

# MOTHER'S DAY BRUNCH

## APPETIZERS

### OLIVADA \$10. VEGAN

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

*Add Lively Run Chèvre, \$4 V*

### HUMMUS \$12. VEGAN

roasted garlic hummus, drizzled with olive oil and served with sumac-spiced red onions and pita

### MEZZE PLATE \$22. V, GF

local Feta, Mediterranean quinoa salad, roasted garlic hummus and Marcona almonds, with pita bread and a tzatziki yogurt dressing

*Add house-made fried falafel (3-oz), \$6*

### ORGANIC GREEN SALAD \$12. VEGAN, GF

local organic greens with dried cherries, candied pumpkin seeds and your choice of house-made dressing.

*Add Lively Run Chèvre, \$4 V*

## SANDWICHES

### VEGETARIAN WRAP \$18. VEGAN

choice of smoked maple tamari tofu or falafel with local organic greens, pickled vegetables, cashews, and ginger miso dressing in a spinach wrap, served with a side of French fries and a pickle

### CATFISH SANDWICH \$18.

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

### HECTOR PULLED PORK BARBEQUE SANDWICH \$18.

4-oz. locally raised pork, slow smoked and marinated in tangy Signori barbeque sauce topped with dill coleslaw on a sesame seed bun, served with French fries and a pickle

## ENTREES

### VEGETARIAN SCRAMBLE, \$18.5 V, GF

three egg-scramble with seasonal vegetable and Lively Run chèvre, served with smoked rosemary home fries

### EGGS LOUISIANNE, \$19.5

two poached eggs over house-made andouille sausage, peppers, onions and griddled cornbread, finished with dill hollandaise and served with smoked rosemary home fries

### EGGS FLORENTINE, \$18.5 V

two poached eggs over sauteed seasonal vegetable on griddled focaccia, finished with dill hollandaise and served with smoked rosemary home fries

### HASH & EGGS, \$18.5 GF

two poached eggs over chopped house-cured beef bacon and herbed home fries finished with Dijon thyme cream sauce

### SAUSAGE GRAVY & BISCUITS, \$18.

house-made maple juniper sausage gravy served over thyme biscuits with smoked rosemary home fries

*Add two eggs any style, \$5.*

### BRUNCH POUTINE, \$15.

house-cut French fries, Yancy Fancy cheese curds and house-made maple juniper sausage gravy, drizzled with maple syrup

*Add one egg any style, \$2.5*

### BRIOCHE FRENCH TOAST, \$15.

with a local strawberry puree, honey butter and maple syrup, served with smoked home fries

## SIDES

side smoked rosemary home fries, \$6.

side bacon, \$6.5

house-made blueberry sage sausage link, \$6.5

two eggs, any style. \$6.

whole wheat toast (two slices), \$3



## CREATE YOUR PLATE

à la carte market fare

### SMOKED TOFU (6-OZ.) \$15. VEGAN, GF

Ithaca soy tofu, smoked with local maple syrup and tamari, finished with sesame seeds, ginger miso dressing

### FRIED FALAFEL (4-OZ.) \$15. VEGAN

made in house with chickpeas, parsley, cilantro, Indian spices with sesame tahini dressing

### HECTOR PULLED PORK BARBEQUE (6-OZ.) \$16. GF

slow smoked, marinated in tangy Signori barbeque sauce

### CORNMEAL CRUSTED CATFISH (7-OZ.) \$17.

fried and served with smoked tomato coulis

### CORNBREAD WITH HONEY BUTTER \$5.50 V

made with local cornmeal and honey

### DILL COLESLAW (6-OZ.) \$6.50 V, GF

fresh cabbage and dill with a creamy slaw dressing

### BEANS & GREENS (6-OZ.) \$6.50 VEGAN, GF

local black beans, black eyed peas, hominy and smoked tomato juice with braised local organic greens

### SIDE SALAD \$7. VEGAN, GF

### MEDITERRANEAN QUINOA SALAD (6-OZ.) \$7.50

VEGAN, GF

with diced tomatoes and red onion, garlic oil, lemon juice and parsley

### HOUSE-CUT FRENCH FRIES (6-OZ.) \$7.50 V

freshly cut and local, served with Hector pepper mayo

\*If you have food allergies, please notify us.

