



A FINGER LAKES TASTING ROOM & PANTRY

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# F.L.X. PROVISIONS

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## Hours

*Friday & Saturday: 12pm – 10pm-ish*

*Thursday, Sunday & Monday: 12pm – 8pm-ish*

*Tuesday & Wednesday: Closed*

# ***Easy Bites Menu***

## **Starters**

*Add a half loaf of toasted bread for \$4*

**Homemade Chips – \$4**  
*taters, heat, salt mix*

**Crisped Chickpeas – \$4**  
*roasted and fried then tossed in F.L.X. Fry Bird  
Brine Spice*

**Brown Butter Nuts – \$6**  
*only the finest nuts, salt, brown butter, love*

**Marcona Almonds – \$5**  
*almonds, salt, olive oil*

**House-made Marinated Olives – \$6**  
*olives, olive oil, herbs, thyme, time*

**Anchovies!!!!!!!!!!!! - \$6**

**Jamón de Cebo Ibérico – \$35**  
*Grain-fed Ham*

**Jamón de Bellota – \$18**  
*Acorn-fed Ham*

## **Small Plate Discovery**

*Served with nerdiness and love*

**Spanish Charcuterie Tasting – \$10**  
*rotating artisan cuts plus pickles and mustard*

**Spanish Olive Tasting – \$10**  
*Manzanilla, Gordal, Arbequina olives*

## **Tinned Spanish Goodies**

*(Add crostini's + \$2 or toasted bread for \$4)*

**Sardines in Hot Sauce – \$9**

**Octopus in Olive Oil – \$20**

**Mussels in Pickled Sauce – \$11**

**Stuffed Red Peppers – \$12**  
*with Hake and Shrimp*

**White Tuna Fillet in Olive Oil – \$28**

**Anchovy Stuffed Green Olives - \$8**

## **Substance**

*A little something to hold you over.*

### **F.L.X. Table Farmers Board**

*Local veggies, dips, spreads, and bread (rotating, limited)*  
**\$20**

### **“BUFF Chicken” Panino**

*Shredded chicken, smoked buffalo sauce, blue cheese, love*  
**\$8**

### **Local Cheese Board**

*Cheese (duh), housemade jam*

**Market Price (add chicken liver paté + \$7)**

## **Sweet**

*Treat yo-self! You're awesome! Yay! You deserve it!*

**Roasted Homemade Marshmallows**

*honey, vanilla, fire, showmanship*

**\$3 (order of 2)**

# ***By-The-Glass List***

Limited Availability, Rotating

| <u>Bubbles!!!!!!!!!!!!!!</u>                                  | <u>Price</u> |
|---|--------------|
| <i>Living Roots, Cayuga White, Pet-Nat, Finger Lakes 2019</i> | <i>\$7</i>   |

## White

|   |            |
|---|------------|
| <i>Boundary Breaks, Gewurztraminer, Finger Lakes 2018</i>         | <i>\$7</i> |
| <i>L'Effet Papillon, Grenache Blanc+, Roussillon, France 2019</i> | <i>\$9</i> |
| <i>Element, Riesling, Finger Lakes 2014</i>                       | <i>\$9</i> |
| <i>Oliver Merlin, Chardonnay, "La Roche", Mâcon, France 2017</i>  | <i>\$9</i> |

## Pink

|  |            |
|--|------------|
| <i>Standing Stone, Saperavi, "Rosé", Finger Lakes 2019</i> | <i>\$6</i> |
|--|------------|

## Red

|   |            |
|---|------------|
| <i>Element, Cab Franc+, "CS/WS" Finger Lakes 2016</i> | <i>\$8</i> |
| <i>Domaine Depuis, Gamay, Beaujolais, France 2017</i> | <i>\$7</i> |
| <i>Ryan Williams, Pinot Noir, Finger Lakes 2016</i>   | <i>\$9</i> |

## Nerdy Sh\*t

*Valdespino, Palomino Fino, "Innocente", Jerez, Spain 2017 - \$7*  
*Daniel-Etienne Defaix, Chardonnay, Chablis, France 2005 - \$17*  
*Barone Ricasoli, Merlot+, "Casalferro", Tuscany, Italy 1993 - \$27*

## Draft Beers

*Two house-made sours and one awesome stout. Rotating!*

## Bottled Beers

*Too many to place on a list, please inquire and our team  
will recommend the perfect crispy brew.*

## Mezcal, ALL DAY

*Some of the rarest, best mezcal to ever enter your mouth,  
served neat or with grapefruit and gusano salt!*

*Hey, you! Yeah, you!*

*Ask about sherry and become our best friends. #drinkmoresherry*

# ***Wine Tastings?! In the Finger Lakes?! What?!***

Limited Availability, Rotating  
*There is some room for some flexibility so  
let us know your preferences! Please!*

4x 40ml pours + a personal wine nerd

## **Finger Lakes Flight**

*Dr Frank's, Chardonnay, "Hilda" 2018*

*Onyare, Riesling, "Nostalgie" 2016*

*Nine Four, Zweigelt 2018*

*Element Winery, "Can't Stop/Won't Stop" 2016*

**\$15**

## **International Flight**

*Fedello do Cuoto, Field Blend, "Conasbrancas", Spain 2016*

*Crystallum, Chardonnay, "The Agnes", South Africa 2015*

*Domaine Ruet, Gamay Noir, "Douby", France 2018*

*Bernard Baudry, Cabernet Franc, "Les Granges", France 2019*

**\$15**

## **Element Flight**

*Element Winery, Chardonnay 2016*

*Element Winery, Riesling 2014*

*Element Winery, Pinot Noir 2014*

*Element Winery, Syrah+, "The Element" 2013*

**\$15**

**F.L.X. HOSPITALITY**

F.L.X. Fry Bird | F.L.X. Table | F.L.X. Winery | Element Winery | F.L.X. Culture House  
Feast & Co. Catering | F.L.X. Winery @ROC Brewing | F.L.X. Corning

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