

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*

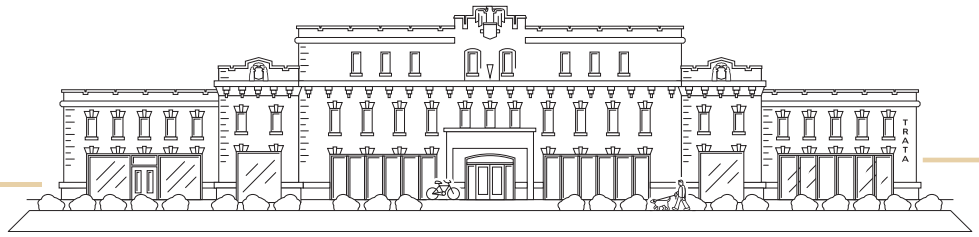
LARGE | \$67 *24 pieces*

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

SALMON

olive oil confit potatoes, sauteed seasonal vegetables, blackened corn beurre blanc

CHICKEN MILANESE

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

GRILLED VEGETABLE PRIMAVERA

grilled seasonal vegetables, lemon-basil butter sauce, olive oil & cracked pepper ricotta

dessert

SEASONAL DESSERT BAR

prices exclude beverage, tax & gratuity