

## PARTY PLATTERS

**SOFT PRETZELS | \$26** *serves 10-12*  
served with house-made honey mustard & beer cheese

**CHICKEN FINGERS | \$29** *serves 10-12*  
24-hour buttermilk brine served with our house-made honey mustard

**NACHOS | \$32** *serves 10-12*  
house-made chorizo sausage, cheddar-jack cheese, beer cheese, tomato & roasted corn salsa, jalapeños, sweet & smoky ranch

**DUCK QUESADILLA | \$35** *10 pieces*  
duck confit, gruyere cheese, sage mascarpone, dried cranberries, crème fraîche

**TEMPURA CAULIFLOWER | \$25** *serves 10-12*  
served with yum yum dipping sauce

**CAESAR SALAD | \$27** *serves 10-12*  
romaine, evoo, roasted garlic, parmesan cheese, crostini, white anchovy dressing

**HOUSE SALAD | \$27** *serves 10-12*  
mixed greens, tomato, cucumber, onion, carrot, white balsamic dressing

**GRILLED CHEESE | \$30** *serves 8*  
sherry-thyme caramelized onions, havarti cheese, gruyere cheese, VBC sourdough bread

**SHAVED BEEF SANDWICHES | \$36** *serves 8*  
thinly sliced ribeye, peppers, onions, beer cheese, ciabatta roll

**VBC DESSERT PLATTER | \$8** *per person*  
assorted cookies and mini deserts from the Village Bakery & Cafe

## BRUNCH BUFFET MENU

buffet

**SCRAMBLED EGGS**

**BAKED FRENCH TOAST**

with berry compote and maple syrup

**BACON AND HOUSEMADE SAUSAGE**

**TRATA HOME FRIES**

**FRESH FRUIT**

**REGULAR & DECAF COFFEE**

**\$25 per person**

add-ons

**VBC BREAKFAST PASTRIES**

assorted handmade breakfast pastries from Village Bakery & Cafe. Baked fresh daily.

**SMALL | \$18** *6 pieces*

**MEDIUM | \$35** *12 pieces*

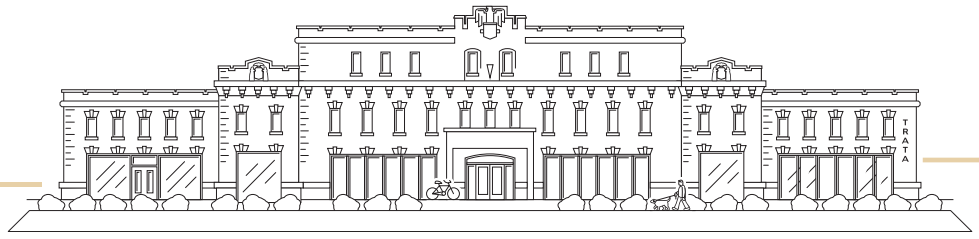
**LARGE | \$67** *24 pieces*

**YOGURT & GRANOLA | \$4** *per person*

Ithaca Milk Raspberry Yogurt and housemade VBC Granola

tr@ta

the restaurant at the armory



## LIMITED DINNER MENUS

### menu 1

\$30 per person

*family-style appetizers*

**SOFT PRETZELS** honey mustard & beer cheese | **TEMPURA CAULIFLOWER** yum yum sauce

*choice of entree*

#### **TRATA BURGER**

lettuce, tomato, american cheese, special sauce, VBC bun, house fries

#### **VEGGIE BURGER**

lettuce, tomato, onion, roasted garlic mayo, VBC bun, house fries

#### **NASHVILLE CHICKEN SANDWICH**

fried chicken, brown sugar hot sauce, house pickles, roasted garlic mayo, VBC bun, house fries

#### **FRENCH ONION GRILLED CHEESE**

sherry-thyme caramelized onions, havarti & gruyere cheese, sourdough, house fries

#### **CHOPPED CHICKEN COBB SALAD**

chopped romaine, hardboiled egg, cucumber, tomato, bbq bacon, grilled chicken breast, roasted jalapeño-blue cheese

*dessert*

#### **FLOURLESS CHOCOLATE TORTE**

### menu 2

\$45 per person

*first course*

**HOUSE SALAD** mixed field greens, tomato, cucumber, carrot, onion, white balsamic vinaigrette

*choice of entree*

#### **STEAK FRITES**

grilled 12oz strip steak, house fries, cipollini bordelaise sauce

#### **LINGUINI & CLAMS**

charred corn, cherry tomatoes, parmesan, spicy italian salami sauce

#### **CHICKEN MILANESE**

panko & herb crusted chicken cutlet, arugula, apple-fennel salad, pickled shallot, lemon-basil aioli, asiago cheese, grilled lemon

#### **VEGETARIAN LINGUINI**

corn, tomato, parmesan, fresh herbs

*dessert*

#### **SEASONAL DESSERT BAR**

*prices exclude beverage, tax & gratuity*