

## Soups and Salads

<b>Chef's Soup</b> .....	\$3 cup   \$5 bowl
<b>Lobster Bisque</b> .....	\$7 bowl
Brandy cream, Maine lobster, chives, goat cheese	
<b>Traditional</b> .....	\$.4
Mixed greens, tomato, cucumber, and red onion.	
<b>Wedge</b> .....	\$.7
Iceberg lettuce, bacon, tomatoes, red onion, bleu cheese dressing, and candied pecans.	
<b>Grilled Caesar</b> .....	\$.7
Grilled romaine heart topped with house Caesar, croutons, and parmesan crisps.	
<b>Santa Fe</b> .....	\$.8
Mixed greens, roasted corn, avocado, black beans, and red onion tossed with fresh pico de gallo served with southwest ranch dressing.	

Add to  
any salad  
**Chicken \$3**  
**Steak \$4**  
**Shrimp \$5**  
**Salmon \$5**

<b>Caribbean Cobb</b> .....	\$.12
Mixed greens, bacon, jerk chicken, diced tomato, pineapple, avocado, and mango, served with sesame mandarin vinaigrette.	
<b>Harvest</b> .....	\$.8
Dried cranberries, toasted pumpkin seeds, and goat cheese served with sesame dressing.	

## REFINERY Shared Plates

<b>Refined Tenders</b> .....	\$.9
4 Large tenders tossed in Refinery House BBQ with a side of fries.	
<b>Pan-Fried Kale Dumplings</b> .....	\$.8
Fresh kale, edamame, house made orange teriyaki sauce, chives, and sesame oil.	
<b>Traditional Nachos</b> .....	\$.8
Crispy tortillas topped with cheddar cheese sauce, diced tomato, black olives, jalapeños, and green onions, served with pico de gallo and fresh guacamole.	
<b>Buffalo Chicken Eggroll</b> .....	\$.9
Grilled chicken, bleu cheese crumbles, Buffalo wing sauce, and bleu cheese dressing.	
<b>Risotto Fritters</b> .....	\$.8
Fried risotto stuffed with basil-infused fresh mozzarella served with a tomato reduction.	
<b>Quinoa Stuffed Mushrooms</b> .....	\$.7
Quinoa, spinach, roasted red peppers, and feta cheese.	
<b>Hot Crab Dip</b> .....	\$.10
Blue fin crab, creamy cheese blend, toasted pita.	
<b>Onion Rings</b> .....	\$.6
Battered rings served with horseradish ranch dipping sauce.	
<b>Black Bean and Pork Empanadas</b> .....	\$.8
Stuffed and fried with black beans, pork, and cheddar cheese. Served with fresh guacamole and pineapple chutney.	

## REFINERY Handhelds

All sandwiches served with house chips and pickle | **Add fries or onion rings \$2.50**

<b>Soup and Half</b> .....	\$.7
Your choice of roast beef, turkey, ham or tuna salad with cup of Chef's soup.	
<b>Reuben</b> .....	\$.9
Corned beef or turkey with Swiss cheese, sauerkraut, and Thousand Island dressing on toasted rye.	
<b>The Liberty</b> .....	\$.9
Shaved hot roast beef topped with peppers, onions, and cheddar cheese sauce served on a toasted hoagie roll.	
<b>Ham and Swiss</b> .....	\$.7
Smoked ham and Swiss cheese on a toasted pretzel roll.	
<b>Smokey Club</b> .....	\$.11
Smoked salmon or turkey, smoked house bacon, tomato, lettuce, and pickled onion aioli, on toasted sourdough.	
<b>Roadhouse Chicken</b> .....	\$.10
Marinated grilled chicken topped with BBQ sauce, roasted red peppers, bacon, and provolone cheese on toasted brioche with lettuce, tomato, and onion.	
<b>**Burger Alert!**</b> .....	\$.12
<i>Chef's favorite!</i> A ½ pound burger served on a toasted everything bagel topped with Refinery House steak sauce, caramelized onions, and baby Swiss.	
<b>House Burger</b> ½ pound build your own .....	\$.10
<b>Toppings:</b> bacon, mushrooms, avocado, caramelized onions, peppers, jalapeños, choice of cheese .75 each	
<b>Schnitzel</b> .....	\$.10
Breaded pork cutlet on a toasted pretzel roll with spicy mustard topped with a fried egg and braised red cabbage slaw.	
<b>California Melt</b> .....	\$.8
Toasted wheat English muffin topped with tuna salad, avocado, and sliced tomato with muenster cheese and pickled radishes.	
<b>Quesadilla</b> Grilled cheddar jalapeño wrap with cheddar jack cheese, tomato, black olives, and jalapeño, served with pico de gallo and sour cream. ....	\$.7   <b>Add Chicken \$3</b>   <b>Shrimp \$4</b>   <b>Steak \$5</b>
<b>Local Veggie</b> Spinach wrap stuffed with local veggies and cilantro mayonnaise.....	\$.7

