

Week 89
9/22 - 9/24



Start Me Up



South Indian Spiced Corn Soup 8

Philip's sweet corn/ turmeric/ ginger/ lime/ green onion/ cilantro

Peak Season Salad 12

Birdsfoot Farm organic greens/ Martin's cucumber/
Birchland Farm heirloom cherry tomatoes & carrots/
Martin's red onion/ Brandy View Farm radish/
blue cheese dressing or Mathew's maple sherry vinaigrette

Hilda's Beet Salad 14

ember roasted Martin's beets/ Birdsfoot Farm organic greens/ pickled onion/ dried cranberry/
Cedar Hedge Farm goat cheese/ candied walnuts/ Canton Apples/
Mathew's Maple sherry vinaigrette

Warm Spinach Salad 12

Kent Family Growers spinach/ charred Philip's sweet corn/ roasted Birchland Farm cherry tomatoes/ blue
cheese/ Martin's red onion/ shaved fennel/ warm TBH bacon vinaigrette

Wood Grilled Broccoli Caesar 12

Kent Family Growers broccoli/ crumbled M&M Farm duck egg/ Brandy View Farm radish/
TBH beet rye croutons/ Meier's St. Regis parm/ classic dressing

Spicy Cucumber Watermelon Salad 12

Kent Family Growers watermelon/ Martin's cucumber/ Birdsfoot Farm organic greens/
Brandy View Farm radish/ Village Veggies hot peppers/ peanuts/ cilantro/ red onion/ black sesame/
Squeak Creek honey soy ginger vinaigrette

Heirloom Tomato Bruschetta 10

Brandy View Farm tomato/ Martin's green onion/
balsamic/ EVOO/ basil/ grilled TBH ciabatta

Crispy Eggplant Parm 10

Birchland Farm eggplant/ wood fired tomato
sauce/ TBH mozzarella/ Meier's St. Regis parm/
TBH garden herbs/ olive oil breadcrumbs

Green Bean Casserole 12

wood grilled Martin's yellow wax beans/
creamy locally foraged yellow foot chanterelles/
crispy Birchland Farm cipollini onions

Kung Pao Cauliflower 12

tempura Kent Family Growers cauliflower
chile garlic sauce/ honey roasted peanuts/
Martin's spring onion/ cilantro

Mexican Street Corn 9

wood fired Philip's sweet corn/
chile garlic aioli/ Cedar Hedge feta/ lime/ cilantro

Wood Roasted Meier's Halloumi 15

Martin's cantaloupe/ Village Veggies chiles/
charred Birchland Farm cherry tomatoes/
basil oil/ balsamic reduction/ grilled TBH ciabatta

Shareables



Rhode Island Calamari 18

Brandy View Farm heirloom tomato/ Village Veggies arugula/
red onion/ hot cherry peppers/ lemon garlic aioli/ TBH garden herbs

Wood Fired Brussels Sprouts 12

Kent Family Growers brussels/ Martin's red onion/
blistered shihito peppers/ TBH bacon/ Meier's cheese curd/ honey mustard

Birchland Farm Vegetable Mezze Platter 14

wood fired Birchland Farm eggplant relish/
Kent Family Growers carrot cumin slaw/ Martin's cucumber tzatziki/
marinated sweet peppers/ pickled summer squash/ wood fired garlic flatbread

Big Time



Tandoori Romanesco 24

Kent Family Growers romanesco/
Greek yogurt marinade/
charred Birchland Farm sweet peppers/
heirloom tomato Israeli cous cous/
Village Veggies kohlrabi/
Martin's cucumber raita

Canton Apple Cider Brined

C&M Pork Chop 29

Meier's smoked cheddar polenta/
creamed Kent Family Growers dino kale/
Village Veggies kohlrabi apple radish salad

Wood Fired C&M Veal Meatloaf 28

wood grilled Kent Family Growers broccoli/
roasted Birchland Farm cipollini onions/
Mathew's kennebec potato mash/
beet ketchup glaze

Buttermilk Fried Lake Erie Walleye

29

Kent Family Growers cabbage slaw/ lemon/
dill tartar/ hand cut fries/
TBH woodfired ketchup

Korean BBQ Shrimp 28

wood fired wild prawns/
Kent Family Growers bok choy &
Village Veggies kohlrabi kimchi/
steamed rice

Orecchiette Pasta 26

wood grilled broccoli rabe/
Whitten Farm pork sausage/
Brandy View Farm heirloom tomato/ garlic/
hot cherry peppers/ Meier's St. Regis parm/
TBH garden herbs

The Burger 20

wood grilled C&M Beef/ Meier's smoked cheddar/
Birdsfoot Farm greens/
Brandy View Farm heirloom tomato/ Martin's
red onion/ house special sauce/
hand cut Mathew's kennebec fries/
TBH wood fired ketchup

Wood Fired Pizza

TBH uses NYS organic freshly milled flour for our slow fermented dough.
Our tomato sauce is organic tomatoes and kosher salt.

That's it.

The mozzarella is made fresh in-house.
All our vegetables used are organically grown
and we are able to shake hands
with the people who produce our produce.
To be honest, it's TBH.



The Margherita 22

TBH mozzarella/ Meier's St. Regis parm/
organic tomato sauce/ EVOO/ basil

The Pepperoni 22

TBH mozzarella/ Meier's St. Regis parm/ chile flake/
organic tomato sauce/ basil

The Tamater 22

Martin's Farmstand tomatoes/ garlic oil/
Meier's cheese curd/ Meier's St. Regis parm/
TBH garden herbs

The Killer 22

applewood smoked kielbasa/ Mathew's maple BBQ/
Martin's green onion/ Meier's cheese curd

Pretty Corny 23

Philip's sweet corn/ Martin's green onion/ Village Veggies chiles/
Meier's cheese curd/ Meier's St. Regis parm cream/ cilantro

The Broccoli 22

Kent Family Growers broccoli/ red onion/
chile flake/ Meier's ricotta/ Squeak Creek hot honey

The Tickled Pickle 22

TBH garlic dill pickle/ Martin's red onion/
Meier's cheese curd/ garlic Meier's St. Regis parm cream/
dill/ chile flake

The Boomer 23

Deep Root Farm shiitakes/ Two Family Farms swiss chard/
caramelized Martin's sweet onions/
Cedar Hedge Farm goat cheese

The Taco Loco 23

C&M Beef/ TBH bacon fat refried beans/
Brandy View Farm heirloom tomato pico de gallo/
Cedar Hedge Farm feta/ Kent Family Growers cabbage/ cilantro lime crema