



to start

marinated olives

orange, rosemary, evoo
8.

brioche

ricotta, honey, sea salt
9.

endive salad

gribenes, vadouvan, citrus vinaigrette
12.

cheese & charcuterie

one/9.

three/23.

five/36.

served with fig jam & crostini

cayuga blue

lively run dairy goat
blue, semi soft

st. stephen

four fat fowl, cow,
triple cream, soft
northern italy

new moon

first light creamery,
goat, bloomy rind,
soft

manchego

la mancha region of
spain, sheep, firm

moliterno al tarufo

pecorino aged with
truffles, sheep, firm

prosciutto di parma

unsmoked, dry-cured,
ham, emilia-romagna
italy

bresaola

salted beef,
dried 3-4 months,
lombardy region
of italy

coppa

salted cured pork
shoulder

mortadella

ground heat cured
pork, black pepper

finocchiona

red wine, fennel,
cured pork



HATTIE'S AT THE STRATHALLAN HOTEL, A DOUBLETREE BY HILTON
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