



BRICK OVEN PIZZAS

- THE ITALIAN | 23

pepperoni, assorted italian meats, our hand-picked blend of 3 cheeses and red sauce
- STEAK & CHEESE | 22

chopped ribeye, roasted garlic, onion, with lettuce and tomato tossed in seasoned olive oil
- VEGAN PIZZA  | 22

vegan cheese, red sauce, vegan crumble
- BOURBON GLAZE | 22

bourbon glaze, grilled chicken, provolone and mozzarella cheese blend, crumbled bleu, applewood bacon and red onion
- SAUSAGE & PESTO | 20

pesto base, Italian sausage, mozzarella, caramelized onions
- PROSCIUTTO & PEPPERS | 20

fresh roasted peppers, thin sliced prosciutto and roasted garlic sauce
- QUATTRO FORMAGGI | 20

roasted garlic sauce, gorgonzola, parmesan, provolone, mozzarella
- PEPPERONI | 20

red sauce, cheese blend and cup-and-char pepperoni
- MARGHERITA | 20

red sauce, fresh mozzarella, topped with basil leaves
- CLASSIC CHEESE | 19

red sauce, mozzarella and provolone cheese blend

Gluten Free Crust Available on any Pizza

SOUP & SALADS

- MISTO | 13

chopped romaine, tomato, red onion, cucumber, prosciutto, fresh mozz, italian
- PEARL CAPRESE  | 13

half cherry tomatoes, mozzarella pearls, truffle oil, balsamic glaze
- CAESAR | 11

chopped romaine, creamy caesar, garlic seasoned croutons and shredded parmesan
- THE WEDGE  | 11

iceberg wedge, crumbled bacon, pickled red onion and creamy bleu dressing
- FRENCH ONION SOUP | 9

APPETIZERS

- SCALLOPS & SHRIMP RISOTTO | HALF 18/ FULL 27

pan seared scallops and/or shrimp with sautéed spinach risotto and balsamic glaze
- MEAT & CHEESE PLATE | HALF 16/ FULL 21

assorted accompaniments of meats and cheeses, paired with whole grain mustard and crackers
- HOISIN STACK | 19

hoisin marinated filet skewers served on crisp greens
- SAGANAKI | 16

traditional greek cheese flambé served with warm bread
- BISTRO TOTS | 15

crispy tots, cheddar jack cheese, chopped bacon, chives
- GARLIC KNOTS | 14

house made garlic knots served in a butter sauce
- TRUFFLE FRIES | 13

Truffle oil, parmesan, herbs garlic aioli
- BLEU BRUSCHETTA | 11

toasted baguette topped with melted bleu cheese crumbles, wild honey, cracked black pepper

PLEASE INFORM STAFF OF ANY ALLERGIES
20% gratuity added to parties of 6 or more

ENTREES

- STEAK & FRITES  | 36

14 oz seared ribeye served with frites and a side of demi glaze
- SALMON RISOTTO  | 29

8oz pan-seared salmon over a bed of roasted red pepper risotto, with sautéed vegetables
- CHICKEN PARMESAN | 29

classic chicken parmesan served with pasta
- BOLOGNESE | 24

penne served with a hearty sauce made with slow cooked onions, beef & tomatoes
- GARDEN PENNE | 18

seasonal vegetables sauteed with roasted garlic pesto
- TRUFFLE CREAM CAVATAPPI | 18

cavatappi tossed in a truffle cream sauce, topped with parmesan and pepper flakes
- add grilled chicken +6 - add salmon +10
- VEGAN FRIED RICE  | 17

fried rice with edamame and furikake seasoning
- SALT & VINEGAR FISH & CHIPS | 20

battered fish fry tossed in wavy chips and misted with vinegar
available FRI & SAT while supplies last!
- BEER BATTERED FISH & CHIPS | 20

beer battered or baked, with fries, tartar sauce and a lemon wedge
available FRI & SAT while supplies last!

HAND HELDS

- BISTRO MELT | 19

chopped steak, garlic aioli, spinach, provolone on sourdough rye
- HOUSE BURGER STACK | 17

double stacked 4 oz patties, American cheese, chipotle sauce, griddled onions, sliced pickles & served with fries
- CRISPY CHICKEN CAPRESE SANDWICH | 16

chicken cutlet, fresh mozzarella, pesto, tomato
- BUFFALO WINGS | 17

crispy jumbo wings tossed in your choice of hot, medium, mild, bbq, garlic parmesan,mango habanero, lemon pepper

WINE LIST

REDS

- PINOT NOIR, *BLAZON*, California 2023 | 10/38
- PINOT NOIR, *SOUVERAIN*, California 2024 | 9/34
- BEAUJOLAIS, *CHAT DE JARNIOUX*, France 2023 | 10/38
- RED BLEND, *BERINGER BROS*, California 2023 | 10/38
- SHIRAZ, *PENFOLDS*, Australia 2023 | 10/38
- TEMPRANILLO, *HONORO VERA RIOJA*, Spain 2023 | 10/38
- MALBEC, *GASCON*, Argentina 2023 | 12/44
- MALBEC, *PORTILLO*, Argentina 2023 | 10/38
- PETITE SIRAH, *THE CRUSHER*, California 2023 | 10/38
- MERLOT, *PROVERB*, California 2024 | 9/34
- ZINFANDEL, *TERRA D'ORO*, California 2022 | 12/44
- CABERNET SAUVIGNON, *AVIARY*, Napa California 2022 | 12/44
- CABERNET SAUVIGNON, *LYETH*, California 2023 | 10/38
- CABERNET SAUVIGNON, *CANYON RD*, California 2024 | 9/34
- VALPOLICELLA, *BOLLA*, Italy 2022 | 12/44
- CHIANTI, *BANFI SUPERIOR*, Italy 2023 | 10/38
- MONTEPULCIANO, *BARBA VASARI*, Italy 2023 | 10/38
- BORDEAUX, *CHATEAU DE L'ORANGERIE*, France 2023 | 10/38
- SANGIOVESE, *SASSOREGALE*, Italy 2022 | 12/44

