

## For the Table

### House-made Sourdough Bread

House-made Cultured Butter + Sea Salt **7**

### Trio of Artisan Cheeses from Near and Far

Point Reyes Bleu, California  
LeClair Goat Cheese, Wisconsin  
Marcoot White Cheddar, Illinois  
Variety of Cherries  
McGraw Hilltop Farm Pecans  
Sourdough Toast **16**

### Wenneman's Bacon and Crab Dip

Served with Toasted Crostini **13**

Wine Pairing: Antonutti Collevento "921" – Chardonnay; Tre Venezie, Italy; 2018

### Tomato Mozzarella Bruschetta

Local Tomato + Pearl Mozzarella +  
Fresh Basil + Toasted Crostini **14**

Wine Pairing Bonotto Delle Tezze– Prosecco Frizzante; Treviso, Italy; N/V

## Soup & Salads

### Seasonal Soup

Ask your server about rotating changes **12**

### Caesar Salad

Lucky Dog Romaine + Shaved Onion +  
Anchovies + Parmesan Crisps **13**

Wine Pairing: Leftfield - Albariño; Gisborne, New Zealand; 2018

### Seven Layer

Romaine + Tomato + Peas + Bacon + Egg +  
Cheddar + Herb Vinaigrette **16**

Wine Pairing: Walnut Block - Sauvignon Blanc; New Zealand; 2019

### Broccoli & Cauliflower

Sweet Dressing + Local Pecans + Grapes +  
Carrots + Onions **13**

Wine Pairing: District 7 - Pinot Noir; Monterey, California; 2018

### Kitchen Team Appreciation

Buy a round for the kitchen staff **7**

### Soft Drinks

Coke + Diet Coke + Sprite +  
Dr. Pepper + Lemonade +  
Hi-C Fruit Punch + Iced Tea **2.5**  
Hot Tea + Coffee **4**  
Pellegrino 750ml **6**  
Aqua Panna 500ml **5**

## Brunch

11am to 4pm Sunday

### Breakfast

#### Breakfast Toast

Bacon-Onion Marmalade + Scrambled Egg + Chevre Cheese **14**

#### Classic Breakfast

2 Farm Eggs + Hash Browns + House-made Sourdough + Fresh Fruit  
Choice of Miller Ham or Wenneman's Bacon **13**

#### B.E.L.T Sandwich

Wenneman's Bacon + Farm Egg + Lucky Dog Greens +  
Heirloom Tomato Relish + Sourdough Bread +  
Tompkins Fries or Fresh Fruit **14**

#### A la Carte Sides

Wenneman's Ham **5**  
Wenneman's Bacon **5**  
2 Farm Eggs **5**  
Hash Browns **4**  
Fresh Fruit **4**

## Sunday Funday Drinks!

### Mimosa

Sparkling Wine + Juice **8**  
Ask your server about seasonal flavor **+2**

### Tompkins Spicy Bloody Mary

House-infused Roasted Jalapeno Vodka + Bloody Mary Mix + Salted Rim **8**

### Bottomless **19**

(Mimosa or Tompkins Bloody Mary)

### Mary is Smokin!

Mezcal + Lime Juice + Bloody Mary Mix + Tabasco **9**

### Filthy Martini

Wheatley Vodka + Olive Brine + Bloody Mary Mix + Olives **10**

### Bloody Mary

Olives + Bacon + Lemon + House-blended Salted Rim  
Vodka Price **+2**

### Big Easy's Birdie

Grey Goose + Els Iced Coffee + Cream **13**

### Irish Coffee

Five Farms Irish Cream + Coffee **5.5 or 8.5**

## Signature Sandwiches

Served with Fries or Mixed Greens Salad

### Roast Beef Sandwich

Horseradish Cream + Crispy Onions +  
O'Fallon Mushrooms + Brioche Bun **14**

Wine Pairing: Haut-Brion (Clarendelle) – Bordeaux Rouge; Bordeaux, France; 2015

### Chicken Salad Sandwich

Grapes + Celery + McGraw Farm Pecans +  
House-made Sourdough **13**

Wine Pairing: Antonutti Collevento "921" – Chardonnay; Tre Venezie, Italy; 2018

### Smash Burger

Two Angus Beef Patties + White Cheddar +  
Marmalade + Black Garlic Mayo + Lettuce + Onion +  
Tomato + Pickle + Brioche Bun **15**

Upgrade to a Waygu Beef Pattie **+2**

Wine Pairing: Three Finger Jack – Cabernet Sauvignon; Lodi, California; 2017

### 50 Mile BLT

Wenneman's Bacon + Heirloom Tomatoes +  
Tomato Relish + Basil Mayonnaise + Lucky Dog Greens +  
House-made Sourdough **13**

Wine Pairing: District 7 - Pinot Noir; Monterey, California; 2018

### Crab Cake Sandwich

Basil Mayonnaise + Lucky Dog Mixed Greens +  
House-made Focaccia **17**

Wine Pairing: POPUP by K Vintners - Chardonnay; Washington; 2019

### Crispy Pork Sandwich

Honey Mustard + Sweet & Sour Coleslaw + Brioche **13.5**

Wine Pairing: Quilt – Chardonnay; Napa Valley, California; 2017

### Tompkins Grilled Cheese

Bacon-onion Marmalade + Tomato Relish **12.5**

Wine Pairing: POPUP by K Vintners - Chardonnay; Washington; 2019

## Desserts

### Blondie Bar

Butterscotch Ice Cream + McGraw Farm Pecan Brittle +  
Chocolate Gelee **10**

Wine Pairing: Quilt – Chardonnay; Napa Valley, California; 2017

### Blackberry Panna Cotta

Vanilla Panna Cotta + Blackberry Gelee +  
Cherry Sorbet **10**

Wine Pairing: POPUP by K Vintners - Chardonnay; Washington; 2019

Consuming raw or uncooked meat, seafood, cheese or eggs may increase the risk of foodborne illness. Not all ingredients are listed on the menu.

Let us know if you have any specific allergies