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

## WINE BY THE GLASS

### RED

Lakewood Vineyards Long Stem Red (2023), 12.  
Damiani Wine Cellars MC<sup>2</sup> (2022), 14.  
Lamoreaux Landing Wine Cellars T-23 Cabernet Franc Unoaked (2012), 14.

*From Scott's Library*

Hector Wine Co. Cabernet Sauvignon (2012), 16.  
Hector Wine Co. Syrah (2015), 16.

### WHITE

Featured Finger Lakes Riesling, 14.  
Lakewood Vineyards Chardonnay (2023), 12.  
Hector Wine Company Pinot Gris (2023), 15.

*From Scott's Library*

Ravines Wine Cellars Dry Riesling (2016), 14.  
Standing Stone Old West Block Riesling (2012), 14.

### ROSÉ

Dr. Konstantin Frank Winery Dry Rosé (2023), 13.

### BUBBLY

Damiani Wine Cellars Bollicine (NV), 12.  
Barnstormer Winery Bubbly Riesling (2023), 13.

### DRAFT BEER

Lucky Hare Brewing Glen Ale (a.k.a. Lucky Light), 7.  
Middle Ages Brewing Epiphany Pilsner, 8.  
Southern Tier Brewing IPA, 8.  
Ardennes Brewing Belgian Pale Lager, 9.  
Watershed Brewing Brown Ale, 9.

### CANNED BEER

PBR, 3.  
Labatt Blue Light, 4.  
Southern Tier Brewing Raspberry Wheat, 6.  
Great Lakes Brewing Edmund Fitzgerald Porter, 7.  
Brooklyn Brewing Pulp Art IPA, 7.  
Thin Man Minky Boodle Raspberry Sour (16 oz.), 8.  
Prison City Brewing Cream Ale (16 oz.), 9.  
Steuben Brewing Nitro Stout (16 oz.), 9.  
NA Athletic Brewing Free Wave Hazy IPA, 6.

### CIDER

Awestruck Apples & Pears (draft, 11 oz.), 8.  
Hazlitt's Cider Tree (bottle, 12 oz.), 7.  
Hazlitt's Cider Tree with Citra Hops (bottle, 12 oz.), 7.



## SPECIALTY COCKTAILS

Smoked Tomato Bloody Mary, 12.  
vodka, house-made smoked tomato juice recipe, olive, pickled vegetables, lemon, salt and pepper, rocks

Mo' Bacon Ole Fashioned, 15.  
house-smoked bacon-washed Finger Lakes Distilling Mac's American Whiskey, Twin Maples Farm maple syrup, chocolate bitters, orange, rock

Floral Fantasy, 15.  
Stratosphere Gin, elderflower liqueur, lemon juice, hibiscus syrup, Barnstormer Winery Bubbly Riesling, served up

Lavendar French 75, 15.  
Bombay Sapphire Gin, lavender syrup, lemon juice, Barnstormer Winery Bubbly Riesling, lemon, rocks

Stonecat Sidecar, 14.  
Maison Rouge Cognac, Cointreau, lemon juice, sugar rim, lemon twist, served up

Amber Breeze, 14.  
Campo Bravo Reposado Tequila, grapefruit juice, cranberry juice, lemon juice, splash soda, rocks

Espresso Martini, 15.  
vodka, espresso, Kahlua Coffee liqueur

Mimosa or Megmosa, 13.  
Damiani Wine Cellars Bollicine with orange juice or grapefruit juice

### LIE-BATIONS

...fun without the booze

Hibiscus Limeade, 8.5  
house-made hibiscus simple syrup, lime juice, soda water, rocks, lime

Jalapeño Pineapple Fizz, 8.5  
house-made jalapeño simple syrup, pineapple juice, soda water, rocks

Cinnamon-Green Tea Splash, 8.5  
house-made cinnamon simple syrup, Harney's Green Tea, lemon juice, splash soda

Star Anise-Blood Orange Tonic, 8.5  
house-made star anise syrup, Fever Tree blood orange ginger beer, splash tamarind soda

### OTHER BEVERAGES

Seneca Sunrise NFA Stonecat Blend coffee (regular or decaf), 4.5  
Assorted hot teas, 4.  
House-made Iced Tea or Lemonade, 5.  
Arnold Palmer, 5.  
Iced coffee, 4.5