

40.65° N, -73.98° W

EIGHTYMAIN

41.90° N, 12.49° E

42.27° N, -74.92° W

Kitchen & Bar

34.60° S, 58.38° W

APPETIZER

NOT SO CLASSIC CAESAR	\$12
griddled romaine heart, creamy garlic dressing, croutons, white anchovy	
SEARED OCTOPUS	\$16
fingerling potato, spicy citrus chimichurri, olives, red pepper, charred eggplant, herbs	
BURRATA	\$14
local honey, roasted pumpkin, aged balsamic, sea salt	
ROASTED BONE MARROW	\$16/\$29
red wine onion jam, herb salad, crostini, sea salt	
CAULIFLOWER	\$13
seared cauliflower, pepita caper salsa verde	
ROASTED MUSHROOMS	\$14
truffled egg, charred scallion, herbed crumbs	
CHARRED BEETS	\$13
walnut vinaigrette, goat cheese, petite greens	
POLENTA FRIES	\$16
truffle butter, parmesan, parsley	
EMBER ROASTED SQUASH	\$14
local squash, pepita pesto, truffle cheese, petite greens	

I DONT GIVE A FU@K \$75
let us take care of you - chefs choice

CRUDO

TUNA	\$14
olive tapenade, thyme, olive oil	
SALMON	\$14
capers, lemon, chili, parsley	
STRIPED BASS	\$14
basil aioli, pistachio, chive, chili	
BRESAOLA	\$13
lemon, olive oil, watercress	
FLUKE	\$13
citrus cured, citrus segments, fennel	

PASTA

CRESTE DI GALLO	\$24
untraditional bolognese, parmesan, chili flake	
SPAGHETTI ALLA NORMA	\$21
roasted eggplant, tomato sauce, oregano, burrata - served al dente	
GNOCCHETTI SARDI	\$24
truffle cream sauce, prosciutto, peas, chive	
RAVIOLETTI	\$26
ricotta & pumpkin filled, brown butter, sage, toasted pine nuts	
STROZZAPRETTI	\$23
roasted mushroom, gorgonzola cream, walnut, sage	
AGLIO E OLIO	\$24
sea urchin, garlic, olive oil, calabrian chili, parsley	
RISOTTI	\$25
NERO DI SEPPIA	
squid ink, prawns, garlic, chili	
BLACK TRUFFLE	
winter truffle, sour butter, parmesan	

ENTREE

TROUT	\$29
semi-boneless, roasted cauliflower, pine nut & golden raisin agrodolce,	
BRAISED CHICKEN	\$26
tomato, onion, olive, rosemary, polenta	
STRIPED BASS	\$31
cauliflower puree, braised greens, calabrian chili	
RIBEYE	\$36
potato, roasted fennel, olives, truffle jus	

DESSERT

CHURRO	\$9
cinnamon sugar, dulce de leche, sea salt	
MILK AND HONEY	\$9
vanilla panna cotta, local honey, cookie crumbs	
CARNAROLI RICE PUDDING	\$9
sugar nut squash, cinnamon, maple	

"LIFE IS A COMBINATION OF MAGIC AND PASTA"

- FEDERICO FELLINI

CONSUMING RAW OR UNDER-COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS

(607) 464-4043

11/17

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FOOD WITH A STORY

Chef Will was born and raised in Brooklyn. Family, food, and community were one and the same.

He got his start at 17 in Fine Dining Italian kitchens in NYC. The love of food and interest in where food comes from has taken him to Nantucket, Boston, Chicago, and Orlando. Family, fishing, rolling hills, mountains, local farms, growers, and flavors brought him to Delhi.

The Western Catskills, Central to Northern Italy and Argentina have quite a few things in common. Wine culture, the love for dairy products, and beef!

EIGHTY MAIN'S menu is influenced by these regions, proudly featuring local Delhi farms and producers:

Tay's Tea Teas, Skytop Springs Trout, Wild View Farms Pork, Tenfold Farms Chicken, Black Willow Pond Farm Veal & Lamb, and Eastbrook Community Farms, Hellers, Burnett Farms, Greentopia Farms, Second Chance Farms, Middlefield Orchard produce and honey.

We believe in quality over quantity, family-owned, operated, and argued about loudly and lovingly.



