

CULT CLASSICS



CREATE YOUR PLATE

à la carte market fare

Olivada \$8 Vegan

Add Lively Run Chevre \$3 V

a puréed blend of kalamata olives, roasted garlic and fresh basil with house-made crostini

Hummus \$12 Vegan

lemon garlic hummus, served with Mediterranean olives, house-made kimchi and crostini

Organic Field Green Salad \$8/\$14 V, GF

Add Lively Run Chevre \$3

local organic field greens with marinated local beets, candied pumpkin seeds, and your choice of house-made dressing.

Mustard Seed Vinaigrette, Maple Balsamic Vinaigrette, Lemon Buttermilk or Ginger Miso

Corndog \$10

cornmeal-battered house-made maple juniper sausage served with Hector pepper mayo

Poutine \$10

house cut french-fries, topped with Yancy Fancy cheese curds and smoked pork gravy

***Make it Vegetarian with roasted shitake mushroom gravy*

Vegetarian Wrap \$12 Vegan

choice of smoked maple tamari tofu or falafel with local organic greens, house-made kimchi, cashews, and ginger miso dressing in a spinach wrap, with a pickle

Catfish Sandwich \$13

4-oz. cornmeal crusted fried catfish served on a sesame seed bun with Hector pepper mayo and local organic greens, with a pickle

The Hector Burger \$13 Add Bacon \$2

6-oz. local pasture raised beef grilled to your specifications with New York state cheddar, served with organic greens and roasted garlic mayo on a sesame seed bun, with a pickle

Hector Pulled Pork Barbeque Sandwich \$13

6-oz. locally raised pork, slow smoked and marinated in tangy Signori barbeque sauce served on a sesame seed bun, with a pickle

Beef Barbeque Sandwich \$13

6-oz. local pasture raised beef slow smoked, pulled and marinated in our Korean style barbeque sauce served on a sesame seed bun, with a pickle

Indian Curry \$18 V, GF

with local seasonal organic vegetables and chick peas, served with local peach chutney, cucumber raita and jasmine rice

**can be made Vegan without cucumber raita*

Cornmeal Crusted Catfish Entrée \$21

7-oz. cornmeal crusted fried catfish with smoked tomato coulis served with black and black posole and fresh dill coleslaw

Hector Pulled Pork Barbeque Entrée \$20

8-oz. locally raised pork, slow smoked and marinated in tangy Signori barbeque sauce, served with cornbread and fresh dill coleslaw

Beef Barbeque Entrée \$22 GF

8-oz. local pasture raised beef slow smoked, pulled and marinated in our Korean style barbeque sauce, served with jasmine rice and seasonal vegetables

Smoked Tofu (6-oz.) \$9 Vegan, GF

Ithaca soy tofu, smoked with local maple syrup and tamari, served with ginger miso dressing and house-made kimchi

Fried Falafel (6-oz.) \$10 Vegan

made in house with chickpeas, parsley, cilantro, Indian spices with tahini dressing and house-made kimchi

Hector Pulled Pork Barbeque (8-oz.) \$12 GF

slow smoked and marinated in tangy Signori barbeque sauce

Cornmeal Crusted Catfish (7-oz.) \$13

fried and served with smoked tomato coulis

Beef Barbeque (8-oz.) \$12 GF

local pasture raised beef slow smoked, pulled and marinated in Korean style barbeque sauce

