



STARTERS

MUSSELS

PEI Mussels with shallots, white wine saffron garlic broth, with baguette
\$20

CRABCAKE

lump crab cake with lemon aioli and watercress
\$20

GRILLED VEGETABLE BURRATA SALAD

grilled peppers and asparagus, blistered cherry tomatoes with a Riesling Vinaigrette on Remembrance Farms Greens
Vegan with Cashew Cheese +\$3
\$18

LOCAL BACON WRAPPED DATES

Autumn Harvest Bacon wrapped around local blue cheese stuffed dates
\$15

FRIED ARTICHOKE

Lightly fried marinated artichokes served with a lemon aioli
\$16

MIXED GREEN SALAD

Remembrance Farms mixed greens with fresh radish, cucumber, and a lemon dill vinaigrette
\$10

TRUFFLE FRIES

thin cut fries with truffle oil and sea salt served with herbed aioli
\$9



CHARCUTERIE

Local ham, prosciutto, chorizo, and baked brie with berries, crusty baguette, olives and cornichons.
\$30

CHEF'S CHEESE BOARD

Chef's Picks for Local and imported cheeses, fruit and onion chutney. Crostini.
\$25

VEGAN CHEESE BOARD

with vegan fromage fort, grapes, seasonal fruit, olives, nuts, cucumbers, tomatoes, crostini.
\$25



ENTREES

MARSEILLE STYLE BOUILLABAISSE

Shrimp, mussels, cod, new potatoes, fennel, shallots and tomatoes, rouille. Served with crusty baguette.
\$33

SALMON STEAK

with a yogurt chive and dill sauce served with crispy fingerling potatoes.
\$33

DIAMOND BURGER

made with Autumn Harvest ground sirloin, brisket, and oxtail seved with tomato jam, local cheddar, crispy shallots on brioche. Served with french fries. Truffle Fries +\$2
\$28

FRESH CORN RISOTTO

with parmesan, mascarpone, basil, chive
\$28

PASTA AL LIMONE

fresh fettuccine with burrata, grilled asparagus, watercress and crispy garlic in a lemon butter sauce
\$28

PORCHETTA

Autumn Harvest pork chop with spring herb whipped potatoes, pernod pan sauce
\$35

BRASSERIE STYLE STEAK

Autumns Harvest Steak with compound butter knob, herbed steak frites and grilled green onions
\$40

AUTUMN HARVEST FRIED CHICKEN

with spring onion mashed potatoes with endive cabbage slaw
\$30

CHILLED PEANUT SESAME NOODLES

rice noodles tossed with a satay sauce, cucumber, bell peppers, peanuts, and watercress
\$25




DESSERT


Menu available upon request!

Please inform your server if you have any allergies

Groups of 8 and larger will have a 22% gratuity added

 vegetarian


 vegetarian upon request

 available on our catering menu

 vegan

 vegan upon request

 gluten free

 gluten free upon request



STARTERS

BREADBASKET (V) (G)

Cheddar Dill scones, croissants, baguette, butter and preserves. GF avail for +\$4
\$12

CHARCUTERIE (V) (G) (GF)

Local ham, prosciutto, chorizo, and baked brie with berries, baguette, olives and cornichons. Serves 2-4. Vegan avail.
\$25

MUSSELS (G)

PEI Mussels with shallots, white wine saffron garlic broth, with baguette
\$20

BRUNCH

EGGS BENEDICT (V) (G)

English muffin topped with local ham, poached eggs, and lemony hollandaise. Side of garlic roasted potatoes
\$23

SMOKED SALMON BENEDICT (G)

Smoked salmon, watercress, and poached eggs on brioche, topped with dill hollandaise. Side of garlic roasted potatoes
\$24

VINEYARD SCRAMBLE (V) (G)

with roasted peppers, local cheddar, and chives scrambled with two eggs. Side of garlic roasted potatoes, local bacon, croissant and grape preserves
\$23

EGGS TIVOLI (V) (G) (GF)

on ciabatta with two poached eggs, watercress with truffle. Side of garlic roasted potatoes
\$20

CRISPY CORN FRITTERS (V)

buttermilk pancakes with roasted corn and local chevre cheese, topped with fresh blueberries and NY maple syrup
\$20

LEMON RICOTTA PANCAKES (V)

pancakes with raspberry compote and NY maple syrup
\$20

BRIE STUFFED FRENCH TOAST (V) (G) (GF)

Brioche french toast stuffed with brie, mascarpone and peach preserves. Topped with blackberries and NY maple syrup (Vegan, GF +\$3.00)
\$20

DARK BELGIAN CHOCOLATE WAFFLE (V)

chocolate waffle with Amarena cherries, Chantilly cream and NY maple syrup
\$20

BREAKFAST THAI STICKY RICE PORRIDGE (V) (G) (GF)

with coconut cream, strawberries, chia and hemp seeds
\$16

LUNCH

BURRATA SALAD (V) (G)

Burrata on radicchio leaves with local greens, strawberries, toasted pistachios, brioche croutons and a balsamic drizzle.
\$18

