

Starters

Soup Du Jour	5
Charcuterie Cured Meats, Assorted Cheeses, Apricot Mustarda	14
Chicken Wings (GF) Hot, Medium, Mild, Korean BBQ, or BBQ	12
Sweet Corn Fritters (Veg) Spicy Aioli	10
Zucchini Cakes (Veg) Salsa Roja	9
Summer Beet Hummus Fried Wonton Chips	9
Pork Belly (GF) Korean BBQ, Fried Ginger & Garlic, Asian Slaw	12
Truffle Fries (Veg, GF) Parmesan, Truffle Oil, Black Garlic Aioli	8
Falafel Waffle (Veg) Tzatziki, Sundried Tomato, Feta, Runny Egg	10
Street Tacos	12
Pork Carnitas Catfish, or Avocado;	
3 Soft Tortilla Served With; Mushroom Fresca, Cilantro Pickled Cabbage, Shredded Cheddar	

Sandwiches

Bakery and Breads Sourced Thru Mario's Italian Bakery (North Syracuse, NY) & Pasta's Daily Bread (Syracuse, NY)
Available on Udi's Gluten-Free Bread
Choice of Fries or Sweet Potato Fries

8oz Prime Burger	13
Lettuce, Tomato, Onion, House pickle, Brioche Roll	
Cheese: American, Swiss, NY Cheddar, Smoked Blue, Muenster	
Add Slab Bacon	3
Dinosaur BBQ Burger	14
NY Cheddar, Haystack Onions, Runny Egg, Lettuce, Tomato, Brioche Roll	
"Slab B" LT	12
Herb Mayonnaise, Wheat Bread	
(V) Sub Smoked Tempeh And House Vegannaïse	
Roast Beef	13
Smoked Gouda Cream, Pickled Onions, Arugula, Brioche Roll	
Short Rib Grilled Cheese	12
NY Cheddar, Pickled Onions, White Bread	
Fried Chicken	12
Lettuce, Tomato, House Pickles, Herb Mayonnaise, Brioche Roll	
CP "Banh Mi" (V)	12
Cilantro Portobello, Smoked Tempeh, Red Bean Hummus, Asian Slaw, House Pickles, Pasta's Stretch Bread	
Cilantro-Marinated Portobello Cap (Veg)	13
Lettuce, Tomato, Onion, House Pickle, Brioche Roll	
Cheese: American, Swiss, NY Cheddar, Smoked Blue, Muenster	

Salads

Add Chicken	4	Add Steak	8	Add Shrimp	10
Add Cilantro-Marinated Portobello Cap (GF, Veg)					4
House (Veg, GF)					7
Mixed Greens, Grape Tomato, Cucumber, Feta Cheese, Tarragon Vinaigrette					
Caesar					7
Romaine, Crouton, Parmesan, Caesar					
Arugula (Veg)					11
Arugula, Roasted Beets, Goat Cheese, Candied Pecans, Balsamic-Port-Dressing					
Seasonal Cobb					10
Roasted Corn, Grilled Asparagus, Pickled Radish, Blistered Tomato, Hard Boiled Egg, Fontina, Garlic Scape Vinaigrette Over Spring Mix					

Entrees

Smoked Blue Truffle Mac & Cheese	(Veg)	19		
Smoked Blue Cheese Sauce, Truffle Oil, Penne				
Sweet Heat Short Ribs		28		
Cauliflower Steak, Asparagus				
Bouillabaisse		25		
Seafood Stew; Mussels, Clams, Shrimp & White Fish, Jasmin Rice, Pasta's Stretch Bread				
Dinosaur BBQ Tempeh	(V, GF)	17		
Asparagus, Fingerling Potatoes				
Airline Chicken		21		
Roasted Fingerling Potatoes, Summer Vegetable Ratatouille, Herbed Jus				
Cauliflower Steak	(v, GF)	19		
White Wine, House Vegetable Stock, Pan-Asian Chimichurri, Asparagus				
8 oz. Ribeye Filet	(GF)	30		
Blueberry Demi, Roasted Asparagus and Gaufrettes				
Fettucine		23		
Add Chicken	6	Add Shrimp	10	
Zucchini, Carrots, Mushrooms, Fresh Basil, Grape Tomatoes, English Pea Pesto				
Duck Breast	(GF)	30		
Shallot Confit, Toasted Farro & Raisin Salad, Stem on Carrots, Smoked Salt				
8 oz. Pork Ribeye		26		
Apricot Mustarda, Braised Kale, Shaved Fried Carrots				
Steak Frites		27		
Grilled Hanger Steak, Potato Gaufrette, Asparagus, Smoked Blue Cheese Crème Sauce				