

the dapper goose



April 30th - May 4th

small plates

cheese plate - 3 cheeses, accoutrements, bread	25
ricotta toast - golden beets, hazelnut relish	15
pork & ramp terrine - ramp & pistachio pesto, pickled mustard seed, toast	16
lamb & chicken meatballs - curry, cilantro chimichurri, plantain chips	18
cauliflower - green goddess	16
blackened green beans - burnt onion aioli, pepitas	17
crispy eggplant - black garlic tahini, confit cherry tomatoes, za'atar spice	17
asparagus - radicchio, strawberry, pea shoots, sunflower seeds, cured egg yolk	16
mushrooms - hummus, ajvar, crunchy quinoa, sesame seeds	18
garlic shrimp - sunchokes, paprika butter, hot sesame oil, garlic chips	19

large plates

burger - dill pickle mayo, onion jam, fromage fort, fries	23
pappardelle - guanciale, asparagus, peas, vidalia onion, cream, parm	28
pork schnitzel - red bell pepper & smoked oyster sauce, broccolini, grilled lemon	36
duck breast - apple & chicken jus, farro, charred fennel, smoked grapes	43
tuna - mushroom dashi broth, spring vegetables, fried shallot	38

*Consuming raw/undercooked meats or fish may cause illness especially if you have a medical condition

*Please inform your server of any allergies or dietary restrictions

*We are a small kitchen and therefore there is a chance of cross-contamination

*Service charge may be added to parties of 6 or more

hours

tuesday - saturday
5pm - 9pm

contact

716.551.0716
clayton@thedappergoose.com

farms

stillwater
erbe verde
plato dale
weiss farm
finger lakes farms
cornerstone orchard
thorpes organic farm
groundwork market garden



wine

sparkling

pequenos rebentos, loureiro 14
vinho verde, pt *white*

paltrinieri, lambrusco salamino 15
emilia-romagna, it *red*

rose & orange

la teuf, cabernet franc/merlot 14
sw france, fr *rose*

gindl, gruner veltliner/muskateller/riesling 14
weinviertel, at *orange*

white

cedre, colombard/ugni blanc 14
sw france, fr

weingut freitag, riesling 15
rheinessen, de

laurent, chardonnay 14
central valley, cl

red

qunita da boavista, rufete/mencia/touriga nacional 14
doa, pt

les deux moulins, pinot noir 14
loire, fr

cornelissen (patagonia), nerello mascalese 14
sicily, it

cocktails

broken garden tools 14
gin, celery, parsley, lemon, moroccan spice, black pepper

everything is smaller in florida 14
gin, rabarbaro, blood orange, lemon, honey

our circus days are over 14
tequila, apricot, honey, mezcal, aperol, lemon

former horse girl 14
mezcal, rhum agricole, carrot, coconut milk, ginger, lemon

at long last 14
rye, grapefruit, fernet, lemon

paperback writer 14
brown butter bourbon, apple & maple shrub, baking spice

hecklinger 14
rye, meletti amaro, bonal, blanc vermouth, thai bitters

beer & cider

bottle & cans

miller - high life 6
champagne style beer 4.6%abv WI

arrowood - accordian 8
pilsner 5.2%abv NY

stillwater - cellar door 7
farmhouse ale 6.6%abv WA

medusa brewing - laser kitten 9
ipa 6%abv MA

big ditch - hayburner 7
ipa 7.2%abv NY

grimm - ambient fizz 9
strawberry sour ale 4%abv NY

blackbird - estate reserve 7
semi-dry cider 6.9%abv NY

athletic - athletic lite 7
n/a beer 0.0%abv CT

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