

pickup & delivery menu

snacks:

roast chicken potato chips \$5

assorted cheese plate \$12

with citrus jam & crackers

curried carrot soup \$15/quart (serves 4)

gluten free & vegan

beef chili with tortilla chips \$20/quart

family meal:

smoky stillwater farm lamb stew \$60/quart (serves 4)

with rice & crunchy chic peas

rye miso roasted beef pot roast \$60/2 pounds (serves 4)

with kinnebeck potato puree & oles carrots

always something pork shoulder-stuffed cabbage rolls \$15/each

oles sauerkraut, herb spaetzle, apple braising jus

grano arso orecchiette \$50/quart (serves 4)

toasted emmer berry pasta, pork rib sugo, reverie wanderer cheese

plated dishes:

morcilla stuffed amish chicken roulade \$15/portion

with chorizo rice

honey lacquered dry aged rohan duck breast \$25/each

with spaetzle & oles farm sauerkraut

ice cream to go \$9/pint- all ice cream made with pittsford dairy

chinotto

malted celery

tonka bean

pantry items to-go:

2lb dry aged ribeye (uncooked) \$80/each (serves 1-4)

dry-aged pork chops from always something farm (uncooked) \$35/each

oles cabbage kimchi or sauerkraut \$12/qt

fresh grano arso orecchiette \$10/lb (serves 4-6)

toasted emmer berry based pasta in lil ear shapes (vegan)

serving sizes are suggestions. please alter according to your wants & needs.

specialty dishes, garnishes, offerings, and catering available upon request. reach out via email or text

cooking & reheating instructions available upon request.

*menu items subject to availability.

pickup & delivery starting Friday 3.20

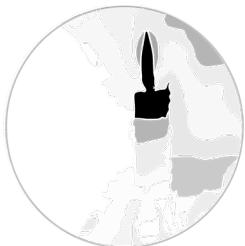
pre-orders encouraged.

order via text:

716.471.2305

delivery hours:

5:30pm - 7:00pm



waxlight
BAR A VIN