaf 10

wood fired grilled vegetables 8

broccoli rabe & parmesan reggiano 6