

LUNCH MENU
AVAILABLE THURSDAY- SATURDAY FROM 12 TO 3PM

TO START

APPLEWOOD SMOKED WINGS 19.10

SERVED WITH HOUSE MADE GORGONZOLA DRESSING AND YOUR CHOICE OF -
CHIPOTLE AND MAPLE, SRIRACHA HOT HONEY, CLASSIC BUFFALO, OR NATURAL AND
DELICIOUS.

1910 BOARD 24

IMPORTED ITALIAN CURED MEATS, SICILIAN OLIVES MARRIED WITH FINGER LAKES
CHEESES FROM OUR ARTISAN NEIGHBORS.

CAST IRON VEGETABLES 18

MEDLEY OF CHEF SELECTED VEGETABLES & HERBS COOKED IN A HOT CAST IRON
SKILLET TO ACHIEVE BOTH COLOR AND TEXTURE, SERVED WITH OUR FAVORITE
CREAMY PECORINO DRESSING.

BAGUETTE - FLAT BREAD – BUNS

1910 BURGER 20

8 OZ BLEND OF SHORT RIB AND BRISKET, TOPPED WITH THICK CUTS OF SCHRADER
BACON AND NEW YORK SHARP CHEDDAR WITH A SLOW ROASTED TOMATO AIOLI
SERVED WITH A SIDE OF HOUSE CUT STEAK FRIES.

SICILIAN CLUB 23

HOUSE MADE BAGUETTE SHOWCASING SCHRADER FARM SMOKED BACON AND
THINLY SLICED ASSORTMENT OF IMPORTED ITALIAN MEATS AND CHEESE, CRISPY
LETTUCE, AND ROASTED TOMATOES, DRIZZLED WITH OUR HOUSE MADE SUB OIL
SERVED WITH HOUSE CUT FRIES.

WINTER CAPRESE FLATBREAD 18

FLAT BREAD TOPPED WITH A BASIL PESTO, SLOW ROASTED ROMA TOMATOES, FRESH
MOZZARELLA AND BURRATA CHEESES, DRIZZLED WITH OLIVE OIL AND F. OLIVER'S 24
YR. BALSAMIC.

ITALIAN GOAT FLATBREAD 19

HOUSE MADE FLATBREAD TOASTED WITH FIG PRESERVES AND CHEVRE GOAT CHEESE,
ROUNDED OUT WITH THINLY SLICED PROSCIUTTO DI PARMA AND BABY ARUGULA,
COMPLETED WITH A DRIZZLE OF SRIRACHA SPICED HONEY

FOR THE LOVE OF GREENS

FIELD SALAD

STARTER 10 ENTRÉE 15

FRESH ROOTED GREENS, ROASTED PEPITAS, CHEVRE GOAT CHEESE, SLOW ROASTED TOMATOES, DRIED CRANBERRIES, BUTTERNUT SQUASH WITH F. OLIVER'S HONEY GINGER WHITE BALSAMIC VINAIGRETTE

6 OZ. SKIRT STEAK 15

4 OZ. SHRIMP 12

4 OZ. SALMON 10

WINTER CAPRESE 12

SLOW ROASTED ROMA TOMATOES, BURRATA CHEESE, BASIL PESTO, F. OLIVER'S 24 YR. AGED BALSAMIC, SENECA LAKE SALT

PRIMI

HAND ROLLED GNOCCHI 23

PAN FRIED AND TOSSED IN A GORGONZOLA CREAM, ACCOMPANIED BY GRILLED ROMAINE DRESSED WITH CHAMPAGNE VINAIGRETTE.

MUSHROOM GARGANELLI 30

FRESH GARGANELLI WITH MUSHROOMS, LEEKS, TARRAGON, PINOT GRIS AND PECORINO

CAESAR PEROGIES 25

FARMERS CHEESE PEROGIES, PAN SEARED THEN TOSSED IN A HOUSE MADE CAESAR DRESSING, SAUTEED ROMAINE AND FINISHED WITH PECORINO AND SEASONED CROUTONS.

ASK YOUR SERVERS ABOUT OUR HOUSE MADE DESSERT SELECTION!

For Tables of 7 or more a 20% Gratuity will be added. For room service 20% gratuity will be added. Please Inform Server of any dietary needs or food allergies. Note though, that in preparing dishes, even with great care, trace amounts could be present without our knowledge. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Menu subject to change.