

STARTERS

Crispy Brussel Sprouts \$7

Served with fried onions and Asian mayo.

Pizza Logs \$9

Five pizza logs served with red sauce.

Fried Mozzarella \$12

Crispy fried mozzarella wedges with a pickled chili aioli.

Bacon Wrapped Scallops \$15

10 Bacon wrapped scallops served with maple aioli.

Open Faced Bruschetta \$10

Toasted hearth bread with heirloom tomato bruschetta, basil, and lemon ricotta.

SOUPS & SALADS

Soup of the Day

Bowl \$5 Cup \$4

Chili

Bowl \$6 Cup \$5

Classic French Onion

Crock \$6 Cup \$5

House Salad \$10

Mixed greens with cucumber, tomato, red onion, chickpeas, cheddar jack cheese and croutons with your choice of dressing.

Add crispy chicken \$3

Add crumbly blue cheese \$1

Side Salad \$4

A mixed green salad with tomato, cucumber and croutons.

Add crumbly blue cheese \$1

SANDWICHES

Served with chips and a pickle.

Upgrade to hand-cut fries \$2, sweet potato fries or onion rings \$2.50

Beef on Weck \$14

Shaved prime rib on a kimmelweck roll.

Turkey Dinner Melt \$13

Oven-roasted turkey, crispy bacon, stuffing, cranberry mayonnaise and Gruyère cheese on deli bread.

Buffalo Chicken Wrap \$11

Breaded chicken tossed in medium Buffalo sauce, lettuce, tomatoes, and blue cheese dressing wrapped in a soft tortilla.

Deluxe Grilled Cheese \$9

Cheddar, Provolone, Gruyere, and American cheese on toasted hearth bread
Add Bacon \$1.50

House Cut French Fries

Large \$6 Small \$4

Onion Rings \$7

with blooming onion dip

SIDES

Sweet Potato Fries

with sea salt and honey

Large \$8 Small \$6

Side Gravy Boat \$4

BURGERS

Served with chips and a pickle.
Add bacon \$1.50

Signature Burger \$12

Half-pound house-blend burger with aged cheddar, lettuce, tomato and onion on a toasted brioche bun.

Cliff Burger \$13

Half-pound house-blend burger with American and provolone cheeses, sautéed mushrooms, roasted red peppers and homemade roasted onion spread on a toasted brioche bun.

Mushroom Swiss Burger \$13

Half-pound house-blend burger on a toasted kimmelweck roll with Swiss cheese and sautéed mushrooms.

Upgrade to:

Hand-cut french fries \$2

Onion rings or sweet potato fries \$2.50

WINGS & THINGS

Byrncliff Wings \$12

Ten jumbo chicken wings served with celery and blue cheese dressing

Chicken Fingers \$12

Served with french fries and blue cheese dressing.

Sauces:

Mild, Medium, Hot,
BBQ, Honey BBQ, Carolina Gold,
House Honey Mustard,
House 'Cliff Sauce (sweet & spicy
bbq), Sweet Chili Sauce and
Garlic Parmesan

SUBS

Served with chips and a pickle. Add bacon - whole \$2, half \$1.50
Upgrade to sweet potato fries or onion rings \$2.50, hand-cut fries \$2

Classic Subs

Choice of turkey, ham, Italian (salami & capicola) with lettuce, tomato, onion, provolone cheese, and mayonnaise or oil.
Whole \$10 Half \$7

The Royal

Capicola, Italian sausage, lettuce, tomato, onion, provolone cheese and mayonnaise or oil.
Whole \$12 Half \$9

Pizza Sub

Pizza sauce with melted mozzarella cheese and pepperoni.
Whole \$10 Half \$7

Chicken Finger Sub

Chicken fingers with choice of sauce, lettuce, tomato, onion, provolone cheese and mayonnaise or blue cheese dressing.
Whole \$12 Half \$9

Cheeseburger Sub

Grilled hamburger with melted American cheese, lettuce, tomato, onion and mayonnaise or oil.
Whole \$12 Half \$9

Meatball Sub

Italian meatballs topped with red sauce mozzarella cheese.
Whole \$12 Half \$9

BRICK OVEN PIZZA

Cheese

Pizza sauce, fresh and shredded mozzarella and Parmesan.
Large 16" - \$16, Personal 8" - \$9

Spicy Meatball

Italian chili flakes and red sauce, sliced meatballs, ricotta and mozzarella
Large \$18 Personal \$11

Buffalo Chicken

Pizza sauce, mozzarella, blue cheese dressing, hot sauce, crispy chicken.
Large \$19 Personal \$12

Jalapeño Ham

Pizza sauce, mozzarella, cheddar, pickled jalapeños, ham and sweet chili sauce
Large \$18 Personal \$11

Toppings

Pepperoni \$2	Crispy Chicken \$3
Banana Peppers \$2	Capicola \$3
Green Bell Pepper \$2	Italian Sausage \$3
Onions \$2	Meatballs \$3
Black Olives \$2	Ham \$3
Mushrooms \$2	Garlic Confit \$3
Jalapeños \$2	

Royal

Pizza sauce, mozzarella, sausage, capicola, provolone cheese
Large \$19 Personal \$12

Heirloom White

Mozzarella, ricotta, heirloom tomato, bell pepper, onion and roasted garlic
Large \$18 Personal \$11

DINNER

Available starting at 4 PM

Chicken Parmesan \$17

Breaded chicken breast with melted mozzarella cheese served over spaghetti with house-made marinara.

Pasta Primavera \$15

Spaghetti with sauteed seasonal vegetables, crushed tomato, basil, olive oil and Parmesan.

Oven-Roasted Turkey \$16

Roasted turkey breast with homemade gravy, stuffing, mashed potatoes and a side of cranberry sauce.

Atlantic Cod

Choice of Beer Battered, Broiled, Cajun, Lemon Pepper, Italian Broiled or Parmesan Breaded.

Served with choice of potato, vegetable du jour, coleslaw, macaroni salad and lemon wedge
Large \$15 Small \$13

Chuck Roast \$18

Slow-cooked chuck roast served with vegetable du jour, mashed potatoes and demi-glace

Pub Shrimp \$17

Crispy fried shrimp with choice of potato, vegetable du jour, and cocktail sauce.

KIDS MENU

All meals are served with chips, fries or applesauce and unlimited soda, milk or juice. \$8

Cheeseburger

Grilled quarter pound burger with American cheese.

Hot Dog

Classic grilled hot dog on a bun.

Grilled Cheese

Classic grilled cheese with American cheese and choice of bread.

Chicken Fingers

Two crispy chicken fingers with blue cheese dressing

Mac & Cheese

Elbow pasta in a homemade American cheese sauce.

Spaghetti

Spaghetti with homemade red sauce.

SPECIAL OCCASIONS & WEDDINGS

Byrncliff has a host of menus and options perfect for your event.
Call (585)535-7300 to speak to a sales manager!

DESSERT

NY Style Cheesecake \$6

Homemade cheesecake with graham cracker crust.

Ice Cream

Vanilla or Chocolate

Large \$4

Small \$3

Grand Slam Pie \$6

Caramel and chocolate brownie cheesecake with a cookie crust, topped with peanuts, Snickers and chocolate drizzle.

Sundae:

Ice cream chocolate sauce, whipped cream and a cherry

Large \$5

Small \$4

Peanut Butter Pie \$6

Milk chocolate & peanut butter mousse pie in a chocolate cookie crust, topped with Reese's cups, peanut butter and chocolate drizzle.

à la Mode:

Add a scoop to any dessert \$1