LOGAN SANDWICH (V) (G)

with local eggs, cheddar, arugula, and housemade herbed aioli on ciabatta. Side of garlic roasted potatoes. Add crispy prosciutto, smoked ham, or bacon for \$4
\$15

CROQUE MADAME (G)

with local ham, gruyere and dijon on brioche, topped over easy egg. Local mixed greens salad with Riesling vinaigrette on croissant.
\$17

LOVE SANDWICH (V) (G) (GF)

Caprese sandwich with fresh burrata, oregano marinated tomatoes, and arugula on baguette. Side of local greens salad
\$16



SIDES

EGGS YOUR WAY \$5 (V) (G)

THICK CUT SMOKED BACON OR CHICKEN

SUSAGE, \$6 (G)

GARLIC ROASTED POTATOES \$5 (V) (G)

SEASONAL FRUIT \$7 (V) (G) (GF)

CROISSANT \$5 (V)

GLUTEN FREE BREAD \$5 (V) (G)

TOAST \$4

-SOURDOUGH, FOCACCIA, BAGUETTE, WHOLE WHEAT



DESSERT

AFFOGATO (V) (G)

PAVOLVA (V) (G)

COEUR A LA CREME (V) (G)

FLOURLESS CHOCOLATE ALMOND CAKE (V) (G)

MANGO SORBET (V) (G) (GF)

KID'S MENU

Available upon request!

Please inform your server if you have any allergies

Groups of 8 and larger will have a 22% gratuity added

(V) vegetarian

(V) vegetarian upon request

(G) vegan

(G) vegan upon request

(GF) gluten free

(GF) gluten free upon request

COFFEE & TEA

COFFEE

Our coffee is from Overlook Coffee, a local coffee roaster out of Burdett.

BREWED COFFEE / DECAF \$4

ICED COFFEE \$5

AMERICANO \$4

ESPRESSO, SINGLE \$4 DOUBLE \$7

MACCHIATO \$5

LATTE / ICED LATTE \$5

CAPPUCCINO \$5

CHAI LATTE \$6

CAFE CORRETTO \$10

Bailey's, Amaretto, Kahlua, Black Irish Salted Caramel Creme, Screwball Peanut Butter Whiskey, Ballotin Caramel Turtle Whiskey

DARK HOT CHOCOLATE, \$6

Made with dark chocolate - just a little sweet

DECADENT HOT CHOCOLATE, \$6

Made with dark chocolate, sweetened vanilla syrup and a giant marshmallow

Milk

Whole / Almond (\$1) / Oat (\$1)

Add-Ons

Add a shot \$2 Add a flavor \$1

Vanilla / Brown Sugar / Mocha / Lavender
(house grown)

POT OF TIELKA TEA, \$5

Tielka is an organic Australian tea house

English Breakfast / Earl Grey / Rose Moscato
/ Jade Mist Green / Lemon Ginger

POT OF FIDDLESTICKS TEA, \$5

Local Odessa-based teamaker
ImmuniTea / Royal Mint



SODA & JUICE

Coke / Diet Coke / Sprite / Ginger Ale / Dr. Pepper \$3

Ithaca Beer Co: Root Beer / Ginger Beer \$5

Saratoga Sparkling \$4 / \$8

Housemade Sparkling Lemonade \$5

Housemade Lavender Sparkling Lemonade \$5

Fresh-Squeezed Orange Juice \$6

House Brewed Black Iced Tea \$ 5

COCKTAILS

Included: Local spirits and sparkling wine

+\$4 Substitute Grey Goose, Tanqueray

+\$2 Substitute Tito's, Bombay Sapphire

MIMOSA \$10

local sparkling wine with option of orange,
strawberry, peach, or Chambord

BLOODY MARY \$14

classic housemade mix, Mac's Vodka from Finger
Lakes Distilling, rimmed with celery salt, garnished
with celery, olive, lemon, lime, and side Tabasco

ESPRESSO MARTINI \$14

Mac's Vodka from Finger Lakes Distilling, Kahlua,
Housemade Espresso, Option of Bailey's