Maple Juniper Sausage (two links) \$12

house-made, grilled and served with Dijon thyme cream sauce

Cornbread with Honey Butter \$4 V

two pieces of house-made cornbread with local cornmeal

Dill Cole Slaw (6-oz.) \$6 V, GF

fresh cabbage and dill with a creamy slaw dressing

Black and Black Posole (6-oz.) \$6 Vegan, GF

local black beans, black eyed peas, hominy, smoked tomato juice

Garlic Mashed Potatoes (6-oz.) \$6 V, GF

Yukon gold potatoes, garlic, butter, cream

Jasmine Rice (6-oz.) \$5 Vegan, GF

House-cut French Fries (6-oz.) \$6 Vegan

freshly cut and local

Sauteed Local Vegetable (6-oz.) \$7 Vegan, GF

seasonal local, organic vegetables sauteed in olive oil

SAUCES

Hector Pepper Mayo (2-oz.) \$2 V, GF

Scooters Hot Sauce (2-oz.) \$2.50 Vegan, GF

Smoked Tomato Coulis (2-oz.) \$2 Vegan, GF

Signori Barbeque (2-oz.) \$1.50 Vegan, GF

Seasonal Fruit Barbeque (2-oz.) \$2.50 **ask your server if Vegan, GF*

Smoked Pork Gravy (4-oz.) \$4

Dijon Thyme Cream Sauce \$2

*Check the chalkboards for our
Specials of the Day.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

WINES BY THE GLASS

RED

- Airy Acres Cabernet Franc (2020) 10.
- Damiani Wine Cellars MC² (2021) 11.
- Lakewood Vineyards Lemberger (2020) 10.

WHITE

- Salmon Run Chardonnay (2021) 10.
- Silver Thread Vineyard Riesling (2021) 10.
- Hector Wine Company Luminescence (2020) 10.

ROSÉ

- Lakewood Dry Rosé of Pinot Noir (2021) 8.

BUBBLY

- Damiani Wine Cellars Bollicine (4 oz) 7.
- Lakewood Candeo (6.3 oz) 9.

Mimosa, 8.

Damiani Wine Cellars Bollicine,
fresh orange juice
*Make it a Grand Mimosa with Gran
Marnier, 13.*

BEER & CIDER

DRAUGHT

- Saranac Pale Ale 7.
- Middle Ages Epiphany Pilsner 7.
- Southern Tier Harvest Autumn IPA 8.
- Southern Tier IPA 8.

CIDER

- DownEast Pumpkin Chai Cider (draught) 8.
- Hudson North Cider Donut (16 oz. can) 9.
- Hudson North Ginger Citrus Cider (12 oz. can) 7.

IN CAN

- PBR 3.
- Labatt Blue Light 3.
- Brooklyn Summer Ale 6.
- Middle Ages Syracuse Pale Ale 6.
- Six Point Crisp Pilsner 6.
- Big Ditch Dock Jams Sour 6.
- Great Lakes Brewing Co. Oktoberfest 6.5
- Southern Tier Ruby Red Eight Days a Week 6.5
- Big Ditch Dayburner American Session IPA 7.

SPECIALTY COCKTAILS

Dark 'n' Stormy, 13.

Captain Morgan Rum, John Myer Dark Rum, Good Life Farm Ginger Bear, lime juice,
ginger simple syrup, rocks

Smoke Signal, 9.

Seneca Drums Gin, St. Germaine, lime juice, soda water, smoked salt, rocks

414 Negroni, 14.

Stratosphere Gin, Campari, Sweet Vermouth, orange garnish, rocks

Cadillac Margarita, 12.

Hornitos Reposado Tequila, Gran Marnier, lime juice, simple syrup, salt, rocks

Thyme Change, 12.

Pimm's No. 1 Liqueur, lemon juice, simple syrup, lemon bitters, soda, fresh thyme, lemon garnish

Mint Mojito, 9.

Castillo Rum, simple syrup, mint, lime, lime juice, soda water, rocks

Manhector, 12.

John Myer Bourbon, Sweet Vermouth, orange bitters, house-made Luxardo cherry, rocks

OTHER BEVERAGES

- Gimme coffee, Gimme decaf coffee, Assorted hot teas, 3.
- House-made Iced Tea, 4.
- House-made Lemonade, 4.
- Arnold Palmer, 4.
- Iced Gimme coffee, 4.
- Irish Coffee, 9.