

Bill of Fare

STARTERS

UTICA GREENS

Escarole - cherry peppers - pancetta - garlic bread crumbs -
Asiago 11

DUCK POUTINE

Pulled Duck Simmered in Demi Glace With Cheese Curds
Served Over House Fried Chips

HOT CRAB DIP

Served in sourdough bread bowl 12

☉ ROASTED PORK BELLY

With a brown sugar and soy glaze - fresh jalapeno slaw 12

DUCK BACON AND SWEET CORN WONTONS

Thai chili dipping sauce 12

BAVARIAN PRETZEL STICKS

Beer cheese dip - horseradish & beer mustard 9

☉ STEAMED CLAMS

Served in a white wine garlic broth 14

SOUP

SOUP DU JOUR

Always home made 4 Cup 6 Bowl

☉ SWEET & SPICY CHILI

A BMI favorite. Add \$3 for bread bowl 4/6

☉ FRENCH ONION

Gruyere - provolone - croutons 7

SALADS

☉ HOUSE SALAD

Mixed greens - tomatoes - cucumbers - Mandarin oranges -
carrots - onions 4 Side 8 Entrée

THE WINTER WEDGE

Baby iceberg - chipotle ranch - bacon crumbles - grape
tomatoes - shredded carrot - parmesan crisps 11

BURGERS

Our burgers are 1/2 pound certified Angus beef. Burgers can be substituted with grilled chicken breast or with an Impossible Burger(add \$1). All sandwiches are served with lettuce, tomato and onion and fries.

THE BURGER

10

THE BMI

provolone and cheddar cheese, crisp bacon, chicken tenders,
frizzled onion 16

THE MORNING

Applewood bacon - cheddar - hash browns - fried egg 14

THE DUKE

Cheddar - onion rings - diced jalapeno - root beer bbq 13

THE BMFD

pepper jack cheese, chopped cherry peppers, chipotle aioli 12

THE CHILI

cheddar cheese, sweet & spicy chili 12

THE BLEU

smoked bleu crumbles, crisp bacon 12

THE ONION

onion cheddar, sautéed onion, roasted shallot aioli 12

THE ZURICH

Swiss cheese, sautéed mushrooms 12



SIGNATURE

THE PLT

Thinly sliced pork loin - pork belly - shredded lettuce - diced tomato and garlic aioli 13

BLACKENED PRIME RIB SANDWICH

Rubbed with cajun spices served on a ciabatta roll 15

PASTRAMI REUBEN

Thinly sliced pastrami - kraut - Swiss - Raquette Lake Elixer 1000 Island - marbled rye 12

SALMON BURGER

Grilled or blackened - garlic aioli 12

BUFFALO CHICKEN SANDWICH

Tossed in our BMI blend buffalo sauce - side of bleu cheese dressing 11

HOMESTEAD

GF ORCHARD PARK PORK

House rub - bacon wrapped tenderloin - grilled cabbage wedge - onion Dijon - apple chips 17

CHICKEN FRIED

Legs and thighs - elbow mac and cheese - garlic mashed potatoes with demi 16

THE 585

two cheeseburgers - home fries - macaroni salad - 585 sauce - diced onion 12

STUFFED MEATLOAF

Utica greens stuffing - creamy marinara 16

THE BISTRO

GF FILET DI CAPRINO

Chèvre - balsamic glaze 34

GF 8 OZ. FILET MIGNON

Center-cut - light brushing of olive oil and herbs - frizzled onions 32

BB STRIP STEAK

12oz NY strip - blue cheese cream - smoked blue crumbles - crumbled bacon 29

GF NEW YORK STRIP STEAK

Hand-cut - light brushing of olive oil and herbs - frizzled onions 27

HOISIN DUCK

Oven-roasted - hoisin sauce - cucumber-wasabi drizzle 26

PANKO CHICKEN

Panko encrusted - pan fried - Parmesan cream- sautéed spinach 19

BAYOU SCALLOPS

Cajun seasoned - pan seared - garlic Dijon cream - cornbread croutons 32

RUSTIC SHRIMP PENNE

sweet Italian sausage - spinach - grape tomatoes - tomato veloute 22

GF ATLANTIC HADDOCK

Style choices: Traditional / lemon pepper / Cajun / maple bacon 18

ITEMS WITH A GF SYMBOL CAN BE PREPARED GLUTEN FREE. PLEASE ALERT YOUR SERVER OF ANY ALLERGY CONCERNS.

CASH AND MAJOR CREDIT CARDS ACCEPTED - 18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE - WE CANNOT SPLIT CHECKS BUT WE WILL TAKE MULTIPLE FORMS OF PAYMENT