SPRITZ \$12

Aperol or Campari, local sparkling
wine, soda water

HUGO SPRITZ \$12

St. Germain, housegrown mint, local sparkling wine,
soda water

TART GIN COOLER \$14

Seneca Drums Gin, fresh pink grapefruit juice,
tonic, Peychaud's Bitters



MOCKTAILS

STRAWBERRY MINT COOLER \$8

Housemade strawberry puree, lemon, fresh
mint, topped with soda water

EASTSIDE GARDEN \$10

Seedlip Garden 108, Lime, Cucumber, Fresh
mint

BRILLIANT SPARKLE \$8

Butterfly pea tea, lemon, rosewater, topped
with soda water



3800 Ball Diamond Road, Hector, NY 14841

(607) 288-2896

WINE

6 oz pour / 9 oz pour / bottle

BY THE GLASS

Damiani Bollicine 11/ 42 ♥

Lakewood Candeo 9

Weis Gruner Veltiner 12/ 15/ 44 ♥

Dr. Konstantin Frank Semi-Dry Riesling 10/ 13/ 38 ♥

Josh Cellars Chardonnay 11/ 14/ 42 ♥

Weis Dry Rose 11/ 14/ 42

Thirsty Owl Lot 99 10/ 13/ 38

Damiani MC2 12/ 15/ 44

Josh Cellars Merlot 11/ 14/ 42

BY THE BOTTLE

WHITE

Thirsty Owl Diamond 38 ♥

Airy Acres Gewürtztraminer 38 ♥

Damiani Dry Reisling 42

Weis Winzer Select Riesling A 50

Lucas Vignoles 28

Fulkerson Alvarinho 32

Dr Frank Dry Riesling 38

Herman J Weimer Dry Riesling 40

19 Crimes Hard Chard 32

Josh Cellars Sauvignon Blanc 42

Josh Cellars Pinot Grigio 42

ROSÉ

Red Newt Rosé 32 ♥

Dr. Frank Dry Rose 38 ♥

Buttonwood Grove Rose 30 ♥

RED

Salmon Run Meritage 32 ♥

Glenora Cabernet Sauvignon 28 ♥

Long Point Zinfandel 32 ♥

Salmon Run Coho Red 28 ♥

NY Icon Pinot Noir 38

19 Crimes Cabernet Sauvignon 32

Gabbiano Chianti 32

Josh Cellars Cabernet Sauvignon 42

Josh Cabernet Sauvignon Bourbon Barrel Age 52



WINE FLIGHTS

Four 2 oz pours for \$12

All local ♥

THE FINGERLAKES TOUR

Dr Frank Semi Dry Reisling

Weis Gruner Veltiner

Thirsty Owl Lot 99

Damiani MC2

LIQUOR

Single Pour / Double Pour

VODKA

Mac's Vodka from Finger Lakes Distilling 10 / 16 ♥

Tito's 10 / 16

Grey Goose 12 / 18

Three Olives Vanilla 8 / 14

GIN

Seneca Drums Gin from Finger Lakes Distilling 9 / 15 ♥

Bombay Sapphire 9 / 15

Aviation 11/ 17

Hendricks 12/ 18

New Amsterdam 10/ 16

Empress 1908 Indigo Gin 10/ 16

TEQUILA

Cuervo Tradicional Blanco 10 / 16

Dorado Especial Silver 9 / 15

Espolon Blanco 12 / 18

Casa Amigos Blanco 15 / 21

1800 Tequila Blanco 11 / 17

Jose Cuervo Blue Agave Silver 10 / 16

Montelobos Mexcal 11 / 17

Derrumbes Mezcal 15 / 21

WHISKEY

Southern Tier Whiskey 7 / 11 ♥

Bulleit Rye 10 / 16

Bulleit Bourbon 10/ 16

Woodford Reserve 12/18

Sazerac Rye 12/ 18

Jameson 9 / 15

Monkey Shoulder 12/ 18

Journeyman Corsets, Whips, and Whiskey 20/ 26

Old Overholt Rye 8 / 14

Jack Daniels 8 / 14



BEER

Ithaca Beer Flower Power 7 ♥

Ithaca Beer Apricot Wheat 7 ♥

Ithaca Beer Nut Brown 7 ♥

Southern Tier 2X IPA 8

Peroni 7

Hoegaarden 7

Blue Moon 7

LaBatt Blue 6

LaBatt Blue Light 6

Killian's Irish Red 8

Heineken 0.0 N/A 5



HARD CIDER

1911 Black Cherry 7

1911 Maple Bourbon Barrel Aged 7



KID'S BRUNCH MENU

CHEESE AND FRUIT PLATE, \$12  
Mozzarella, Cheddar and berries (optional nuts)

SCRAMBLED EGGS WITH BACON OR CHICKEN SAUSAGE \$13 
with toast (gluten free +\$3)

SCRAMBLED EGGS WITH GARLIC ROASTED POTATOES \$12  
with toast (gluten free +\$3)

CHICKEN SAUSAGE ON BRIOCHE ROLL, \$10
with green salad or potato chips

CHOCOLATE BELGIAN WAFFLE, \$11 
with whipped cream and maple syrup

HAM AND CHEESE SANDWICH, \$12 
with garlic roasted potatoes or seasonal fruit

GRILLED CHEESE SANDWICH, \$11  
with green salad or potato chips

FRUIT BOWL \$7  

SUB GLUTEN FREE BREAD +\$3 

KID'S DRINK MENU

FRESH ORANGE JUICE, \$6

FRESH LEMONADE, \$5

SPARKLING LEMONADE, \$5

ICED TEA, \$5

COKE / DIET COKE / SPRITE / GINGER ALE / DR. PEPPER \$3

ITHACA ROOT BEER, \$5

SHIRLEY TEMPLE, \$5

MILK (WHOLE), \$4

OAT OR ALMOND MILK, #5

CHOCOLATE MILK, \$5

HOUSEMADE HOT CHOCOLATE, \$6
Made with dark chocolate, sweetened vanilla
syrup and a giant marshmallow