WHITES

- RIESLING, *SALMON RUN*, New York 2023 | 10/38
- SAUVIGNON BLANC, *FISHTAIL*, New Zealand 2022 | 12/44
- SAUVIGNON BLANC, *CASA PATRONALES*, Chile 2023 | 10/38
- GEWURZTRAMINER, *LAMOREAUX LANDING*, NY 2022 | 10/38
- ROSE, *FRENCH BLUE*, France 2023 | 10/38
- PINOT GRIGIO, *CESARI*, Italy 2022 | 12/44
- PINOT GRIGIO, *TAVERNELLO*, Italy 2024 | 9/34
- OAKED CHARDONNAY, *GOLDEN*, California 2023 | 10/38
- CHARDONNAY, *LINE 39*, California 2024 | 9/34
- ALBARINO, *O FILLO DA CONDESA*, Italy 2023 | 10/38
- DRY REISLING, *Dr. KONSTANTIN FRANK*, NY 2022 | 12/44
- BORDEAUX, *CHATEAU DE L'ORANGERIE*, France 2023 | 10/38

SWEETS & BLUSH

- SANGRIA, *WINE ON THIRD* | 9
- MOSCATO, *FULKERSON*, New York 2023 | 9/34
- ICE WINE, (2oz) *WAGNER*, New York 2021 | 10
- PORT, (3oz) *FONSECA*, Portugal 2022 | 9
- LAMBRUSCO, *CELLA*, Italy 2023 | 9/34
- WHITE ZINFANDEL, *CANYON RD*, California 2023 | 9/34
- NON-ALCOHOLIC WINE *TOST*, Blush & White | 9

WINE FLIGHT

THREE WINES OF YOUR CHOICE | 15

SODA & JUICE

PEPSI, DIET PEPSI, SIERRA MIST, DR. PEPPER, GINGER ALE, LEMONADE, PINK LEMONADE, SWEET TEA, UNSWEETENED TEA, CRANBERRY JUICE, APPLE JUICE, ORANGE JUICE, PINEAPPLE JUICE, GRAPEFRUIT JUICE.

Mocktail List Available

RESERVES

- BURGUNDY, *ALBERT BICHOT FIXIN*, France 2020 | 92
- BORDEAUX, *CHATEAU D'ARCINS*, France 2018 | 78
- CABERNET SAUV, *SEQUOIA GROVE*, Napa Valley 2020 | 96
- BRUNELLO, *CARPINETO*, Italy 2018 | 96
- BAROLO, *VIBERTI "BUON PADRE"*, Italy 2019 | 88
- AMARONE, *CESARI*, Italy 2018 | 88

SPARKLING

- PROSECCO, *RUFFINO*, Italy 2023 | 12/44
- SPARKLING ROSE, *PIZZOLATO*, Italy 2023 | 10/38
- BLANC DE BLANCS, *BRUT Jean-Louis*, France 2021 | 10

COCKTAILS

- EAMON'S OLD FASHIONED | 14
Maker's Mark, Angostura bitters, muddled orange & cherry
- MISTY MULE | 14
Vodka, muddled lime, Crabbies ginger beer
- ESPRESSO MARTINI | 12
Espresso infused Rum, Irish cream, Kahlua
- PISTACHIO | 12
Monin syrup, vanilla rum, Irish cream
- BLUE EDDY | 12
Deep Eddy lemon, blue curacao, lemonade
- NEGRONI (OR) BOULEVARDIER | 12
Gin (or) Bourbon, campari, sweet vermouth
- APEROL SPRITZ | 12
Aperol, Ruffino prosecco, soda water, orange slice
- CUCUMBER COSMO | 12
Prairie Organic cucumber vodka, triple sec, fresh lime & cranberry
- CHOCOLATINI | 12
Vanilla rum, creme de cacao, Irish cream, Hershey syrup
- PINEAPPLE UPSIDE DOWN CAKE | 12
Vanilla rum, pineapple & cherry juice

BEER LIST

LOCAL DRAFTS

- GENESEE LIGHT, *GENESEE BREWING CO.* | 7
- HAYBURNER IPA, *BIG DITCH* | 7
- IRISH RED ALE, *HAMBURG* | 7
- BLOOD ORANGE, *ELLCOTTVILLE BREWING CO.* | 7
- SEASONAL HARD CIDER, *BLACK BIRD* | 7
- ASYLUM PORTER, *42 NORTH* | 7

BOTTLED

- COORS LIGHT, BLUE LIGHT, BLUE LIGHT GRAPEFRUIT, BUD LIGHT, BUDWEISER, MICHELOB ULTRA, MILLER LIGHT, LABATT BLUE, MOLSON CANADIAN | 5
- SAM ADAMS BOSTON LAGER, CORONA, HEINEKEN, STELLA, BLUE MOON, GUINNESS, N/A BEERS | 6
- HIGH NOON, WHITE CLAW, CRABBY'S GINGER BEER, EBC BLUEBERRY, SOUTHERN TIER IPA | 7

