

YARDS

GRILLE

SHAREABLES

CHARCUTERIE BOARD

PROSCIUTTO, SOPPRESSATA, GENOA SALAMI, WHIPPED GOAT CHEESE, PICKLED ONION, STRAWBERRY BALSAMIC REDUCTION, ARUGULA, TOASTED FOCACCIA - \$18

CRISPY BACON BRUSSELS

BACON CHILI CRISP AIOLI, CANDIED BACON, STRAWBERRY BALSAMIC REDUCTION - \$16

CRAB CAKES

OLD BAY REMOULADE, LEMON OLEO, DILL OIL - \$17

JUMBO SHRIMP COCKTAIL

COCKTAIL SAUCE AND LEMON - \$15

BREAD PLATE

HOUSEMADE FOCACCIA, ROASTED GARLIC BUTTER, PESTO - \$7

DIPS

UTICA GREENS DIP

UTICA GREENS, CANDIED BACON, SHAVED PARMESAN - \$16

CRAB DIP

LUMP CRAB, ARTICHOKE, PARMESAN, CHIVES - \$17

BEER BACON CHEESE DIP

CHEDDAR CHEESE, BACON, YUENGLING LAGER, CARAMELIZED ONIONS AND PRETZEL BITES \$15

TACOS

MAHI MAHI TACOS

PICKLED ONION, ROASTED CORN SALSA, AVOCADO - \$15

SHORT RIB TACOS

PICKLED ONION, ROASTED RED PEPPERS, COTIJA CHEESE, CILANTRO LIME CREMA - \$15

PERI PERI CHICKEN

PICKLED ONION, POBLANO PEPPERS, COTIJA CHEESE, YO! STREET SAUCE - \$15

FLATBREADS

MARGHERITA

BASIL PESTO, FRESH MOZZARELLA, BLISTERED TOMATOES, STRAWBERRY BALSAMIC REDUCTION - \$15.50

PROSCIUTTO AND ROASTED GARLIC

MOZZARELLA, GOAT CHEESE, CARAMELIZED ONION, TOMATO, ARUGULA, BALSAMIC REDUCTION - \$17

CHORIZO & GRILLED CORN

BROWN BUTTER, MOZZARELLA, BLISTERED TOMATOES, RED ONION, HOT HONEY - \$16

SALADS

WALDORF SALAD

HOUSEMADE WALDORF CHICKEN SALAD WITH CELERY, GRAPES, WALNUTS OVER MIXED GREENS, BALSAMIC VINAIGRETTE - \$15

FRESH BERRY SALAD

STRAWBERRIES, BLUEBERRIES, GOAT CHEESE, PISTACHIOS AND STRAWBERRY LEMON VINAIGRETTE - \$16

COBB SALAD

FRIED CHICKEN, PICKLED EGG, CANDIED BACON, BLISTERED TOMATOES, APPLE, CUCUMBER, BLUE CHEESE, AVOCADO VINAIGRETTE - \$17

SUMMER SALAD

ROASTED CORN, COTIJA CHEESE, CANDIED PEPITAS, BLACKBERRIES, LEMON POPPY VINAIGRETTE - \$14

COCKTAILS

THE CLASSIC ONE IRON

PLATINUM 7X VODKA, FRESCA, CRANBERRY JUICE
\$9

BLUE LEMONADE

PLATINUM 7X VODKA, BLUEBERRY SYRUP, FRESH LEMON JUICE, LEMON-LIME SODA, RED WINE FLOAT
\$9.50

ICED TEA MARGARITA

FIREFLY ICED TEA VODKA, HORNITOS PLATA, FRESH LEMON JUICE, ICED TEA, SUGAR RIM
\$9

FAIRWAY MARGARITA

HORNITOS PLATA, GRAND MARNIER, FRESH LIME JUICE, SALT RIM
\$11

THE BOGEY SPRITZ

SVEDKA CLEMENTINE, APEROL, PLEASANT VALLEY CHAMPAGNE
\$9.50

MIXED BERRY MOJITO

DON Q CRISTAL RUM, LIME, MINT, BERRIES, SODA
\$10

CADDY DADDY

BASIL HAYDEN DARK RYE, GRAND MARNIER, HONEY, ROSEMARY, GRAPEFRUIT AND LIME JUICES
\$13

IN THE ROUGH

ROKU GIN, LEMON AND GRAPEFRUIT JUICES, LEMON LIME SODA
\$9.75

SEASONAL WINE SLUSHIE

BULLY HILL'S SWEET WALTER WINE
\$8

Please Drink Responsibly

SANDWICHES

CLASSIC SMASH

DOUBLE PATTY, AMERICAN CHEESE, PICKLES, BRIOCHE - \$13.50

JUICY LUCY

DOUBLE PATTY, CHEDDAR, PICKLES, BACON, SPECIAL SAUCE, BRIOCHE - \$14.50

LOBSTER ROLL

CUCUMBER, LEMON GARLIC AIOLI, BRIOCHE - \$23

WALDORF CHICKEN SANDWICH

