

SHAREABLES

 PORK BELLY | 19

gochujang glaze, jicama slaw, pickled veggies

GIANT PRETZEL | 15

maple dijon, gouda dip

 CRISPY CAULIFLOWER | 18

tempura batter, general tso's sauce, scallions, sesame seeds

 FIRE-ROASTED CHICKEN WINGS | 18

finished on the grill, choice of garlic sesame, buffalo sauce, or apple butter bbq

CRAB CAKES | 24

cajun remoulade, arugula, lemon

SPINACH AND ARTICHOKE DIP | 17

cream cheese, mozzarella cheese, flat bread

 BACON FLIGHT | 18

maple sriracha, jamaican jerk, peppercorn

CRAFTSMAN CHEESE BOARD | 26

chefs choice of local & imported cheeses with accoutrement and warm flat bread

SALADS

 FINGER LAKES COBB | 24

greens, pepitas, craisins, blue cheese, egg, apple, butternut squash, bacon, maple balsamic vinaigrette, grilled chicken

 CRAFTSMAN SALAD | 16

heirloom tomato, baby cucumber, pickled red onion, carrot, radish, wood roasted shallot vinaigrette

 WEDGE | 17

maple, bacon, onion, sun-dried tomatoes, cayuga blue cheese dressing

CAESAR SALAD 17

croutons, anchovies, parmesan

+ chicken 7 | shrimp 10 | salmon 14 | steak 18

SIDES

 CHARRED BROCCOLI | 9

sea salt & olive oil hummus, chili oil

 MASHED POTATOES | 8

yukon gold, garlic, chives

 HAND CUT FRIES | 8

 TRUFFLE FRIES | 10

truffle oil, parmigiano reggiano

 ROASTED BRUSSELS | 10

maple balsamic glaze, crispy pancetta

 FIRE ROASTED ASPARAGUS | 9

garlic butter, parmigiano reggiano

 ROASTED SWEET POTATOES | 9

cinnamon butter, brown sugar syrup

 TAVERN CHIPS | 8

gouda cheese sauce, scallion

 GLAZED CARROTS | 12

honey tarragon, whipped ricotta

WATER FIRE

FISH & CHIPS | 21

beer battered haddock, preserved lemon caper aioli, coleslaw

 GRILLED SALMON | 35

parsnips, carrots, yukon potatoes, garlic confit, caper cream

 SEARED SCALLOPS | 45

brown maple butter, golden beets, leeks

 CATCH OF THE DAY | MKT

chef's featured fish

We proudly serve
Certified Angus Beef



LAND FIRE

choose one side & sauce
with steak & pork

10 OZ HANGER STEAK | 49

14 OZ PORK PORTERHOUSE | 34

8 OZ FILET MIGNON | 60

24 OZ BONE-IN RIBEYE | 77

16 OZ NEW YORK STRIP | 68

CHICKEN CACCIATORE | 30

seared airline chicken breast, fingerlings

CHOICE OF SAUCE

red wine demi-glaze, wild mushroom ragout, blue cheese cream sauce, chimichurri, compound butter

PIES

MARGHERITA | 16

marinara, roma tomatoes, mozzarella, basil

CHICKEN PESTO | 20

asiago, mozzarella, red onion, sun-dried tomatoes

WHISPERING EMBERS | 21

squash puree, mozzarella, fontina, crispy pancetta, caramelized onions, sage and brown butter crumb, maple chili glaze

HOT HONEY PEPPERONI | 19

cup and char pepperoni, spicy honey

substitute cauliflower crust | 4

HANDHELDS

choice of one side: hand cut fries, tavern chips, slaw, side salad

WOOD GRILLE HALF-POUND BURGER | 23

aged cheddar, pickle, tomato, lettuce, brioche bun, secret sauce

BLACK BEAN BURGER | 17

quinoa, brown rice, grilled corn, roasted peppers, cilantro jalapeno crema, lettuce, tomato, brioche roll

BEEF ON WECK | 23

roasted prime rib, horseradish crème, caramelized onion, kimmelweck roll

FRIED CHICKEN SANDWICH | 18

antibiotic and hormone free chicken breast, hot honey mayo, pickles, slaw, brioche bun

 + fried egg, bacon, mushrooms | 3 each
gluten free bun available upon request

General Manager - Trevor Thomas
Executive Chef Mike Urbina



disclaimer: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions

 gluten free  vegan