

SENECA FALLS, NEW YORK RESTAURANT & MARKET



SACKETT'S
— TABLE —

23 Bridge Street - Seneca Falls, NY - (315) 257-0024 - Dine In/Take Out: Tues-Sat 5pm-9pm

Small Plates

Blooming Mushroom

Garlic crème fraîche, herb salt - 10

Heirloom Tomato Salad

Organic tomatoes, housemade cheese, smoked tomato water, fresh herbs - 12

Marinated Cucumber Salad

Remembrance Farm organic lettuces, cherry tomato, red onion - 9

Duck Nuggets

Breaded confit of duck, orange sauce - 12

French Gnocchi

Red wine & garlic sausage, béchamel, Muranda parmesan, herbs - 12

Roasted Pork Belly

BBQ spices, peach mostarda, blue cheese, wilted greens - 14

Grilled Octopus

Sucker Brook Farm Spring Onion, purslane, pickled squash, chili - 16

Stuffed Squash Blossoms

Housemade cheese, herb salad, cherry relish, tempura - 14

Mains

Chargrilled Burger

Rosenkrans Farms beef, herbed Kayohora cream, caramelized onion, arugula, brioche bun, house fries - 16

Braised Beef Ravioli

Mushrooms, winter greens, crème fraîche & mustard pan sauce - 19

Fried Chicken

Grassland Farms boneless ballotine, ratatouille, roasted potato, rosemary gravy - 22

Pan Seared Salmon

Potato & crab culurgiones, English peas, lemon & scape veloute - 29

Shrimp Scampi

Housemade black pepper fettuccine, confit tomato, winter greens, pesto - 22

Pan Seared Scallops

Garlic & parmesan risotto, tomato, summer greens - 32

Sackett's Meatballs

Housemade linguini, Sunday gravy, Muranda parmesan, herbs - 17

Featured Butcher Case Selections

You pick it, we cook it. Paired with Chefs' daily selection of sides - Mkt price + 18

Desserts

Peach Upside Down Cake

Walnuts, brown sugar, Ithaca Milk yogurt semifreddo - 11

Chocolate Lava Cake

Dark chocolate, berry and vanilla cream - 10

Crème Brulee

Chefs inspired flavor of the day (not available for takeout) - 8