

PLAYLAND MENU

small plates

elote - blistered sweet corn, chipotle, cotija cheese, coriander **5**

basket of fries 5

loaded fries - bacon, scallion, cheese **7**

chilled corn soup - lump crab, heirloom tomato, tarragon oil **7**

roasted beet salad - grilled pineapple, arugula, goat cheese, pistachio **8**

sliders.....

***beef** - curran's playland blend, cheddar, damn good tomato, special sauce **10**

***fish** - local fish, slaw, sriracha something **12**

***chick** - crispy boneless upstate bird, b&b pickles, dilly sauce **10**

***veggie** - chickpea, quinoa, avocado, another damn good tomato **10**

frank the fish's fried oyster roll - shredded lettuce, tartar, pickles, **14**

pennsylvania pig ass taco- chili-vinegar slaw, cracklin, cilantro **9**

quinoa - cucumber, tomato, avocado, feta **9**

seared tuna lettuce wraps - butter lettuce, market vegetables, ponzu **13**

grilled portuguese octopus - arugula, fingerlings, harissa, charred lemon **14**

watermelon & tomato salad - burrata, market herbs, coriander vinaigrette **9**

lobster roll - super sexy lobs, tarragon, beurre fondue, chips, half sour pickle **18**

crispy upstate chicken wings - buffalo sauce, carrot, celery **10**

stuffed zucchini flowers - herbed ricotta, wild arugula, local honey **11**

sick.... vidalia onion rings - parsley tempura, buttermilk dressing **7**

spaghetti squash spaghetti - heirloom tomato, charred beans, parmigiana **8**

epic kobe beef dog - spicy mustard, pickled cabbage, martin's roll **10**

green market fitto misto - lemon aioli **8**

lobster wontons - ginger, lemongrass, mushroom **11**

baked clams casino - pa bacon, parsley panko, chili oil

large plates

crisped skin chicken - market greens, roasted fingerlings, rosemary jus **20**

grilled grass fed skirt steak - fries, sauce chimichurri **22**

grilled farmer's cut pork chop - pea tendrils, meyer lemon, sauce tonnato **24**

cast iron block island scallops - sweet corn succotash, pa bacon, grapefruit **26**

bucatini - roasted harvested mushrooms, tomato, tarragon, l.i. goat cheese **18**

raw bar and not

local oysters - ½ dz on the half shell, kimchi **12**

littlenecks - 1dz on the half shell, cocktail **12**

local fluke ceviche - lemongrass, citrus, corn chips **12**

chicken canyon tuna tartare - avocado, shallot, chipotle- soy, crispy quinoa **14**

peel & eat carolina white shrimp - sixpoint ale, old bay, lemon aioli **13**

dolce

grapefruit panna cotta - candied fennel **7**

fried ice cream and nanna's - dulce de leche, toasted macadamia **7**

grannies rice pudding - peaches **6**

churros - cinnamon, 10x sugar **6**

brunch

house made granola - vermont yogurt, fresh berries, mint **7**

farmer's plate - soft scrambled eggs, farmhouse cheddar, roasted tomatoes, fresh herbs, with a french baguette. **10**

cayuga county polenta - roasted mushrooms, fried egg, vermont cheddar **10**

fried chicken and waffles - upstate maple butter, fresh fruit, cream **11**

playland omelet - choose two items: avocado, heritage hickory bacon, wild mushrooms, roasted tomatoes, caramelized onions, maple cured ham, sautéed spinach, roasted peppers, vermont cabot cheddar, ricotta, local lynnhaven feta. **2 extra for playing with egg whites only 11**

smoked salmon scramble - house cured salmon, ricotta, caramelized onions, dressed greens, carrot-potato hash browns **11**

b.e.a.l.t. - heritage hickory bacon, free range egg, lettuce, tomato, mayo, sourdough toast, carrot hash browns. **10**

friggin awesome buttermilk pancakes - warm maple butter, fruit compote **10**
(nanna or blueberry)

sides

applewood smoked bacon 5
carrot/potato hash browns 4
dressed greens 4
seasonal fruit 4
creamy polenta 3
organic vermont yogurt 5

PIZZA MENU

EMPANADAS

ham & cheese
onion & cheese
spinach & corn
caprese
steak
chicken
shrimp
marinated tofu
sopressata

PIZZA

Marinara tomato, purple garlic, basil, oregano, olive oil

Napoletana tomato, fior di latte mozzarella, anchovies, capers

Margherita tomato, fior di latte mozzarella, basil

Ortolana tomato, fior di latte mozzarella, seasonal local vegetables

Bianca fior di latte mozzarella, zucchini, goat cheese, mint

Calabria tomato, fior di latte mozzarella, spicy sopressata, pepperoncini

Pugliese fior di latte mozzarella, housemade sausage, rapini, chili flakes

Cavolini brussels sprouts, pancetta, mozzarella, pecorino

Prosciutto Cotto mozzarella, cherry tomatoes, arugula, parmigiano-reggiano

Alba harvested mushrooms, tallegio, mozzarella, white truffle oil