HOUSE MADE WALDORF CHICKEN SALAD, BACON, FRESH GREENS, CROISSANT - \$15

RTJ CLUB

TURKEY, HAM, BACON, LETTUCE, TOMATO, LEMON GARLIC AIOLI, SOURDOUGH - \$17

FRIED HADDOCK

SHAVED ICEBERG, PICKLES, TARTAR SAUCE, BRIOCHE - \$15

PRIME BEEF

HORSERADISH SOUR CREAM, APPLE, PICKLED RED ONION, FRESH GREENS, CRUSHED CHIPS, BRIOCHE - \$17

TURKEY CROISSANT

CRANBERRY AIOLI, BACON, SWISS CHEESE, FRESH GREENS - \$14

FRONT PORCH CHICKEN SANDWICH

FRIED CHICKEN, DAILY SAUCE, SHREDDED ICEBERG, PICKLES, TOMATO, BRIOCHE - \$15

THE VEG

AVOCADO, ROASTED RED PEPPER, TOMATO, FRESH GREENS, GARLIC AIOLI, SOURDOUGH TOAST - \$14

ENTREES

SERVED STARTING AT 4PM DAILY

RED SNAPPER

SWISS CHARD, TOMATO, SUMMER SQUASH, LEMON BEURRE BLANC, DILL OIL - \$23

8OZ FILET MIGNON

POTATO TERRINE, ROASTED CARROTS, CIPPOLINI ONION, THYME, GARLIC, RED WINE REDUCTION - \$47

RIGGIES RUSTICA

MEZZI RIGATONI, SAN MARZANO TOMATO SAUCE, GRILLED CHICKEN, ITALIAN SAUSAGE, CHERRY PEPPERS, CARAMELIZED ONION, CREAM, SHAVED PARMESAN, BASIL - \$18

GRILLED SUMMER VEGETABLES

MOZZARELLA POLENTA, EGGPLANT, SUMMER SQUASH, TOMATO, CARROTS, CIPOLLINI ONION, CRISPY LEEKS, BASIL OIL - \$16

PAN SEARED BROWN BUTTER CHICKEN

AIRLINE CHICKEN, SALT ROASTED FINGERLING POTATOES, BROWN BUTTER CARROT PUREE, WHITE WINE - \$19

SEARED SCALLOPS

CHORIZO, GRILLED CORN, ARUGULA, RED ONION, LEMON OLEO - \$31

LOBSTER MAC

MEZZI RIGATONI, WHITE CHEDDAR, MOZZARELLA, PARMESAN, SWISS, BROWN BUTTER, PANKO, GRILLED LEMON - \$27

DESSERT

HOUSE MADE - \$13

STRAWBERRY SHORTCAKE

HOUSE-MADE BISCUIT, ORANGE-SCENTED STRAWBERRIES, MASCARPONE MOUSSE, BASIL-OIL

CHOCOLATE CAKE

WHIPPED GANACHE, ESPRESSO CRUMBLE, STRAWBERRY-BALSAMIC REDUCTION

CHEESECAKE

GRAHAM CRACKER CRUST, SEASONAL FRUIT COMPOTE

IF YOU HAVE A FOOD ALLERGY, PLEASE NOTIFY YOUR SERVER

WINE

GLASS BOTTLE

HOUSE

CHARDONNAY, PINOT GRIGIO, CABERNET \$7

BUBBLY

KORBEL BRUT ROSE, CALIFORNIA \$10 (SPLIT)

MIONETTO PROSECCO BRUT, ITALY \$12 (SPLIT)

DOMAINE CHANDON BRUT CLASSIC, CALIFORNIA \$14 (SPLIT)

PLEASANT VALLEY BRUT CHAMPAGNE, NEW YORK \$22

WHITE

ROSE

JOSH CELLARS, CALIFORNIA \$9 \$35

RIESLING

SALMON RUN RIESLING, NEW YORK \$9 \$27

CHATEAU STE. MICHELLE RIESLING, WASHINGTON \$10 \$30

SAUVIGNON BLANC

KIM CRAWFORD, NEW ZEALAND \$13 \$39

CHARDONNAY

KENDALL JACKSON, CALIFORNIA \$13 \$36

SONOMA-CUTRER RUSSIAN RIVER CA \$15 \$45

RED

PINOT NOIR

BROTHERHOOD PINOT NOIR, NEW YORK \$12 \$36

RED BLENDS

PENFOLDS MAX'S SHIRAZ-CABERNET, SOUTH AUSTRALIA \$13 \$39

JOSH CELLARS LEGACY RED, CALIFORNIA \$14 \$42

CABERNET

INTRINSIC CABERNET SAUVIGNON, WASHINGTON \$14 \$42

DECOY CABERNET SAUVIGNON 2020, CALIFORNIA \$60

STAG'S LEAP ARTEMIS CABERNET, CALIFORNIA (HALF BOTTLE) \$50

BREAKFAST

AVAILABLE DAILY

BREAKFAST SANDWICH

TWO EGGS, AMERICAN CHEESE, BRIOCHE WITH CHOICE OF HAM OR BACON \$7

HOUSE MADE BAKERY ITEMS

PRICING VARIES