

Starters

Shrimp + Grits- cherry tomatoes/ roasted mushrooms/ NYS Cheddar/ local organic grits 14
Spreads + Breads- daily assortment of prepared spreads and local breads 10
Brussels Sprouts Nachos- house made “cool ranch” chips/fried Brussels sprouts/ roasted squash/ banana peppers/ melted local cheddar and bleu cheese 13
Chips + Dip- house made parmesan and herb chips/ Greek yogurt French onion dip 8
Stuffed Jalapenos- cream cheese and local cheddar/ local sausage/ double smoked bacon wrap 11
Meat + Cheese- local and imported meats and cheeses/ toasted bread/ house pickled vegetables 14
Peel + Eat Shrimp- 1lb. Choice of Seasonings: Chili Lime/ Old Bay/ Salt + Vinegar/ Cajun/ Cool Ranch/Togarashi with local horseradish cocktail sauce 13

Greens

FLX Summer- field greens/ seasonal compressed melon/ lively run goat cheese/ sliced red onion/ toasted almonds/ citrus poppy seed vinaigrette 11
Traditional Caesar- romaine/ fried bread/ parmesan/ creamy dressing 9
Market Salad- seasonal greens/ cherry tomatoes/ cucumbers/ red onion/ fried bread/ roasted tomato + balsamic vinaigrette 8

Two Hands- served with house made fries or herb + parmesan chips

The Reggie- local ground beef patty/ NYS cheddar/ roasted garlic aioli 13
Fried Chicken Sandwich- local hot sauce and buttermilk marinade/ house made dill pickles/ Alabama white BBQ sauce 13
FLX Veggie Burger- quinoa and charred corn- northern white beans- seasonal greens- bell peppers- red onion/ sweet chili mayo 13
Puffy Tacos- beer braised local pork belly/ roasted corn salsa/ cilantro cream/ pickled onion 12
Chicken + Waffles- local hot sauce and buttermilk marinade/ peach sweet tea infused local syrup 13
Italian Sausage Double- peperonata/ sauté garlic greens/ melted fresh mozzarella 12
Chopped Cheese- Chopped local ground beef/ banana peppers/ grilled onion/ counterfeit cheese/ shredded lettuce/ special sauce/ garlic hoagie 13
Italian Club- Roasted turkey breast/ hard salami/ calabrian chili aioli/ thick bacon/ lettuce/ tomato 12
Roasted Beast- thin shaved roast beef/ balsamic roasted mushrooms and onions/ local horseradish cheddar 13

Sweet Stuff \$8

Seasonal Gelato- Ask about our current selections

Pecan Pie Bread Pudding- bourbon caramel sauce

Flourless Chocolate Torte- seasonal berry sauce/ whipped cream

Crème Brûlée- rotating selection of seasonal ingredients

House Cocktails

“Sippin on Gin and Cukes”- Hendricks/ lime/cucumber/ basil syrup/ tonic

FLX Post House- Stoli grapefruit crush/ lime/ local Riesling

107 Fathoms- Milagro Tequila/ amaretto/orange juice/pineapple/grenadine/soda

Old Fashion- Buffalo Trace Bourbon/candied orange slice/Fee Brothers bitters

Whale Watching- some kind of citrus vodka/ lemon/ blue curacao/ simple syrup

Seneca Mist- Irish Mist Whiskey/ orange juice/soda/grenadine

Rose’ By Any Other Name- Local rose’/ Stoli grapefruit/ ruby red grapefruit/soda

FLX Sour- Jim Beam White Label/lemon/simple syrup/dry red wine float

“Yeah Chief, I’ll take a Chinchilla”- Milagro Silver/ grapefruit juice/soda/lime/Local Salt

Seneca Sipper- Malibu/Bacardi Silver/ Bacardi Dark/ Frangelico/ mango nectar/soda