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COCKTAILS	BROOKLYNESQU @ 40°N, -73°W		Chianti - Querceto	Gls / Btl
	rye, dry vermouth, pine nut infused vodka, maple syrup	\$13	full body, brightness & clarity with aromas of black cherries & fresh flowers	\$12 / \$36
	SPRITZ @ 41°N, 12°W		Primitivo - Puglia	
	mango sorbet mead, aperol, club soda, orange	\$11	light body, fruity, with notes of plums cherry marmalade and tobacco	\$12 / \$36
	HUGO BALL @ 42° N, -74° W		Valpolicella - Montegradella	
	isolation proof gin, grand mariner, cynar, orange twist	\$12	medium body, intense ruby color, ripe fruit aroma, finish of plum and herbs	\$13 / \$39
	AMARO & COKE @ 34°S,58°W		Montepulciano - Nevio	
	armaro abano, coke, ice, lime argentina's national drink!	\$11	medium body, crisp acidity, dried cherries & leaves, spice and leather	\$14 / \$42
	HOUSE NEGRONI		Pinot Noir - Candoni	
isolation proof gin, sweet vermouth, amaro, orange	\$12	light body, fruit forward and slightly earthy, balanced with currant bouquet	\$14 / \$42	
KEEP THE DR AWAY		Cabernet Franc - Tinto Negro		
rye, apple brandy, aperol, local apple	\$12	medium body, perfumed violet aromatics, bright red fruit flavors, & a bright, mineral finish	\$14 / \$42	
STUMBLING ARISTOCRAT		Barbera d'Alba - Revello & Figli		
tay's tea catskill harvest infused vodka, lemonade, st. germaine, orange	\$13	medium body, smooth fresh blueberry, plum with a finish of rich, deep dried fruit flavors	\$14 / \$42	
HARVEST AND SODA		Malbec - Ruta 22		
tay tea catskill harvest infused vodka, club soda, lemon	\$11	medium-bodied with fine, chewy tannins, bright ruby color & aromas of red summer fruits with a hint of black pepper	\$12 / \$36	
BENIFICO DE CAFE CURIOUS		Dour - Papa Figos		
mezcal, averna, maple, benedictine	\$12	medium-bodied, inky dark purple color, ripe nose with dark cherry, cassis, and dry spices.	\$12 / \$36	
ALLISON'S STRAP				
scotch, orgeat, lemon, campari	\$13			
PROSECCO	Prosecco - II		Rose - Confetti	
	fresh & frothy, lemon verbena & vanilla, spiced apple, pear	\$8/\$24	red fruit, flowers, citrus, & melon	\$11 / \$33
	Better Than... Prosecco Spritz		Chardonnay - Felino	
prosecco, tay's better than sex tea, lemon twist & flowers	\$11	citric & tropical fruit aromas combine with delicate touches of vanilla	\$12 / \$36	
Harvest Prosecco Spritz		Pinot Grigio - Love Story		
prosecco, tay's catskills harvest tea, orange	\$11	clean, crisp aromas of apple, citrus, & peach	\$7 / \$24	

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		Abv	\$			Abv	\$
BEVERAGE	Tay's Tea Ice Tea daily selection						
	Catskill's Lemonade classic lemonade with a splash of catskill harvest tea		\$3.5				
	Lemonade sweet and sour - fresh made daily						
	Mexican Coke imported from mexico and sweetened by pure cane sugar		\$4				
	Gus' Soda valencia orange, ginger ale, cranberry lime						
				DRAFT			
				Cider - B. Nektar - Punk Lemonade mildly tart apple and lemon character flowing into a light raspberry sweetness	6.3	\$7	
				Dbi IPA - Lord Hobo - Boom Sauce strong tropical fruit flavors and earthy finish	7.8	\$7	
				Pilsner - Secret Society 2 - NS Beer malty earthy biscuity british style bitter with a hint of citrusy american hops	5	\$6	
				Brown Ale - Trickster - Arrowood Farms new york corn and zeus hops for a zesty kick with a crisp lager finish	5.4	\$6	
LIMITED CAN / BOTTLE	LORD HOBO Woburn, MA	Abv	\$	MIKKELLER San Diego, CA	Abv	\$	
	Doom Sauce - Black Dbi IPA double dry hopped india pale ale	8	\$8	Subway Mosaic - IPA brewed with barley, wheat, oats and hopped exclusively with mosaic hops	6	\$8	
	EVIL TWIN Brooklyn, NY			Limbo Raspberry - Flemish Primitive non-alcoholic beer with raspberries for a light, fruity & tart palate	0.3	\$6	
	What Even is Pumpkin Spice - IPA brewed on pumpkins with notes of cinnamon and nutmeg	7.5	\$8	Windy Hill - IPA new england style notes of lemongrass, mango, papaya	7	\$7	
	Modern Hipster - IPA double dry hopped india pale ale	7	\$8	Burst - IPA bursting at the seams, slight bubblegum aroma, fresh citrus, grapefruit bitterness	5.9	\$6	
	If I Were A Sailor In New Haven - IPA double dry hopped india pale ale	6.5	\$8	Passion Pool - Gose juicy tropical fruit, mild salinity, & befuddling drinkability.	5.5	\$9	
	Biscotti Break - Imperial Stout brewed with coffee, almond & vanilla	11.5	\$10	ARROWOOD Accord, NY - 100% NYS ingredients			
	B. NEKTAR MEADERY Ferndale, MI			Graf Apple Farmhouse Ale 500ml A blend of Arrowood farmhouse ale and cider grown and pressed at Rose Hill.	6	\$13	
	Zombie Killer - Cider tart cherry juice, apple cider and star thistle honey.	5.5	\$6	Brewer's Garden Ale 500ml dry-hopped farmhouse ale with brettanomyces	6	\$11	
	TIMBER ALES N. Haven, CT			Farmhouse Table Ale 750ml white-wine barrel-aged farmhouse ale, bottle-conditioned with maple syrup	6	\$11	
	Barclay - Tale of Two Pitties - Stout toasted coconut and cassia bark	12	\$11	Porch Beer Wild Ale wild yeast & bacteria with aged cascade hops	4.8	\$7	
	SPARACUS Juiz de Fora, Brazil			Cicada American Lager A 100% NY farmhouse lager aged cascade hops can-conditioned with maple syrup	4.8	\$7	
	Bullet Proof - IPA juicy-fruit, mandarin, fresh citrus aromas, and well rounded bitterness.	10	\$11				
	CATSKILL BREWING						
Nightshine Black Lager roasted malt flavors of coffee, chocolate & nuts.	5.5	\$6					