

# the dapper goose



April 23rd - April 27th

## small plates

cheese plate - 3 cheeses, accoutrements, bread	25
ricotta toast - golden beets, hazelnut relish	15
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
fingerling potatoes - xo sauce, crispy farro, avocado espuma, crema, chives	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	22
pappardelle - guanciale, asparagus, peas, vidalia onion, cream, parm	28
pork schnitzel - red bell pepper & smoked oyster sauce, broccolini, grilled lemon	36
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\*  
gabernik 23, merlot 15  
stajerska, si \*rose\*

### *rose & orange*

cornelissen (patagonia), nerello mascalese 14  
sicily, it \*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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