

FOOD to SHARE

CELERY ROOT SALAD

roasted fennel, watercress,
smoked duck breast, endive,
toasted hazelnuts, orange-
honey-lavender vinaigrette 15.

ORGANIC GREENS

radish, carrot, snap peas,
croutons, cucumber,
red wine vinaigrette 9.

BIBB LETTUCE

chickpeas, ewe's blue, pancetta,
croutons, pepperoncini 11.

SHAVED MUSHROOM SALAD

frisée, radicchio, fiore sardo,
porcini vinaigrette 14.

RED LENTILS

curried sweet potato, agave,
swiss chard, flat bread 12.

FRENCH FRIES 10.

LES PLATS DU GARDE MANGER

MEAT \$ 12

CHEESE \$ MKT

SICILIAN PIZZA

spicy sausage, spinach, fontina, rosemary, sun-dried tomatoes, balsamic... 16

MARGHERITA PIZZA

san marzano tomato, buffalo milk mozzarella, basil..... 13

CAULIFLOWER CUTLET

cauliflower salad, raisins, capers, arugula,
pine nuts, parmesan, roasted tomato vinaigrette..... 15

BRAISED OXTAIL

tripe, tomato sauce..... 14

SAFFRON SPAGHETTI

blue crab, squid, fennel, squid ink bread crumbs, parmesan, lemon..... 23

BEET MEZZE RIGATONI

rabbit ragù, swiss chard, baked goat cheese, basil, oregano..... 21

SMOKED TOFU SANDWICH

with rapini, pickled fennel & calabrian aioli
on toasted baguette with side salad..... 14

PAN-ROASTED OCEAN TROUT

bacon-potato chowder, house oyster crackers, tarragon, saffron oil..... 32

MERGUEZ SAUSAGE

roasted cauliflower, harissa couscous, charred pepper, carrot purée..... 21

GOOD LUCK BURGER

1 LB. house-ground, grass-fed local
beef on brioche with cuba cheddar,
vegetable slaw & french fries 28.

FRIED CHICKEN

with bacon-barbecue beans,
house pickles & spiced honey 28.

GRILLED 32 oz. BONE-IN RIBEYE STEAK

with rosemary, sea salt, olive oil
& side of market vegetables 67.

FROM THE SMOKEHOUSE: PORK

BBQ ribs, pulled pork, texas-style
hot links + buttermilk biscuit &
house pickles 32.

SELECTED WINES BY THE GLASS \$ 10

SPARKLING

RAVENTOS CONCA D.R. ANOIA (Catalunya)

CAVA HILLS ROSÉ (Catalunya)

LE CULTURE PROSECCO (Valdobbiadene)

WHITES

PERRIN GRENACHE BLANC (Rhône)

DOMAINE SORNIN CHARDONNAY (Beaujolais)

CHASING VENUS SAUVIGNON BLANC (N.Z.)

SUAVIA GARGANEGA (Veneto)

ROSE

PICO MACCARIO BARBERA (Piemonte)

REDS

SEGONZAC MERLOT-CABERNET (Bordeaux)

CELLER DE CAPCANES GARNACHA (Montsant)

H. DO ESPORÃO TRINCADEIRA (Alentejo)

KOINÉ PRIMITIVO (Puglia)

WINTER SANGRIA

orange juice, pomegranate liqueur,
allspice & pinot grigio

½ LITER CARAFE ~ SERVES FOUR 19.

NEAT FREAK

A DRAM OF FEATURED RARE
WHISKEY FROM OUR RESERVES 16.

STILL or SPARKLING **SARATOGA SPRINGS WATER** 4.

FRESH-SQUEEZED **LEMONADE & ORGANIC ICED TEA** 3.

JUST JUICE FOR LIFE **GINGER TONIC** 6.

KATBOOCHA **KOMBUCHA** 7.

FIZZ **ROOT BEER** 3, **MEXICAN COKE** 4.

THURSDAYS:
NO CORKAGE FEE
IN THE DINING ROOM

GOOD LUCK

KITCHEN - WINE - SPIRITS ~ 50 ANDERSON AVENUE ROCHESTER, NY 14607 ~ 585 340-6161 ~

Kindly inform your server of any allergies.