

SCENIC ROOT

APPS

Loaded Potato Croquettes

fried cheddar mashed potatoes, garlic cream sauce, bacon -12

Greens

escarole, pancetta, cherry peppers, cheese, breadcrumbs -15

Chicken Wings

sweet chili or buffalo -16

Red Pepper Hummus

house made. with toast -11

Mussels

lemon grass and coconut cream broth with toast -16

Cheesy Garlic bread

italian garlic bread baked with a mix of cheeses. side of marinara -10

Tuna Poke

raw ahi tuna tossed in an asian marinade with onions. over jasmine rice -16

SOUP

french onion -9 du jour cup -6 bowl -8

SALADS

add: chicken -7 salmon -9 shrimp -8

House

romaine, mixed greens, tomatoes, cucumber, onion, croutons **half -8 whole -12**

dressings- house, caesar, ranch, raspberry balsamic **add** crumbly bleu -1.5 goat cheese -2

Caesar

romaine, roasted peppers, croutons **half -8 whole -12**

Granny Smith & Bleu

mixed greens, apples, craisins, bacon, candied almonds, bleu cheese. cayenne cider vinaigrette **half -11 whole -15**

Shaved Steak

with mixed greens, red onions, goat cheese, sun dried tomatoes, basil shallot vin -18

Sandwiches

-with choice of side-

Burger

8oz patty, greens, tomato, onion, pickle -15

Add: bacon -2 frizzled onions -1.5 cheese -1.5 american, provolone, mozzarella, swiss, bleu

Root Burger

8oz patty, root beer bbq glaze, goat cheese & frizzled onions -17

Shrimp Tacos

fried shrimp, spicy dynamite aioli, romaine, pickled onion, citrus tomato cucumber tapenade -17

Bean burger

mixed bean patty, cheddar jack, guacamole, lettuce, tomato, citrus aioli -14

Steak and Onion

shaved steak, caramelized onions, mushrooms, garlic mayo. onion jus dipping -15

Hot honey

cajun fried, hot honey, romaine, pickles, chipotle ranch -16

ENTRÉES

Mediterranean Chicken

grilled breasts with kalamatas, artichokes, fire roasted peppers, goat cheese and lemon beurre blanc. over rice -24

Garden Salmon

pesto salmon over zoodles in a spinach and sun dried tomato cream sauce -25

Veal Cutlets

veal sautéed in a long hot pepper and tomato sauce over pappardelle -29

Chicken and Waffle

cajun fried chicken, waffle, garlic gravy -19

Memphis Pork

pork tenderloin over frizzled onions, root bbq jus. mashed potatoes -22

Shrimp Riggies

shrimp and rigatoni tossed in our house riggie sauce -22

Steak Béarnaise

daily cut of steak grilled with a peppercorn crust, topped with béarnaise. mashed potatoes -market

Zucchini Boats

with ricotta, mozzarella, marinara. choice of side -18

Pasta Primavera

mushrooms, zucchini, squash, broccoli, pappardelle. in herb butter or marinara -18

Draft

Ellicottville Blueberry 4.8 ABV	5
Genesee Ruby Red Kolsch 4.5 ABV	5
Saranac Adirondack lager 5.5 ABV	5
Good Nature Blond Ale 4.5 ABV	5
Sierra Nevada "Hazy Little Thing" IPA 6.7 ABV	7
Ithaca "Flower Power" IPA 7.2 ABV	7
Fiddlehead IPA 6.2 ABV	7
Blue Light 4.0 ABV	5

Bottle

Amstel Light	6
Blue Moon	6
Budweiser	5
Bud Light	5
Coors Light	5
Corona Light	6
Corona Extra	6
Dogfish Head 60 minute IPA	7
Guinness Pub Can	7
Heineken	6
Heineken Light	6
Heineken NA	6
Labatt Blue	5
Labatt Blue Light	5
Michelob Ultra	5
Miller Lite	5
Sam Adams Boston Lager	6
Stella Artois	6
1911 Original Hard Cider	6
White Claw	6

White

	GLS	BTL
Chardonnay, Stone Cellars, CA	6.5	19
Chardonnay, Cline, Sonoma CA	9	30
Dry Riesling, Dr. Loosen, GER	8	28
Pinot Grigio, Santa Cristina, ITA	8	28
Sauv Blanc, Twin Islands, NZ	9.5	31
White Zinfandel	6	19
Moscato	6	19

Red

	GLS	BTL
Cab Sauv, CK Mondavi, CA	6.5	19
Cab Sauv, Cartlidge & Browne, CA	9	28
Cab Sauv, Arrowood, Sonoma 2016 375ml		24
Merlot, Tilia, ARG 2016	7.5	24
Red Blend, Farmhouse, CA	8	28
Malbec, Vive, ARG	8	28
Pinot Noir, Root Cause, CA	8	28
Sangiovese, Di Majo Norante, ITA	8	28
Zinfandel, Tortoise Creek, Lodi CA,	9	30

Rosé

	GLS	BTL
Les Vignobles Gueissard, FRA	9	30

Sparkling

Brut, Francois Montand, FRA -187ml	8.5	
Vuve du Vernay, Brut, FRA		34

