

eats

sandwich

banh mi – \$15

= pork belly + pit ham + cucumber + jalapeno + cilantro
+ kimchi + umami spread + hoagie

hard egg – \$13

= hard-boiled egg + feta + pickled beet + iceberg
+ turmeric aioli + hoagie

the big night – \$15

= picante beef + giardiniera + au jus

fried buttermilk chicken – \$15

= buttermilk chicken + bacon + local sharp cheddar
+ b&b pickle + spicy mustard + soft roll

curried beef – \$15

= top round steak + green curry + carrot & jicama fries
+ kool-aid pickled baby corn + garlic aioli + hoagie

po'boy #5.5 – \$15

= fried bay scallop & jalapeno + sweet & sour
+ arugula + hoagie

chivito – \$16

= sliced steak + pit ham + fried egg + mozzarella + iceberg
+ tomato + olive tapenade + soft roll

duck melt – \$15

= confit duck + brie + apricot chutney + fried onion
+ potato bread

cuban-b – \$15

= pork belly + pit ham + swiss + b&b pickle + spicy mustard
+ cuban sweet roll

beer brisket – \$15

= beer-braised brisket + narragansett beer cheese
+ dilly onion + bacon crumble + everything soft roll

there goes my gyro – \$14

= adobo chicken thigh + farmer's cheese + tzatziki
+ dilly onion + iceberg + muddy finger's tomato + flatbread

hippie be good – \$13

= goat cheese + carrot-raisin chutney + smoked carrot
+ arugula + rye

not a sandwich

kale slaw – \$7

= kale + cabbage + sesame / rice wine vinaigrette + peanut

tostones – \$7

= fried smashed plantain + garlic salt + chili-garlic aioli

fried pickles & pearls – \$7

= cornmeal-battered cornichon / gherkin / pearl onion
+ homestead dressing

pretzel – \$9

= baked amish pretzel bread + cheddar + bacon
+ narragansett beer cheese

cold sesame noodle – \$7

= lo mein noodle + sesame-peanut dressing + celery

poke – \$16

= seared ahi tuna + watermelon radish + edamame
+ peppadew + pineapple pico + sriracha mayo
+ black sesame + rice

dinner salad – \$16

= bibb lettuce + iceberg + ranch vinaigrette + bacon
+ blue cheese + peppadew + balsamic glaze + soft egg

korean rice cakes – \$15

= korean rice cakes + top round steak (or) marinated tofu
+ broccoli + brown sauce + bell pepper

fried rice – \$18

= red curry + farmer's market veg + golden raisin + egg
+ cheerio chicken + red wine beet + scallion

pork shank – \$28 (after 4pm)

= slow-cooked pork shank + malt potato salad
+ farmer's market veg + mustard cream

noods for the people – \$20

= marinated tofu + house veggie broth + kimchi
+ sauteed mushroom + bok choy + sliced noodle

house-made pickles – 2oz \$3

= bread & butter cucumber = kimchi
= dilly onion = red wine beet
= olive oil jalapeno

(want to try them all? pickle platters available)

* sub greens for chips with any sandwich for \$1 (or) malt potato salad for \$2

* gluten-free menu available upon request

bread supplied by mary's kitchen, addison, ny • eggs supplied by red gate grocer, ithaca, ny

we are unable to guarantee any item completely free of allergens

20% gratuity added to seated parties of 6 or more • 3.5% fee added to all credit card transactions

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