

# wildflower café

AND

## CROOKED • ROOSTER BREW PUB

### APPETIZERS

#### Crab & Gouda

lump crab meat, gouda, andouille, cream cheese, chips. 13.

#### Artichoke & Pepper

artichokes, spinach, sweet and hot roasted peppers, cheese, chips. 12.

#### White Bean & Garlic

white beans blended with roasted garlic and truffle oil. with raw veggies and bread. 13.

### Grilled Wings

charbroiled Buffalo style wings. choose hot, medium, mild, or bbq. 10.

#### Soft Pretzel

hot-from-the-oven pretzel, butter, chunky salt, cheese, mustard. 9.

#### Cheese Board

selection of local cheeses, with mustard, fruit, bread, etc. 13.

#### Fried Brussels Sprouts

tender fried brussels sprouts with crispy prosciutto and malt vinegar aioli. 10.

#### Sweet Potato Fries

crispy sweet potato fries with our signature sauces: spicy ketchup, green curry, southwest ranch. 12.

#### Finger Lakes Poutine

crispy hand cut fries, Cabernet mushroom gravy, bacon, local cheese curds. 11. add a fried egg for 2.

### MUSSELS

served with garlic bread.

#### Classic

mussels simmered in white wine, tomato, garlic, green onions, and butter. 12.

#### Pesto

house made basil walnut pesto, artichoke hearts, tomato, white wine. 13.

#### Coconut Curry

house coconut red curry, chili pepper, cilantro, pickled veg. 13.

#### Deep South

andouille sausage, kale, bacon, and tomato, in beer broth with butter. 14.

### SOUP & SALAD

#### Daily Soup

made in house. ask your server for today's selections. 5/7

#### Wedge

crisp iceberg, maytag bleu, bacon, tomato, red onion, spiced pecans, house bleu cheese dressing. 11.

#### Spinach

baby spinach, red onion, mushrooms, walnuts, and cherry tomato with warm bacon dijon dressing. served with sliced hardboiled egg. 13.

#### Kale Caesar

fresh kale, capers, croutons, shaved asiago and parmesan, house caesar dressing. 8. with chicken. 12. with salmon. 15.

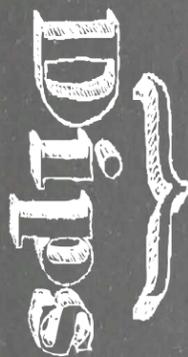
#### Southwest Chicken

greens, seasoned marinated chicken, NY cheddar, pico de gallo, lime sour cream, spicy ranch, tortillas. 13.

#### Quinoa Salmon

quinoa, golden raisins, cherry tomato, spiced pecans, and diced avocado. topped with charbroiled salmon, fresh greens, honey citrus vinaigrette. 16.

☛ denotes vegetarian fare. ask your server for vegan and gluten free options!



# Burgers, Sandwiches, Wraps

Served with chips and a pickle or summer salad.

Upgrade to hand cut fries or haystack onion rings for 2, sweet potato fries for 3.

## Bacon Cheddar Burger

1/2 pound Angus burger, New York cheddar cheese, bacon, lettuce, tomato, onion. on a locally baked roll. 14.

## Fun Guy Burger

our burger topped with sautéed wild mushrooms, house IPA grainy mustard, and pale ale cheese sauce. on a local roll. 14.

## Bleus Burger

our big burger topped with Maytag bleu cheese, bacon, caramelized onions, and greens. 15.

## Chicken Cheddar Apple

grilled marinated organic chicken, NY cheddar cheese, caramelized onions, and greens on a local roll. 13.

## Seafood Roll

shrimp, langostino, and blue crab meat with creamy dill dressing, and greens on a buttered brioche roll. 14.

## Rooster Burger

1/2 pound angus patty, charbroiled to order with choice of cheese, lettuce, tomato, and onion on a local roll. 12.

## Truffle Burger

1/2 pound angus patty, Maytag bleu cheese, local prosciutto, truffle aioli, fried egg. local roll. decadent. 17.

## Fish Tacos

golden fried catfish, chipotle slaw, pico de gallo, lime sour cream, and greens. three to an order. 14.

## Chicken Avocado

organic chicken wrapped up with avocado, greens, pico de gallo and local cheddar cheese. 13.

## California Rachel

a Rooster original. house smoked turkey, avocado, chipotle slaw, Swiss cheese, 1000 island dressing. grilled on rye. 13.

## Yankee Pulled Pork

northerner style. smoked pork shoulder with BBQ sauce, chipotle slaw, and banana pepper rings. 11.

## Veg Out

### Mushroom Bánh Mi

soy-marinated fried portobellos, pickled vegetables, fresh jalapeños, cilantro, and Sriracha mayo on local bread. 12.

### Seitan Tacos

house made seitan, vegan BBQ sauce, greens, avocado, pico de gallo, haystack onion rings, (3) flour tortillas. 12.

### Quinoa Bean Burger

house made quinoa, black bean, and mushroom "burger." with tomato, onion, greens, and spicy vegan spread. 12.

## PIZZA

### Rooster Pie

house made marinara, mozzarella, pepperoni. 11.

### Ricotta

house made ricotta, spinach, broccoli, mozzarella, local prosciutto. 12.

### Goat Cheese

local goat cheese, bacon, spinach, caramelized onions. 13.

All pizzas are served on our house made 9 inch crust.

# SOUTH SENECA GRILL

Find your own way.

Price includes 1 main and 1 side. Served with vegetable of the day.

### Mains

- Sockeye Salmon (25)
- Schrader Farms Sirloin (26)
- Organic Chicken Breasts (19)
- Twin Portobello Caps (17)

### Sides

- Wild Rice
- Hand Cut Fries
- Garlic Mashed Potatoes
- Mushroom Risotto

### Add ons (make it yours - choose one or many)

- |                                 |  |
|---------------------------------|--|
| Haystacks & BBQ sauce (\$1)     | Sautéed wild mushrooms (\$2)           |
| Lobster meat (\$5)              | Bourbon black pepper cream sauce (\$3) |
| Maytag bleu cheese (\$1)        | Herbed butter (\$1)                    |
| Cabernet portobello gravy (\$3) | Basil walnut pesto (\$2)               |
| Side salad (\$4)                | Side kale Caesar (\$5)                 |

## Entrées

### Jambalaya

marinated chicken, andouille sausage, shrimp, mussels, onions, and peppers tossed with Cajun spices and rice. 23.

### Seafood Pasta

lobster, shrimp, and mussels in tomato bacon cream sauce. tossed with penne pasta. 25.

### Southern Quinoa

quinoa sautéed with kale, black beans, tomato, onions, peppers, and roasted corn. topped with house queso fresco. 18. add andouille or chicken for 4.