# REFINERY

## MODERN FARE

re·fin·er·y

rə'fɪn(ə)rē/ noun

An establishment for refining raw materials into something of higher value

At the Refinery, you'll find fresh, locally sourced produce and meats that are transformed into refined, modern fare. Our drink menu includes carefully crafted cocktails, locally sourced wine and craft beer, as well as a selection of classics. All of our menu items have been inspired by this idea of using classic ingredients and recipes with a twist to make them unique and unlike anything you may have had before.

315.515.3162  
74 State St. | Auburn NY  
Open Daily 11:30am-10pm



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M O D E R N F A R E

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## ALL DAY ENTRÉES

- Omelet du Jour** .....\$8  
Chef's choice served with toast and fresh fruit.
- Open Faced N.Y. Strip** .....\$15  
8 oz. USDA Choice, grilled and topped with smoked paprika rosemary butter and sautéed garlic mushrooms served on a toasted garlic baguette roll with a side of battered onion rings.
- Cedar Plank Salmon** ..... Lunch \$13 | Dinner \$19  
Broiled on a cedar plank, topped with a black pepper-brown sugar brûlée, served with rice pilaf and fresh seasonal vegetable.
- Smoked Salmon Benedict** .....\$12  
Smoked salmon served on a toasted English muffin with a poached egg, topped with a savory dill hollandaise sauce. Served with a side of fresh fruit.
- Dublin Chips** .....\$13  
Guinness battered haddock over house fries, served with malted cabbage slaw.

## DINNER ENTRÉES Available 4:30 P.M. – Close

### REFINERY Classic Plates

- Classic Lasagna** .....\$14  
Ricotta and mozzarella cheeses baked with pasta and our house marinara sauce.  
Served with toasted garlic bread.
- Stuffed Meatloaf** .....\$15  
House blended beef stuffed with baby spinach, prosciutto, and mozzarella/romano blend over smashed potatoes with seasonal vegetables.
- Pork Chops** .....\$17  
Grilled boneless twin chops topped with a cranberry glaze served over creamy polenta with seasonal vegetables.

### REFINERY Signature Plates

- Tuscan Chicken** .....\$16  
Chicken breast sautéed in extra virgin olive oil with roasted garlic, artichoke hearts, roasted red peppers, and baby spinach tossed with cavatappi pasta, topped with shaved parmesan.
- Sicilian Jumbo Shrimp** .....\$18  
Sautéed in a spicy fennel tomato broth with black olives, mushrooms, and sundried tomatoes tossed with angel hair pasta.
- Filet Tips au Poivre** .....\$17  
Beef tenderloin tips sautéed in a rich cognac Dijon cream sauce with mushrooms and caramelized onions over mushroom ravioli.
- Eggplant Napoleon** .....\$15  
Breaded eggplant, garlic risotto, fresh tomato, and fresh mozzarella stacked and served over a basil tomato reduction with balsamic drizzle.

## STEAKS

- NY Strip** .....\$26  
14 oz. USDA Choice grilled and topped with smoked paprika rosemary butter and battered onion rings with sautéed garlic mushrooms.
- Filet Mignon** .....\$28  
8 oz. USDA Choice topped with a red wine demi glaze and truffled mushrooms over smashed potatoes with seasonal vegetable.
- Ribeye** .....\$26  
14 oz. USDA Choice Angus ribeye topped with crispy onions and garlic truffle butter over smashed potatoes with seasonal vegetables.

## Tykes Bites Menu

- All come with drink and choice of fries, fruit, or vegetable .....\$7
- Housemade Mac & Cheese**  
**Hand Battered Chicken Fingers**  
**Hot Dog**  
**Kids Burger**