

Knapp

VINEYARD RESTAURANT
Cayuga Lake - Finger Lakes

LIGHTER FARE

Okinomiyaki Fries - Hand cut pomme frites, hoisin, miso aioli and okonomiyaki sauce, finished with bonito flakes, pickled onions and shaved radish. \$10.

Pâté - Classically prepared French chicken liver pâté, served with cornichons, balsamic bacon jam, pickled onions and warm artisan baguette. A Knapp favorite!. \$13.50

FLX Poutine - Hand cut crisp pomme frites with grapevine smoked salt, Cabernet Sauvignon caramelized onions, cheese curds, Cabernet Demi Glace "gravy". \$11. *Add smoked pulled pork - \$2*

Local Cheese Board - Four local cheese selections, warm artisan baguette, balsamic bacon jam, Prosciutto Di Parma, hot pickled onion, Adriatic fig jam, country olive mélange. \$13.50 *Add country Pate - \$2*

Pork Steam Buns - Our signature pulled pork in fresh steam buns with shaved radish, cabbage slaw, garlic aioli and served with Yamitsuki cucumber. \$11.

Truffled Artichoke Hearts- Artichoke hearts lightly battered and fried, truffle oil, chopped parsley, shaved Parmesan, garlic truffle oil. \$10.

Cayuga Caviar - Pickled Bean, vegetable, and corn relish. Served with house made corn tortilla crisps. \$8.

SOUPS

Chardonnay Asparagus - \$5.50 cup \$6.50 bowl

Wild Mushroom Merlot - Chef's Signature \$5 cup \$6 bowl

Soup Du Jour - \$5.50 cup \$6.50 bowl

ENTRÉE SALADS

Ahi Tuna- Seared tuna served over red rice, quinoa and kale blend with field greens, yamitsuki cucumbers, Okinomiyaki sauce, cilantro aioli and sriracha. \$14.

Seafood Avocado Tower - Lump crab and shrimp salad, European cucumber, field greens, avocado salad, tomato concassé, Cilantro aioli, Sriracha citrus aioli. \$14

FLX Cobb - Romaine and Boston Bibb lettuces, bacon lardons, diced avocado, cucumber, grape tomato, blue cheese crumbles, farm fresh boiled egg, grilled chicken, and a Dijon and red wine vinaigrette. \$13.

Chicken Caesar- Crisp romaine, bacon lardons, focaccia croutons, aged asiago, citrus Caesar dressing. Topped with grilled chicken breast and lemon wedge. \$13.

Asian Shrimp- Chilled tiger shrimp in a hoisin glaze over field greens with yamitsuki cucumbers, toasted almonds, fried rice noodles, pickled onion, shaved radish and grape tomatoes with ginger sesame dressing. \$14.

SIDES

Basket of Pomme Frites - House cut fries with Grapevine smoked Seneca salt & Garlic Aioli \$4.5

Field Greens Salad - Choice of Dressing \$5

Half-Sour pickles \$3

SANDWICHES, Etc.

All sandwiches and burgers served with House Made Cayuga Caviar, corn tortilla crisps and half sour pickles.

Knapp Burger - 8oz. Angus burger grilled to preference, topped with smoked gouda, balsamic bacon jam, Boston lettuce, roasted garlic balsamic aioli on a fresh brioche roll. \$14.50

Chipotle Chicken Grain Bowl - Grilled chipotle chicken thighs, ancient grains and kale blend, avocado salad, pickled onions, hard boiled egg and baby spinach drizzled with chipotle aioli. \$14

Chicken & Avocado - Grilled chicken breast topped with pickled onions, Swiss cheese, tomato concassé, and diced citrus avocado salad on a fresh Telera roll with Boston bibb and cilantro aioli. \$14.50

Quinoa & White Bean Bowl - Quinoa and white bean cakes, pan seared and served over fire roasted vegetable and grains blend with baby spinach, pickled onions, harissa sauce and avocado salad. \$13.50

Okinomiyaki & Garlic Pork - 20 hour braised and smoked pulled pork, sweet & spicy Okinomiyaki sauce, pickled red cabbage caraway slaw, on fresh Telera roll with garlic and miso chive aioli. \$14.

Finger Lakes Melt - Thick cut fresh sourdough bread, Muranda Farms S.O.B. Cheddar, Cuba N.Y. Cheddar, Smoked Gouda, baby spinach, tomato concassé and garlic aioli. Hot pressed Panini style golden brown with roasted garlic compound butter. \$12.50 *Add Balsamic Bacon Jam- add \$1.5*

Chipotle Chicken Club Wrap- Chipotle grilled chicken thighs, field greens, tomato, cucumber, avocado, bacon lardons, chipotle aioli and provolone cheese in a grilled herb garlic tortilla wrap. \$14.

LUNCH ENTRÉES

Crab & Shrimp Cake - Our signature lump crab & gulf shrimp cake, pan seared and baked. Limoncello chive aioli, pickled red cabbage caraway slaw, Sriracha citrus aioli, ancient grains and vegetable blend. \$17.50

Braised Short Ribs - 20 hour slowly braised, USDA Choice short rib, Cabernet and wild mushroom demi glace, Muranda Farms Blue Cheese, cornbread pancakes, garlic sautéed baby spinach, balsamic reduction. \$17.50

Chicken Vodka Pasta - Fresh bucatini pasta enrobed in a rich vodka sauce with baby spinach, tomato concassé, and roasted garlic. Topped with grilled chicken breast and asiago cheese with toasted garlic parmesan baguette. \$17

Coquilles St. Jacques - Fresh bay scallops in a rich sherry, tarragon and parmesan cream with wild mushrooms and topped with Japanese breadcrumbs, asiago and baked. Served with a crisp field greens salad. \$17.50

Lobster & Shrimp Mac & Cheese - Ditallini pasta enrobed in a rich lobster alfredo sauce with tiger shrimp and a 4 cheese blend, topped with Japanese breadcrumbs and asiago cheese shavings and baked. Served with a dressed field greens salad. \$17.

Pasta Primavera- Sautéed garlic, asparagus, wild mushrooms, baby spinach, artichoke hearts, tomatoes and olives, in a Chardonnay beurre blanc over fresh bucatini pasta. Finished with Asiago cheese shavings and balsamic reduction. \$16.