

TOMPKINS RIVERSIDE

JUNE 2022

LUNCH

WED-SAT 11AM-3PM

FOR THE TABLE

HOUSE-MADE SOURDOUGH \$7
House-made Roasted Garlic Dill Butter + Sea Salt
Wine Pairing: Stemmari; Grillo; Sicily, Italy; 2020

ARTISAN CHEESE TRIO \$22
Hooks 5 Year Cheddar + LaClare Goat Cheese +
Buttermilk Bleu + Strawberry Jam + Strawberries +
McGraw Hilltop Farm Pecans + Toast
Wine Pairing: Jansz; Sparkling Rose; Tasmania; MV

BACON AND CRAB DIP \$16
Wenneman's Bacon + Cheesy Crab Mix + Crostinis
Wine Pairing: Mombaruzzo; Pinot Nero; Piedmont, Italy; 2018

SEASONAL HUMMUS \$14
Ask Your Server Details and Wine Pairings

STARTERS

FRENCH ONION SOUP \$12
Wine Pairing: Tommasi; Valpolicella Blend; Vento, Italy; 2019

CAESAR SALAD \$13
Romaine Wedge + Shaved Onion + Anchovies +
Sourdough Croutons + Grated Parmesan Cheese
Add Chicken + \$7.00
Wine Pairing: Stillman St.; Chardonnay; Somoma, CA; 2018

HOUSE CHOP SALAD \$15
Lucky Dog Romaine + White Cheddar + Tomato +
Red Onion + Cucumber + Bacon + Pecans
Add Chicken + \$7.00
Wine Pairing: Portal Da Calcada; Rose; Portugal; 2020

DESSERTS

LEMON TART \$15
Seasonal Fruit Compote + Whipped Cream +
Almond Tuile + Mint
Wine Pairing: Segura Viuda; Brut; Cava; Spain; MV

COFFEE CREME BRULEE \$15
Chocolate Bark + Whipped Cream + Cinnamon
Wine Pairing: Taylor Fladgate; 10 Year Tawny; Portugal (3 oz)

Kitchen Team Appreciation \$7

Buy a round for the kitchen staff

ENTRÉES

KOJI CURED STRIP STEAK \$40
Summer Squash + House-made Marinara Sauce
Wine Pairing: Clarendelle; Blend; Bordeaux, France; 2015

50 MILE BLT \$15
Tomato Relish + Garlic Dill Mayo +
Lucky Dog Greens + Tomato +
Glazed Wenneman's Bacon + Sourdough
Wine Pairing: Leese-Fitch; Merlot; Napa, California; 2018

CRAB CAKE \$21
Street Corn + Chimichurri + Farmers' Cheese
Wine Pairing: Evolucio; Furmint; Tokaj, Hungary; 2020

FRIED CHICKEN CLUB \$22
Brined Buttonwood Chicken Thighs + Swiss +
Glazed Wenneman's Bacon + Garlic Dill Mayo +
Lettuce + Tomato + Pickle + Brioche Bun
Wine Pairing: Montelliana; Prosecco; Veneto, Italy; MV

CHICKEN SALAD SANDWICH \$15
House Made Chicken Salad + Grapes + Celery +
McGraw Farm Pecans + House-made Sourdough
Wine Pairing: Chateau de La Bottiere; Gamay; France; 2017

VEGETABLE PASTA \$20
Summer Squash + Garbanzo Beans +
Toasted Pecans + Farmers Cheese
Wine Pairing: Mary Taylor; Cotes De Gascogne, France; 2020

MARKET FISH \$MKT
Ask Your Server Details and Wine Pairing

TK SMASH BURGER \$17
2 Smash Burger Patties + Yellow Cheddar +
Bacon Onion Marmalade + Black Garlic Mayo +
Lettuce + Tomato + Pickle + Brioche Bun
Upgrade to a Single Wagyu Beef Patty + \$2.00
Wine Pairing: Branciforti; Nero D'Avola; Sicily, Italy; 2019

SOFT DRINKS

Coke + Diet Coke + Sprite +
Dr. Pepper + Lemonade + Iced Tea
Hot Tea + Coffee

Pellegrino Sparkling + Rain Spring Water +
Tea of Republic

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

TOMPKINS RIVERSIDE

JUNE 2022

DINNER

WED-SAT 4PM-9PM

FOR THE TABLE

HOUSE-MADE SOURDOUGH \$7
House-made Roasted Garlic Dill Butter + Sea Salt
Wine Pairing: Stemmari; Grillo; Sicily, Italy; 2020

ARTISAN CHEESE TRIO \$22
Hooks 5 Year Cheddar + LaClare Goat Cheese +
Buttermilk Bleu + Strawberry Jam + Strawberries +
McGraw Hilltop Farm Pecans + Toast
Wine Pairing: Jansz; Sparkling Rose; Tasmania; MV

BACON AND CRAB DIP \$16
Wenneman's Bacon + Cheesy Crab Mix + Crostinis
Wine Pairing: Mombaruzzo; Pinot Nero; Piedmont, Italy; 2018

SEASONAL HUMMUS \$14
Ask Your Server Details and Wine Pairings

STARTERS

FRENCH ONION SOUP \$12
Wine Pairing: Tommasi; Valpolicella Blend; Vento, Italy; 2019

CAESAR SALAD \$13
Romaine Wedge + Shaved Onion + Anchovies +
Sourdough Croutons + Grated Parmesan Cheese
Add Chicken + \$7.00
Wine Pairing: Stillman St.; Chardonnay; Somoma, CA; 2018

HOUSE CHOP SALAD \$15
Lucky Dog Romaine + White Cheddar + Tomato +
Red Onion + Cucumber + Bacon + Pecans
Add Chicken + \$7.00
Wine Pairing: Portal Da Calcada; Rose; Portugal; 2020

