SOUPS

NYS Sweet Corn & Potato Chowder (Opus- Geneva, NY) - $5.00
Martini’s Italian Sausage (Geneva, NY) & Vegetable Soup (Opus-Geneva, NY) - $5.00
Broccoli Cheddar (Opus- Geneva, NY) - $5.00

Quiche

Vegetarian (Tomato and Broccoli) Quiche - $6.00
Eggs (Meadow Creek Farm -Pleasant Valley, NY), Veggies (Putter Farm - Cutchogue, NY) Dairy Products (Ithaca Milk) Prepared by Taste of Wine Country (Ovid, NY)

Spinach and Bacon Quiche - $6.00
Eggs (Meadow Creek Farm), Bacon from the Pigpen (Ithaca, NY), Dairy Products (Ithaca Milk) Prepared by Taste of Wine Country (Ovid, NY)

KIDS MENU

Mini Cayuga Hot dog - $5.00
(with or without Costanzo’s Rolls)
Zweigle’s Hot Dog (Rochester, NY),
with Red Jacket Apple slices (Geneva, NY)

Roseland Park PB&J - $5.00
Oak Hill Bread (Penn Yan, NY), Arbor Hill Concord Grape Preserve (Naples, NY) &
Oak Hill Peanut Butter with Red Jacket Apple slices (Geneva, NY)

Mini Local Grilled Cheese - $5.00
Oak Hill Bread (Penn Yan, NY), Shatskybarn Farm’s Mild Cheddar Cheese (Rock Stream, NY)
with Red Jacket Apple slices (Geneva, NY)

Meatballs in a cup - $5.00
Zweigle’s Meatballs (Rochester, NY), Shaved Marzano Belciello cheese (Waterloo, NY), Luigi’s Marinara Sauce (Geneva, NY) with Red Jacket Apple Slices (Geneva, NY)
Sandwiches

All Sandwiches come with New York Chips or Soup for extra charge

**Turkey & Cheddar Panini - $6.50 / $10.00 with Soup**
Shayburne Cheddar Cheese (Rockstream, NY), & Turkey from The Piggery (Ithaca, NY), Taste of Wine Country English Muffin Bread (Ithaca, NY)

**Ham & Swiss Panini - $6.25 / $10.00 with soup**
Muranda Red Buddy Swiss/cheddar blend (Waterloo, NY), & Ham from The Piggery (Ithaca, NY), Taste of Wine Country English Muffin Bread (Ithaca, NY)

**Cheese Panini - $5.00 / $9.00 with Soup**
Shayburne Cheddar (Rockstream, NY), Muranda BelCiello Provolone/Asiago Blend (Waterloo, NY) & Yancey’s Fancy Smoked Gouda Cheeses (Corfu, NY), Taste of Wine Country English Muffin Bread (Ithaca, NY)

**Cayuga Hottie - $7.00**
Zweigel’s Hot Dog (Rochester, NY), Sauerkraut & Garlic Mustard (Pittsford, NY), Specialty Rolls from Costanzo’s (Cheektowaga, NY)

**The “G-Town” Italian Sausage and Peppers - $9.00**
Locally made Medía’s Italian Sausage (Geneva, NY), Yancey’s Fancy Provolone (Corfu, NY), Peppers and Onions (Local Farms), Garlic Mustard (Pittsford, NY), Costanzo’s Rolls (Cheektowaga, NY)

Stuffed Breads

**Luigi’s Old-World Stuffed Italian Bread - $7.50**
Casa Imports: Hot Capiolo, Soppressato, Salami, Ham (Utica, NY)
Casa Imports: Provolone, Swiss, Giambotta, Pecorino Romano Cheeses (Utica, NY) with Luigi’s Old-World Marinara Sauce (Geneva, NY) for dipping

**Oeusco Stuffed Meatball Bread - $6.50**
House Made Meatballs & Sauce (Luigi’s Old-World Café Geneva, NY)
Casa Imports: Herb Ricotta, Mozarella, Pecorino Romano Cheeses (Utica, NY) with Luigi’s Old-World Marinara Sauce (Geneva, NY) for dipping

**Finger Lakes Stuffed Pepperoni Bread - $7.50**
Casa Imports: Pepperoni, Mozarella & Pecorino Romano Cheeses (Utica, NY) & Marinara Sauce (Geneva, NY) with Luigi’s Old-World Marinara Sauce (Geneva, NY) for dipping
Finger Lakes Welcome Center—Taste NY Market
Wine List

Reds

Zweigelt / Cabernet Sauvignon—$8.00
Three Brothers Winery—Geneva, NY
A 50/50 blend of estate grown Zweigelt and estate grown Cabernet Sauvignon. Cherry Rhubarb and Raspberry on the nose. Mid palate intense blueberry flavors with lavender under tones.

