

# H O B N O B

KITCHEN + BAR

## DINNER MENU

### STARTERS

<b>CHEESE &amp; OLIVE CROCK</b> .....	<b>8</b>
MARINATED OLIVES, MANCHEGO CHEESE, BREAD	
<b>ARANCINI</b> .....	<b>9</b>
WILD MUSHROOM DEEP FRIED RISOTTO SPHERE, TRUFFLED BEURRE BLANC	
<b>HUMMUS</b> .....	<b>6</b>
WHITE BEANS, HERBS, CRUDITÉ, FLAT BREAD	
<b>CALAMARI</b> .....	<b>12</b>
LIGHTLY FRIED, SWEET AND HOT SAUCE, WONTON NEST	
<b>PORKOPOLIS</b> .....	<b>11</b>
THREE WAYS BELLY, MAPLE GLAZE, GRITS, STOUT ONIONS	
<b>SEARED PORK MEDALLION</b> .....	<b>10</b>
SEARED PORK TENDERLOIN, MANCHEGO CHEESE, PIQUILLO PEPPERS	
<b>CROSTINI</b> .....	<b>8</b>
SHIITAKI, ROYAL STILTON, AGAVE NECTAR, BAGUETTE	
<b>GAMBAS</b> .....	<b>12</b>
SAUTÉED SHRIMP, RIESLING, SAFFRON, HERBED BUTTER	
<b>FRIED DEVILED EGGS</b> .....	<b>7</b>
TEMPURA SOFT EGGS, REMOULADE, MICRO GREENS	
<b>STUFFED PEPPERS</b> .....	<b>10</b>
SHORT RIBS, PIQUILLO, CHIMICHURRI, MICRO GREENS	

### BROTHS AND GREENS

<b>HOUSE SOUP</b> .....	<b>MP</b>
CHEF'S DAILY CREATION	
<b>TUSCAN CHILI</b> .....	<b>8</b>
WHITE BEANS, LAMB SAUSAGE, SMOKED TOMATO RELISH	
<b>VEGETARIAN BEET CARPACCIO</b> .....	<b>9</b>
ROASTED BEETS, STILTON, ARUGULA, PECANS, LEMON CHIVE VINAIGRETTE	
<b>FRIED GREEN TOMATO &amp; GRILLED GOUDA</b> .....	<b>10</b>
BALSAMIC REDUCTION, PICKLED ONION, SMOKED TOMATO RELISH	
<b>WINTER GREEN SALAD</b> .....	<b>9</b>
MIXED GREENS, DRIED CRANBERRIES, ORANGES, GOAT CHEESE & BALSAMIC EMULSION	

10 E. GENESEE ST.  
AUBURN, NY  
315.370.5003



HOURS  
m - th: 11a to 9p  
fri: 11a to 10p  
sat: 11a to 10p  
sun: closed

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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### MAIN COURSE

<b>SALMON</b> .....	<b>.24</b>
FAROE FILET, BUTTERNUT SQUASH RISOTTO, CHIMICHURRI, BABY BOK CHOY	
<b>SPAETZLE</b> .....	<b>.17</b>
HOMEMADE DUMPLING, BRUSSELS SPROUTS, PORK BELLY, RAISINS, SHERRY	
<b>CHICKEN</b> .....	<b>.20</b>
4 HOUR SLOW COOKED ORGANIC HEN, CABERNET JUS, SMASHED POTATOES, ROOT VEGETABLES	
<b>SHRIMP 'N' GRITS</b> .....	<b>.22</b>
SMOKED GOUDA AMISH GRITS, SAUTÉED SHRIMP, WINTER SUCCOTASH, LARDON	
<b>CARBONARA</b> .....	<b>.18</b>
HOMEMADE FETTUCCINE, PANCETTA, ORGANIC EGGS, PECORINO ROMANO, BLACK PEPPER	
<b>LOBSTER TOWER</b> .....	<b>.32</b>
LOBSTER MEAT, FRIED GREEN TOMATO, SOUTHERN SLAW	
<b>PORK OSSO BUCO</b> .....	<b>.26</b>
PORK SHANK, SOFRITO, SAFFRON RISOTTO, BRUSSELS SPROUTS	
<b>BURGER</b> .....	<b>.13</b>
ANGUS RESERVE BEEF, STOUT ONIONS, TOMATO MARMALADE, N.Y. CHEDDAR, TEMPURA EGG, HOMEMADE FRIES, LETTUCE & TOMATO	
<b>THAI CURRY</b> .....	<b>.16</b>
SHIITAKI, BROCCOLI, CARROTS, SQUASH, BABY BOK CHOY, RED CURRY, COCONUT MILK, BASMATI RICE <b>VEGETARIAN, CHICKEN 4 SHRIMP 6</b>	
<b>CHEF'S PASTA CREATION</b> .....	<b>.MP</b>
<b>BUTCHER BLOCK</b> .....	<b>.MP</b>
BEST CUT OF MEAT ON THE MARKET	
<b>FRESH CATCH</b> .....	<b>.MP</b>
BEST FISH ON THE BOAT	

### DESSERT

<b>CHEF'S DAILY CHEESECAKE</b> .....	<b>.8</b>
<b>GELATO</b> .....	<b>.8</b>
SEASONAL FLAVOR, BISCOTTI	
<b>PASTRY MADNESS</b> .....	<b>.MP</b>
CHEF'S CHOICE	

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