

lunch



menu

STARTERS & SHARES

Basket of Pomme Frites 7

house-cut fries served with grape vine smoked Seneca salt and garlic aioli

pair with a Knapp Seyval Blanc

Charcuterie Board 18

Four local cheese selections, warm artisan baguette, balsamic bacon jam, Prosciutto Di Parma, hot pickled onion, Adriatic fig jam, country olive mélange, cornichon pickles

Brisket Bao Buns 14

bao buns stuffed with BBQ brisket, fresh citrus coleslaw, and shaved radish, served with a garlic and scallion aioli

Petite Crab & Shrimp Cakes 17

our signature lump crab and gulf shrimp cakes pan seared and served with cilantro citrus and sriracha aiolis

pair with a Knapp Brut Rose

Chèvre & Bacon Flat Bread 15

fig jam, local Chèvre, Riesling poached pears, baby arugula, bacon lardons, and caramelized onions on a grilled flat-bread, baked & finished with a balsamic glaze

Cayuga Caviar 11

marinated and pickled bean, vegetable, & corn relish served with European cucumber slices and corn tortilla crisps

SALADS

Side Field Green Salad 7

served with choice of dressing

Seafood Avocado Tower 18

lump crab & shrimp salad, European cucumber, field greens, avocado salad, tomato concassé, cilantro aioli, sriracha citrus aioli

pair with a Knapp Semi-dry Riesling

FLX Cobb 16

romaine & Boston bibb lettuces, bacon lardons, diced avocado, cucumber, grape tomato, Muranda Farms Blue Cheese, farm fresh boiled egg, dijon, red wine vinaigrette

Burrata Caprese 16

4 oz. fresh burrata cheese, marinated heirloom tomatoes, fresh basil, herbed white balsamic vinaigrette, field greens, pickled red onion, roasted red pepper, balsamic reduction

Beet & Chèvre 15

crisp field greens, local chevre, pepitas, Riesling plumped craisins, pickled onion, roasted beets, fig balsamic vinaigrette

SOUPS

 cup 6 / bowl 7.5

Chardonnay Asparagus

French Onion

Soup du Jour

lunch



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SANDWICHES

all sandwiches and burgers served with house made Cayuga Caviar, corn tortilla crisps, and pickle

Knapp Burger 17

8oz. Angus burger grilled to preference, smoked gouda, balsamic bacon jam, chopped romaine, garlic, and scallion aioli on a fresh brioche roll

*substitute a vegan burger with vegan cheese

Pulled Pork 17

20-hour braised and slow roasted pulled pork, roasted garlic BBQ sauce, and coleslaw served on a telera roll

FLX Melt 15

Muranda Farms garlic cheddar, Cuba NY cheddar, smoked gouda, baby spinach, tomato, garlic aioli hot pressed on thick cut sourdough bread, golden brown with roasted garlic compound butter

pair it with a Knapp Barrel Aged Chardonnay

Vineyard Chicken Salad 16

grilled chicken breast with apple, raisins, celery, onion, lettuce, and provolone cheese filled tightly in a garlic wrap



Visit the Knapp Winery tasting room for wine flights and bottles for purchase!

LUNCH ENTREES

Shrimp & Crab Cake 22

our signature lump crab & gulf shrimp cake pan-seared and baked, served with a cabbage citrus slaw, ancient grains rice and kale blend, cilantro citrus and sriracha aiolis, and local vegetable

Slow Roasted Brisket 22

24-hour braised brisket in Cabernet demi glace with local bleu cheese crumbles and frizzled garlic, served over johnny cakes and fresh citrus coleslaw with balsamic reduction

pair it with a Knapp Saperavi

Braised Lamb Rolled Tacos 15

two rolled tacos with braised lamb, feta, spinach, tzatziki, roasted red pepper, lemon garlic hummus

Pad Thai 18

marinated tofu, lime, vegetable mélange, napa cabbage, buckwheat noodles, soft boiled egg, ginger sesame broth, scallion onion, red chiles

pair it with a Knapp Siegerrebe

Seared Salmon 22

pan-seared and baked Norwegian salmon over ancient grains, dill crème fraiche, fried scallions, and seasonal vegetable sauté

Bacon Jam Four Cheese Mac 19

made with four local cheeses and topped with bacon jam, served with a dressed side salad