



WARM – UPS

House Soup du Jour

\$4 cup + \$5 bowl

French Onion

Our house specialty, topped with asiago cheese croutons, provolone and swiss cheese, \$5

Pork Dumplings

Ground pork and cabbage dumplings, steamed and served with asian slaw and ponzu glaze, \$11.50

Tempura Shrimp

Black tiger shrimp coated in a light batter and fried, then topped with your choice of Firecracker, Teriyaki or Thai Chili Glaze, \$12.50

Harvest Beer Cheese Dip

A creamy mixture of local craft beer & NYS sharp cheddar cheese, with bacon and roasted apples, served with soft pretzels, \$11

Chicken Wings

Jumbo crispy fried chicken wings tossed in your choice of buffalo, parmesan garlic or honey bbq glaze, \$8 // \$12

Cider Glazed Brussels Sprouts

Fresh brussels sprouts tossed in a sweet cider glaze, then topped with bacon and dried cranberries, \$8

Calamari

Golden fried calamari tossed with banana peppers and asiago cheese, topped with lemon aioli, \$11

LIGHT & FIT

Autumn Chicken Sandwich

Grilled chicken breast topped with fig jam, bacon and cranberry maple glaze all atop a pile of fresh spinach on an onion roll, \$11

Veggie Burger

With lettuce & tomato on an onion roll, \$11

Maple Chicken Wrap

Grilled chicken breast wrapped with spinach, bacon, apples and sharp cheddar cheese, \$11

HIT THE GREENS

House Salad Dressings: Balsamic Vinaigrette, Italian, Ranch, Parmesan Peppercorn, Apple Cider Vinaigrette, Cranberry Balsamic Vinaigrette, Red Wine Vinaigrette, Creamy Blue Cheese, Raspberry Vinaigrette, Thousand Island

Orchard Wedge

Crisp wedge of iceberg, topped with applewood smoked bacon, sharp cheddar cheese, diced apples and dried cranberries, finished with apple cider vinaigrette, \$11

Caesar Salad

Romaine hearts tossed with house croutons, asiago cheese and creamy Caesar dressing, \$7

Cranberry Feta

Field greens topped with feta cheese, dried cranberries and toasted almonds, served with raspberry vinaigrette, \$9

Bunker Cobb

Chopped iceberg lettuce topped with grilled chicken breast, crisp bacon, grape tomatoes, hard-boiled egg, fresh avocado and crumbled blue cheese, \$12.50

Pomegranate Ahi Tuna

Seared ahi tuna over fresh spinach with dried cherries, candied pecans, dried figs and pomegranate perils, served with pomegranate white balsamic vinaigrette, \$19

Poached Pear Salad

Vanilla cinnamon poached pears over spring mix with crumbled blue cheese, candied walnuts, mandarin oranges and dried cherries, served with vanilla cinnamon port vinaigrette, \$11

Maple Cranberry Salad

Roasted butternut squash over spinach with candied pecans, dried cranberries and figs, served with cranberry balsamic vinaigrette, \$11

Harvest Beet Salad

Roasted red and yellow beets over spring mix with crumbled blue cheese, apples and roasted butternut squash, served with apple cider vinaigrette, \$11

ADDITIONS

Chicken Breast // Grilled or Crispy, \$5

Shrimp // Grilled or Tempura, \$8

Ahi Tuna // Seared or Blackened, \$12

Salmon // Seared, Grilled or Blackened, \$15

PAR BURGERS

BCC Burger

8oz ground chuck and brisket blend burger, cooked to your liking and served with lettuce, tomato & your choice of cheese, \$12

Autumn Salmon Burger

Seared salmon filet finished with maple mustard glaze on a pretzel roll with bacon, lettuce and tomato, \$18

Harvest Beer Cheese Burger

Our half pound burger topped with bacon, caramelized onions and harvest beer cheese, served on an onion roll, \$13

Fall Pretzel Burger

A club favorite, our 8oz patty topped with sharp cheddar cheese, bacon and cherry maple bourbon bbq, over an apple cider slaw on a pretzel bun, \$13

Blue Fig Burger

Crumbled blue cheese crusted burger topped with fig jam and bacon on an onion roll, \$13

DELI BOARD

Fruit & Scoop

Fresh fruit and your choice of chicken salad, tuna salad, or egg salad on a bed of greens, \$10

Cold Deli, \$9 // Melt, \$10 // Club Style, \$12

Build your own deli sandwich, melt or triple decker club, served with lettuce, tomato, mayo and potato chips

Bread	Meat	Cheese
White	Turkey	American
Wheat	Roast beef	Swiss
Rye	Tuna salad	Provolone
Wrap	Chicken salad	Cheddar
Onion roll	Egg salad	
	Bacon	

Half Sandwich & Cup of Soup, \$7

THE LEADERBOARD

Harvest Beef

Shaved roast beef smothered in caramelized onions, topped with bacon and harvest beer cheese, stacked high on grilled marble rye, \$11

Pub Chicken

Crispy chicken breast topped with bacon, roasted apples, harvest beer cheese, and cherry maple bourbon glaze, piled high with apple cider slaw on a pretzel bun, \$11

NY Reuben

Thin sliced corned beef piled high with sauerkraut, swiss cheese, and thousand island dressing, on grilled marble rye, \$13

Fall Chicken Quesadilla

Grilled chicken, fresh baby spinach, applewood smoked bacon, roasted apples and sharp cheddar cheese grilled in a flour tortilla, served with maple cranberry glaze, \$12

Chicken Sandwich

Grilled or crispy chicken breast served on a roll with lettuce and tomato, \$11

Philly Cheesesteak

Shaved beef cooked with peppers & onions, then topped with provolone cheese, then caramelized in our dutch oven, \$12

French Dip

Tender roast beef on a toasted sub roll with provolone cheese, served with french onion soup for dipping, \$12

Harvest Grilled Cheese

Sharp cheddar cheese, bacon, roasted apples and vanilla maple syrup on grilled wheat bread, \$10

WRAPS

Caesar Wrap

Crispy chicken tenders wrapped with romaine lettuce, asiago cheese and creamy Caesar dressing, \$11

Buffalo Chicken Wrap

Crispy buffalo chicken tenders tossed in our house buffalo sauce, and wrapped with lettuce, tomato and creamy blue cheese, \$11

Apple Turkey Wrap

Sliced turkey breast, sharp cheddar cheese, bacon and apple cider slaw, wrapped in a flour tortilla, \$11