

TAVERN

APPETIZERS

CHICKEN WINGS | 14

crispy chicken wings | Buffalo, RedRam, honey mustard, or cajun ranch (dry rub) | celery & bleu cheese

BONELESS WINGS | 13

crispy boneless wings | Buffalo, RedRam, honey mustard, or cajun ranch (dry rub) | celery & bleu cheese

LOBSTER & CRAB CAKE | 18

lump crab | lobster | butter cracker crumbs | chopped herbs | citrus remoulade

BAKED CAPRESE DIP | 15

cherry tomatoes | crushed red pepper | basil pesto | mozzarella | 2 Kids Goat Farm goat cheese | fresh basil | pita chips | VEG

CRISPY CALAMARI | 14

breaded & crispy | marinara sauce | citrus aioli

SALAD & SOUP

CLASSIC CAESAR | 14

romaine lettuce | baked garlic croutons | parmesan | house-made Caesar dressing

APPLE & BLEU SALAD | 15

arugula | smoked bleu cheese | local apples | candied pecans | pumpkin vinaigrette | VEG

HOUSE SALAD | 14

tomato | cucumber | pepperoncini | kalamata olives | choice of dressing

SALAD ADD-ONS

Grilled Chicken | 4

Grilled Shrimp | 8

HANDHELDS

all handhelds served with house made chips

LOBSTER ROLL | MARKET

warm North Atlantic lobster | drawn butter | New England style brioche roll

I LOVE NY BLT | 15

local apples | slab bacon | New York State cheddar | lettuce | tomato | mayo

CHEESEBURGER | 16

choice of cheese | lettuce | tomato | onion | brioche roll { add slab bacon +2 }

LANDING BURGER | 18

bleu cheese | remoulade | lettuce | tomato | caramelized onions | brioche roll

PRIME RIB SANDWICH | 16

shaved prime rib | horseradish cream sauce | frizzled onions | au jus | brioche roll

EXTRAS

Side Garden Salad | 4

Side Caesar Salad | 5

Hand Cut Fries | 4

Onion Rings | 5

POUND & PINT | 15

1 pound of chicken wings | pint of draft beer

BURGER & BREW | 17

cheeseburger or Landing burger | pint of draft beer

2 OFF 16 OZ PINTS

2 OFF BOTTLED BEERS

SUNDAY SPECIALS

BEVERAGES

MIMOSAS

MIMOSA FLIGHT (PICK 4)

Classic - champagne & OJ

Sunset - champagne, OJ, & grenadine

Pineapple - champagne & pineapple juice

Peach Bellini - champagne & peach purée

Champagne Rita - champagne, tequila, lime juice, & agave

Blue Hawaiian - champagne, coconut rum, blue curacao, & pineapple

Grapefruit - champagne & grapefruit juice

Minky Mosa - champagne & raspberry sour ale

Apple Cider - champagne & apple cider

Pear - champagne & prickly pear

Pumpkin Beermosa - champagne, pumpkin beer

MIMOSA

Any flavor above!

COCKTAILS

BUILD YOUR OWN BLOODY MARY

choose from an assortment of add-ins | ask your server for an order pad

FILTHY MARY

Absolut Peppar | house bloody mix | olive juice | pickle juice | everything but the bagel season rim | bleu cheese stuffed olives

MAPLE MARY

Knob Creek maple bourbon | house bloody mix | salt & pepper rim | slab bacon

IRISH COFFEE

fresh brewed coffee | Irish whiskey | brown sugar | whipped cream

CIDER DONUT

1911 cider donut bourbon | shaken double espresso | ground cinnamon | oat milk | donut hole garnish

I'M BASIC

cold brew coffee | 1911 cold brew vodka | pumpkin cream liqueur | pumpkin cream cold foam

BLACK & WHITE

fresh brewed coffee | 1911 cold brew vodka | Godiva white chocolate liqueur | Swiss chocolate syrup

EYE OPENER

espresso | 1911 cold brew vodka | Baileys espresso cream | whipped cream

MORNING MULE

1911 honeycrisp vodka | ginger beer | apple cider

APEROL SPRITZ

Aperol | prosecco | club soda

SUNDAY SANGRIA

red wine | fresh fruit | brandy | fruit juice | club soda | simple syrup

BOTTLED BEER

Labatt Blue

Labatt Blue Light

Coors Light

Budweiser

Bud Light

Michelob Ultra

Miller Light

O'Doul's N/A

Pabst Blue Ribbon Can

Corona Extra

Corona Premiere

Yuengling

Heineken

Peroni

Stella Artois

White Claw Mango

White Claw Black Cherry

White Claw Spiked Tea

choose from our 8 on-tap selections

ask your server for our current craft

selections including New York State brews

BEVERAGES

FRESH BREWED COFFEE

COLD BREW COFFEE

ESPRESSO

HOT TEA / ICED TEA

HOT CHOCOLATE

ASSORTED FRUIT JUICES

FOUNTAIN BEVERAGE

Fall 2021 (1)