Fulkerson Pinot Noir—$7.00
Fulkerson Winery—Dundee, NY
Medium-bodied wine. On the nose, sweet vanilla with hints of soft, smoky sweetness. Flavors of smooth sweet cherry lead to strong tannins with a smooth, fruit-driven structure.

Wagner Merlot—$7.00
Wagner Winery—Lox, NY
Lush and supple on the palate, with expansive, dark berry flavors, a freshness and smooth, leathery tannins.

Knapp Unoaked Cabernet Franc—$7.00
Knapp Winery—Dundee, NY
Bright and vibrant on the nose in spiced cranberry and blackberry, there’s a hint of green herb in the background of this wine. Light-bodied wine is all about fresh, racy currant and cranberry flavors, with a graphite edge to offer support.

Tony’s Bubbly—$6.00
Anthony Road—Penn Yan, NY
Aromas of cherry, raspberry, strawberry, rhubarb and smoke. Flavors of red berries are dominate with a nice creamy texture brought on by the bubbles.

White & Blush

Fox Run Riesling—$7.00
Fox Run Winery—Penn Yan, NY
Zesty aromatic dry Riesling. Aromas of Slate, Lime peel and tree fruits identify this as classic Finger Lakes. Bold acidity and great persistence.

Prejean Oaked Chardonnay—$6.00
Prejean Winery—Penn Yan, NY
Reserve Chardonnay is full-bodied, barrel fermented wine. Fermented in both French and American Oak. Aromas of pear figs and apples.

Swenska Blush—$6.00
Swedish Hill Winery—Romulus, NY
Fresh fruity aromas of grapes and berries. Alternative to white zinfandel or Moscato.

Penguin Bay Mosato—$6.00
Penguin Bay Winery—Watkins Glen, NY
Sweet, fun, and lively. Boasting lush aromas of peach and tropical fruit and slight spritz.
Finger Lakes Welcome Center—Taste NY Market

Beverage Menu

Coffee

Add a flavor shot to any coffee for $0.50

Cobblestone Coffee
Cobblestone Coffee Roasters—Waterloo, NY
Small—$2.00
Medium—$2.25
Large—$2.50

Specialty Coffee
Choices of Whole or Skim Milk—Byrne Dairy

Cappuccino, Macchiato, Latte & Mocha
Small—$2.50
Medium—$3.00
Large—$3.50

Espresso
Single Shot—$2.50
Double Shot—$4.25

Americano
Small—$2.85
Medium—$3.10
Large—$3.45

Hot Chocolate
Small—$2.00
Medium—$2.50
Large—$3.00

Iced Specialty Coffee’s—$3.50

Hot Tea—$2.50
Finger Lakes Tea Company—Waterloo, NY

Seasonal Iced Tea—$3.00
Finger Lakes Tea Company—Waterloo, NY

Beer

War Horse Lieutenant Dan IPA—$6.00
Three Brothers Winery—Geneva, NY
Balanced blend of tropical fruits and sticky pine, with a solid malt background to hold everything together. —ABV 6.1%

Young Lion Pilsner—$6.00
Young Lion Brewery—Canandaigua, NY
Crisp refreshing Czech style pilsner. This style is fuller bodied with a slightly higher IBUs than a traditional American Pilsner. —ABV 5.2%

SlhMo IPA—$6.00
Empire Brewing Company—Syracuse, NY
A blend of Falconer’s Flight and Mosaic: Hops to convey bright tropical citrus notes for a crisp dry finish. —ABV 6.5%

Brooklyn Oktoberfest—$6.00
Brooklyn Brewing—Utica, NY
Full-bodied and malty, with a bready aroma and light, brisk hop bitterness. —ABV 5.5%

Hard Cider

Bombshell Original—$6.00
Three Brothers Winery—Geneva, NY
Off Dry Cider. Crisp and clean with notes of honey and vanilla. —ABV 6.25%

Spirits

Negroni—$8.50
Brooklyn, NY

Bourbon Cream—$4.00
Black Button Distilling—Rochester, NY

Pink Lemon Liqueur—$4.00
LiDestri—Rochester, NY