

Tavern Menu

available from 2:00pm—9:00pm

Soups & Salads

Soup of the Day 5

daily expression of our culinary
team's creativity

French Onion Soup 7

caramelized onions in Guinness beef broth,
topped with parmesan, smoked gouda,
mozzarella, asiago

Traditional Caesar 8

crisp romaine hearts, Caesar dressing,
sourdough croutons and asiago cheese

Asparagus and White Bean Salad 8

herb roasted local mushrooms, fresh grated
Parmigiano Reggiano, lemon vinaigrette (G)

California Cobb Salad 11

mixed green salad tossed with tomato,
cucumber, hard-cooked egg, avocado, bacon,
olives, and crumbly bleu cheese

The items below may be added to salads for additional

6 oz Chicken Breast +6 4oz Grilled Filet +9

3 Grilled Wild Gulf Shrimp +12

4 oz Grilled Bay of Fundy Salmon +9

Appetizers

Crispy Artichokes 9

tempura fried, prosciutto, lemon aioli

Crab and Boursin Dip 14

lump crab, three cheeses, grilled baguette

NYS Cheese Board 16

four New York State cheeses,
rhubarb jam, honeycomb, candied nuts

Fried Goat Cheese 8

panko breaded and fried goat cheese croquette,
house made tomato sauce, grilled baguette

Calamari 13

Rhode Island style—pepperoni, cherry peppers
& lemons served with kimchi ketchup

Grilled Pizza 10

fresh mozzarella, basil, marinara, balsamic glaze

Yucca Tot Poutine 11

yucca tots, cheese curd, beef short rib,
cheese sauce and brown gravy

Handhelds

Served with your choice of French fries,
house made kettle chips, coleslaw, or fresh fruit

Beef Short Rib Sliders 13

mini brioche buns, crispy onions,
mango barbecue sauce

Fish Tacos 14

grilled Atlantic white fish, charred pineapple,
pico de gallo, pickled jalapenos

Firecracker Chicken Sandwich 12

fried chicken, sweet chili sauce,
pineapple slaw, cheddar

Farm Fresh Burger 13

heirloom tomato, spring mix, local fried egg,
house made pickles, and aged white cheddar

Limestone Reuben 10

corned beef & sauerkraut piled high atop marble rye,
with aged Swiss & thousand island dressing

Skirt Steak Sandwich 14

marinated skirt steak, crispy pancetta, charred onion
mayo, provolone, lettuce and tomato

Seasonal Cocktails

\$10

Salted Caramel Mocha

Absolut Vanilia, Godiva liqueur, Frangelico,
and a salted caramel rim

Modern Royale

Chopin vodka, St. Germaine,
grapefruit, lemon, and lime juice

About Fig 'n Thyme

Redemption Rye, Nardini Amaro,
fig-thyme simple syrup, black walnut bitters

Manzarita

blanco tequila, muddled lemon and cinnamon,
St. Germaine, apple cider

Cran-Apple Mule

Deep Eddy Cranberry, local apple cider,
Goslings ginger beer

Sage Advice

Buffalo Trace Bourbon,
honey-sage syrup, orange peel

Signature Cocktails

\$10

Old Fashion Redemption

Redemption Rye whiskey, amaro,
burnt orange, brandied cherries

LIMESTONE Cosmo

Absolut Lime, Cointreau,
cranberry juice

NY, Negroni

Prohibition Distillery Bootlegger 21 NY Gin,
Campari, sweet vermouth

Martinez

the grandfather of martini & manhattan—
barrel aged gin, maraschino liqueur,
sweet vermouth, angostura bitters

Jalapeno Margarita

Tanteo jalapeno tequila, agave nectar,
fresh squeezed lime juice, triple sec

Hazy Mojito

Rumhaven coconut rum,
muddled blackberries and mint,
vanilla simple syrup, soda

Wines by the Glass

Sparkling

Segura Viudas Cava Brut 7
Barcelona, Spain

LaMarca Prosecco 11
Veneto, Italy

Whites

Barone Fini Pinot Grigio 6
Alto Adige, Italy

Martin Codax Albarino 9
Rías Baixas, Spain

Argiolas Costamilino Vermentino 8
Sardinia, Italy

Brancott Estate Sauvignon Blanc 7
Marlborough, New Zealand

Lakewood Semi Dry Riesling 7
Finger Lakes, NY

Hosmer Dry Riesling 8
Cayuga Lake, NY

Kendall Jackson Chardonnay 9
California

Pinks

Lamoreaux Landing Dry Rose 8
Seneca Lake, NY

Domaine Gueissard Rose 6
Côtes de Provence, France

Reds

Castle Rock Pinot Noir 7
Willamette, Oregon

Columbia Crest Merlot 8
Columbia Valley, Washington

Kermit Lynch Cotes du Rhone 7
Côtes du Rhône, France

High Note Malbec 7
Mendoza, Argentina

Ravines Cabernet Franc 11
Finger Lakes, NY

Josh Cellars Cabernet Sauvignon 8
North Coast, California