DESSERTS

LEMON TART \$15
Seasonal Fruit Compote + Whipped Cream +
Almond Tuile + Mint
Wine Pairing: Segura Viuda; Brut; Cava; Spain; MV

COFFEE CREME BRULEE \$15
Chocolate Bark + Whipped Cream + Cinnamon
Wine Pairing: Taylor Fladgate; 10 Year Tawny; Portugal (3 oz)

Kitchen Team Appreciation \$7

Buy a round for the kitchen staff

ENTRÉES

KOJI CURED STRIP STEAK \$40
Summer Squash + House-made Marinara Sauce
Wine Pairing: Clarendelle; Blend; Bordeaux, France; 2015

BRAISED PORK STEAK \$28
Honey BBQ + Rhubarb Collard Greens +
Blueberry Reduction
Wine Pairing: Leese-Fitch; Merlot; Napa, California; 2018

CRAB CAKES \$42
Street Corn + Chimichurri + Farmers' Cheese
Wine Pairing: Evolucion; Furmint; Tokaj, Hungary; 2020

PAN SEARED DUCK \$34
Roasted Beets + Pickled Beets + Beet Puree +
Romesco Sauce
Wine Pairing: Chateau de La Bottiere; Gamay; France; 2017

VEGETABLE PASTA \$20
Summer Squash + Garbanzo Beans +
Toasted Pecans + Farmers Cheese
Wine Pairing: Mary Taylor; Cotes De Gascogne, France; 2020

MARKET FISH \$MKT
Ask Your Server Details and Wine Pairing

TK SMASH BURGER \$17
2 Smash Burger Patties + Yellow Cheddar +
Bacon Onion Marmalade + Black Garlic Mayo +
Lettuce + Tomato + Pickle + Brioche Bun
Upgrade to a Single Wagyu Beef Patty + \$2.00
Wine Pairing: Branciforti; Nero D'Avola; Sicily, Italy; 2019

SOFT DRINKS

Coke + Diet Coke + Sprite +
Dr. Pepper + Lemonade + Iced Tea
Hot Tea + Coffee

Pellegrino Sparkling + Rain Spring Water +
Tea of Republic

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Not all ingredients are listed on the menu. Let us know if you have any specific allergies

BRUNCH

SUNDAYS 10AM-3PM

Kitchen Team Appreciation \$7

Buy a round for the kitchen staff

STARTERS

HOUSE-MADE SOURDOUGH \$7
House-made Roasted Garlic Dill Butter + Sea Salt

ARTISAN CHEESE TRIO \$22
Hooks 5 Year Cheddar + LaClare Goat Cheese +
Buttermilk Bleu + Strawberry Jam + Strawberries +
McGraw Hilltop Farm Pecans + Toast

BACON AND CRAB DIP \$16
Wenneman's Bacon + Cheesy Crab Mix +
Toasted Crostinis

SEASONAL HUMMUS \$14
Ask Your Server Details and Wine Pairings

FRENCH ONION SOUP \$12

CAESAR SALAD \$13
Romaine Wedge + Shaved Onion + Anchovies +
Sourdough Croutons + Grated Parmesan Cheese
Add Chicken + \$7.00

CHOP SALAD \$15
Lucky Dog Romaine + White Cheddar + Tomato +
Red Onion + Cucumber + Bacon + Pecans
Add Chicken + \$7.00

DESSERTS

LEMON TART \$15
Seasonal Fruit Compote + Whipped Cream +
Almond Tuile + Mint

COFFEE CREME BRULEE \$15
Chocolate Bark + Whipped Cream + Cinnamon

SOFT DRINKS

Coke + Diet Coke + Sprite +
Dr. Pepper + Lemonade + Iced Tea
Hot Tea + Coffee

Pellegrino Sparkling + Rain Spring Water +
Tea of Republic

PLATES

BISCUITS & GRAVY \$10
House Made Biscuits + Sausage Gravy

STEAK AND EGGS \$32
8oz Filet + 2 Farm Fresh Eggs + Toast +
Your Choice of Fruit or Breakfast Potatoes

CLASSIC BREAKFAST \$13
2 Farm Fresh Eggs + Breakfast Potatoes +
Fresh Fruit + House Made Sourdough +
Your Choice of Sausage or Wenneman's Bacon

FRENCH TOAST \$16
House-made Sourdough + Seasonal Fruit Compote +
Whipped Cream + Breakfast Potatoes or Side Fruit

BRUNCH BURGER \$18
2 Smash Burger Patties + Fried Egg + Cheddar +
Bacon Onion Marmalade + Black Garlic Mayo +
Lettuce + Tomato + Pickle + Brioche Bun
Upgrade to a Single Wagyu Beef Patty + \$2.00

RIVERSIDE SLINGER \$20
2 Farm Fresh Eggs + Breakfast Potatoes +
American Cheese + House Chili +
Your Choice of Smash Burger, Sausage, or Bacon

BREAKFAST SANDWICH \$14
Fried Egg + American Cheese +
Your Choice of Sausage or Wenneman's Bacon
Served on a Croissant with Breakfast Potatoes

CHICKEN SALAD SANDWICH \$15
House Made Chicken Salad + Grapes + Celery +
McGraw Farm Pecans + House-made Sourdough

BREAKFAST POUTINE \$16
Sunny Side Up Egg + Tompkins Fries +
Cheese Curds + Sausage Gravy

- A LA CARTE -

2 FARM FRESH EGGS \$5.00
WENNEMAN'S BACON \$5.00
SAUSAGE \$5.00
HASH BROWNS \$4.00
FRESH FRUIT \$4.00
BISCUIT + GRAVY \$5.00

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eggs may increase the risk of foodborne illness.

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