

## 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

# LIMESTONE

## Grille

### 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*

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*

#### **Reds**

Castle Rock Pinot Noir 7

*Willamette, Oregon*

Columbia Crest Merlot 8

*Columbia Valley, Washington*

Leone de Castris, Salice Salentino Maiana 7

*Puglia, Italy*

High Note Malbec 7

*Mendoza, Argentina*

Josh Cellars Craftsman Collection

Cabernet Sauvignon 8

*North Coast, California*

### Happy Hour

Mon — Fri 4:00pm — 6:30pm, 9:00pm — close

#### Every Day Specials

Signature Cocktails	\$6.00
Board Wines	1/2 price
Domestic Bottled Beer	\$2.50
Craft Draft Beers	\$4.00
Domestic Draft Beers	\$2.50