



BEGINNINGS

CHICKEN WINGS \$16
(10) mild-medium-hot
house brined, buffalo sauce, celery sticks,
chunky bleu cheese dressing (GF)

CRISPY BRUSSELS SPROUTS \$13
bourbon, bacon, parmesan (GF)

CHARCUTERIE AND CHEESE \$29
selection of local artisan salumis & cheeses,
house accompaniments, french bread, crackers

½ LB HOUSE MEATBALL \$16
pomodoro, ricotta, pesto, grilled bread

SPINACH ARTICHOKE DIP \$15
fire roasted peppers, onions, mozzarella,
fontina, gruyere, toasted croutes, tortilla chips (V)

BURRATA & TOAST \$15
marinated tomatoes, aged balsamic
pesto, lemon olive oil (V)

WARM PULL-APART ROLLS \$9
roasted garlic oil,
parmesan, herbs (V)

SOUPS & SALADS

SOUP DU JOUR \$10
chef's daily preparation

FRENCH ONION SOUP \$11
toasted croute, gruyere cheese

THE FAIRWAY \$12
mixed greens, heirloom carrots, radish,
cherry tomato, persian cucumber,
sherry vinaigrette -or- gorgonzola bleu
cheese dressing (V) (GF)

CAESAR \$12
romaine hearts, herb croutons,
parmigiano-reggiano, caesar dressing

THE HARVEST \$13
mixed lettuce, granny smith apple,
dried cranberries, candied pecans,
bleu cheese, maple balsamic dressing (V) (GF)

SALAD ENHANCEMENTS

grilled chicken breast \$6
(4oz) seared salmon* \$11
(6oz) new york strip steak* \$11
(4) sauteed jumbo shrimp* \$11

GRILLED FLATBREADS

MARGHERITA red sauce, fresh mozzarella, basil (V) \$16

ARTISAN PEPPERONI red sauce, fresh mozzarella, parmesan, fontina, gruyere \$16

MUSHROOM AL FORNO garlic white sauce, fresh mozzarella, parmesan, fontina,
gruyere, roasted mushroom, white truffle oil (V) \$17

HANDHELDS

served with steak fries and pickle chips

sweet potato fries	\$2
onion rings	\$3
side salad	\$3
gluten free bread	\$1.50

SEYMOUR'S BURGER \$14

½ lb butcher's blend*
lettuce, tomato, onion, toasted potato roll

add: american, swiss, cheddar, provolone	\$1
sautéed mushrooms	\$1
caramelized onion	\$1
beeler bacon	\$2

ADIRONDACK CLUB \$16

smokehouse turkey, beeler bacon,
black forest ham, aged cheddar,
lettuce, tomato, herb aioli,
toasted sourdough bread

CRISPY CHICKEN \$16

buttermilk fried chicken, lettuce,
tomato, bread and butter pickles,
special sauce, toasted roll

MAINS

pastas are fresh and cooked to order

gluten free pasta \$1.50

MIXED MUSHROOM FETTUCCINE \$27

english peas, sundried tomato,
porcini truffle crema, parmigiano-reggiano (V)

BLACKENED SHRIMP LINGUINI \$33

wild white shrimp, creamy pesto,
asparagus, preserved tomato

SPAGHETTI & MEATBALL \$25

hand crafted ½ lb meatball,
pomodoro, parmigiano-reggiano

CHICKEN PARMESAN \$26

pan fried cutlet, fontina, mozzarella,
linguini pomodoro

GRILLED JURGIELEWICZ BONELESS ½ CHICKEN \$30

mashed potato, grilled asparagus,
pimento chimichurri

THE BUTCHER BLOCK

(12OZ) PIEDMONTESE NY STRIP*	\$42
(14OZ) RESERVED BONELESS RIBEYE*	\$43
(14OZ) DUROC PORK CHOP*	\$34
(8OZ) NORWEGIAN SALMON FILET*	\$33
BONE-IN SELECTION OF THE DAY	MP

INCLUDES TWO SIDES:

onion rings	mashed potato	bacon brussels sprouts	creamed spinach
steak fries	loaded baked potato	grilled asparagus	vegetable of the day

(GF) gluten free | (V) vegetarian | (MP) market price

(*) consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Additional gluten free and vegan substitutions may be available.

Please see your server with any allergies or food aversions and for today's market price.