



## WARFIELD'S

Restaurant, Lounge & Bakery

### Starters

#### **House Salad 6**

Mixed greens, cucumbers, carrots, tomatoes, croutons, house honey poppy seed dressing

#### **Caesar Salad 6**

Chopped romaine, croutons, white anchovies, parmesan crisp, house Caesar dressing

#### **Poached Pear 10**

Red wine poached pears, baby spinach, toasted almonds, red onion, honey balsamic vinaigrette, Moody blue cheese

#### **Apple 10**

Local apples, bibb lettuce, candied walnut, bacon, Livley Run goat cheese, white balsamic vinaigrette

#### **Wedge 10**

Wedge of iceberg lettuce, chopped bacon, cherry tomatoes, candied walnuts, blue cheese dressing

### Small Plates

#### **Sicilian Calamari 15**

Crispy calamari with roasted peppers, hot cherry peppers, Mediterranean olives, marinara, parmesan cheese

#### **Crab Cakes 18**

Two 3 oz. Maryland style crab cakes, sautéed baby spinach, sriracha aioli

#### **Scallops 18**

Grilled U10 fresh scallops, scallion potato cakes, pickled ginger, seaweed salad, soy sauce, wasabi caviar

#### **Thai Chicken Lettuce Wraps 16**

Sautéed chicken, fresh ginger, cilantro, mint, onions, roasted peanuts, leaf lettuce

#### **Korean Chicken Wings 15**

Eight jumbo fried chicken wings, Korean chili sauce, pickled cucumber salad

#### **Loaded Burger 16**

8oz. Certified Angus Beef, bacon, egg over easy, meat hot sauce, ale cheese sauce, brioche roll, beer battered onion rings, fries, pickle

### Entrées

#### **Shrimp Tagliatelle 26**

Jumbo shrimp, pancetta, cherry tomatoes, spinach, fresh basil, white wine garlic sauce, topped with Livley Run Feta Cheese  
\*Story Point Chardonnay

#### **Ribeye 48**

16 oz. C.A.B. grilled ribeye, mashed potatoes, sautéed carrots, cabernet sauce, beer battered onion rings  
\*Cline Old Vine Zinfandel

#### **Filet Mignon 46**

8 oz. grilled filet, Au poivre fries, sautéed Brussels sprouts, finished with a mushroom brandy sauce  
\*Louis Martini Cabernet

#### **Duck Breast 30**

Pan seared duck breast, potato scallion cakes, sautéed green beans, finished with a duck demi  
\*Story Point Pinot Noir

#### **Porterhouse Porkchop 30**

Panko crusted Porkchop, sweet potato fries, sautéed green beans, finished with a honey mustard sauce  
\*Boundary Breaks Dry Riesling

#### **Rack of Lamb 36**

Herb crusted rack of lamb, wild rice, sautéed Brussels sprouts, finished with a rosemary lamb sauce  
\*King Mendoza Malbec

#### **Fried Chicken 23**

Free range fried chicken, mashed potatoes, sautéed green beans, and finished with an herbed pan sauce

#### **Chicken Thai Noodles 20**

Soba noodles, sautéed peppers, carrots, green beans, mushrooms, shredded cabbage, chicken, peanut sauce, cilantro, fresh mint  
\*Cono Sur Unoaked Chardonnay  
\*Recommended Wine Pairing

### Dessert

#### **Vanilla Bread Pudding 8**

Topped with roasted apple rum caramel sauce

#### **Swiss Roll 8**

Rolled chocolate cake with layered whipped cream, served with a raspberry macron

#### **Chocolate Crème Brule 8**

Raspberry drizzle, whipped cream

## Wines By the Glass/Bottle

### **Whites**

Zonin pinot Grigio- Italy 7/27

Matua Sauvignon Blanc- NZ 9/35

Salmon Run Riesling- FLX 9/35

Boundary Breaks Dry Riesling- FLX 12/47

Cono Sur Unoaked Chardonnay- Chile 8/31

Story Point Chardonnay-CA 9/35

Beringer White Zinfandel-CA 8/31

Montezuma Moscato-FLX 8/31

### **Rosé**

Prophecy Dry Rosé-FR 8/31

Whispering Angel-FR 12/47

### **Reds**

King Mendoza Malbec- AR 9/35

Louis Martini Cabernet Sauvignon-CA  
9/35

Casillero Diablo Merlot-Chile 8/31

Story Point Pinot Noir-CA 9/35

Cline Old Vine Zinfandel-CA 8/31

### **Prosecco**

La Marca- Italy 11/43

## Craft Cocktails

### **Sangria 10**

Moscato, citrus liqueur, seasonal fresh fruit

### **Blueberry Mule 10**

Lime vodka, blueberry liqueur, fresh blueberries,  
fresh lime, ginger beer

### **Lemon Gin Fizz 8**

Hendricks gin, fresh lemon juice, soda water

### **57 T-Bird 10**

Southern comfort, grand marnier, amaretto,  
pineapple juice

### **Full Sail 10**

Captain Morgan, apple juice, fresh lime, bitters,  
lemon lime soda

### **Pink Bikini 10**

Coconut rum, vodka, pineapple juice, grenadine

### **Black Raspberry Mojito 10**

Rum, simple syrup, blackberry liqueur,  
fresh mint, splash of soda water, lime

## NA Beverages

### **Soft Drinks & Juices**

Pepsi- Sierra Mist - Diet Pepsi- Ginger Ale  
Mug RB- Raspberry tea - Lemonade- Iced tea  
2.25

Finger Lakes Coffee - Herbal Teas -  
Hot Cocoa- 2.25

### **Specialty Coffee**

Espresso Single- 3 | Double- 5  
Cappuccino | 3.50

## Wines by the Bottle

### **Whites**

Dr. Frank Semi-Dry Riesling-FLX 45

Rodney Strong Chardonnay-CA 32

Diamond Sancerre-FR 35

### **Reds**

Groth Cabernet Sauvignon-CA 90

Hess Cabernet Sauvignon-CA 42

Dr. Frank Cabernet Sauvignon-FLX 36

Cline Old Vine Zinfandel-CA 31

## Beer Draft Pints

Seasonal Local Craft Beer  
Please Ask Server for  
current selections

## Beers by the Bottle

Labatt's blue 4

Corona 4

Blue Light 4

Duvel 6

Bud Light 4

Landshark 5

1911 Hard Cider 6

Hoegarden 5

Southern Tier IPA 5

Kaliber 5