



We are
OPEN
Mon-Sat
11:00 am - 9:00 pm

MELS AT 22

MENU

Make a
RESERVATION
+607-322-4012
@melsat22



SALADS

Dressings: White Balsamic Vinaigrette, Ranch, Bleu Cheese, Caesar, Honey Mustard and Thousand Island

Add on: Chicken \$8 | Blackened Chicken \$8 | Breaded Chicken \$8 | Shrimp \$7 | Salmon \$14 | Tofu \$5 | 8oz Burger \$8

Cobb

\$ 12

Romaine, applewood smoked bacon, hard-boiled egg, crumbled blue cheese, tomato, roasted corn, cucumber, avocado

Roasted Beet

\$ 12

House herb roasted beets, chickpeas, cucumber, peppadew, goat cheese, fennel and sunflower seeds over spring mix

Classic Caesar

\$12

Romaine, croutons and parmesan cheese

Greek (Vegan)

\$ 14

Spring mix, tofu feta, stuffed grape leaves, cucumber, red onions, kalamata olives, bell peppers, chickpeas and cherry tomatoes served with an oil free Greek salad dressing

Wedge

\$ 12

Iceberg lettuce wedge, blue cheese crumbles, roasted tomatoes, crumbly bacon, red onion served with housemade blue cheese dressing

Sesame Ginger Noodles

\$ 12

Cold noodles tossed in house made sweet and tangy sesame ginger sauce with crushed peanuts, scallions and sesame seeds topped with arugula salad

Forget the Bun

\$ 16

Grilled 8oz beef burger on a bed of shredded cheddar, pickles, red onion, cherry tomatoes and romaine garnished with sesame seeds

PRESSED SANDWICHES

Southwest Cauliflower

\$ 13

Southwest seasoned cauliflower, plant based ranch dressing with sliced avocado, pico de gallo, pickled onions, cucumber and spring mix on tortilla wrap

Cordon Bleu

\$16

Grilled chicken breast, sliced ham and swiss cheese with house made honey mustard, lettuce, tomato on ciabatta bread

Reuben

\$ 13

House-made shaved corned beef, sliced swiss, sauerkraut, thousand island, on rye bread

Greek Melt

\$ 13

Provolone, Feta cheese, artichoke hearts, Roasted red peppers, kalamata olives, roasted tomato on choice of bread

Turkey and Bacon

\$ 14

Oven roasted turkey, smoked gouda, avocado, apple wood smoked bacon, red onion, chipotle aioli, leaf lettuce

Ham and Mozzarella

\$ 14

Shaved ham, stracciatella cheese, roasted red peppers, hot pepper relish, garlic aioli, red onion, spinach

APPETIZERS

Calamari

\$ 15

Lightly fried calamari topped with sautéed peppadew, pepperoncini, garlic, tomato, black olives and lemon served with garlic aioli

Spinach and Artichoke Rangoons

\$ 11

Spinach, cheese, and artichoke stuffed in a crispy wonton, served with a side of sweet Thai chili sauce.

Fried Cheese Curds

\$ 11

Fried cheese curds served with pomodoro sauce

Crispy Brussels

\$ 15

Crispy brussel sprouts tossed with applewood bacon, apple cider vinegar & honey

BETWEEN THE BUN

Sandwiches served on a brioche roll with choice of: fries, tater tots

Gluten Free Roll \$3.00 | Pickles \$1| Bacon \$2| Fried Egg \$2| Avocado \$3| Caramelized Onion \$1| Cheddar, American, Swiss, Smoked Gouda, Provolone \$2| Creamy Brie \$2.50

Hometown

\$ 16

8 oz Angus beef burger, tomato, lettuce and red onion on a toasted brioche roll

California Dreamin'

\$ 18

8oz Angus beef burger, apple wood smoked bacon and creamy brie cheese with chipotle aioli and avocado, lettuce, tomato, onion and cucumber

Roasted Mushroom

\$ 17

8oz Angus beef burger, Provolone cheese, roasted mushroom, garlic aioli, caramelized onion, and arugula

Chicken Bacon Sandwich

\$ 16

Choice of grilled or blackened chicken breast, lettuce, tomato, bacon and chipotle aioli

Black Bean Burger

\$ 14

Black bean burger, caramelized onion, smoked gouda, avocado, everything aioli, arugula and roasted red peppers

FROM THE SEA

Crabcake Sandwich

\$ 21

House made crab cake, arugula, tomato, pickled onions, remoulade on toasted brioche roll

Fried Haddock

\$ 16

Beer battered and fried North Atlantic haddock with lettuce, tomato and a side of tartar sauce on a toasted brioche roll

Shrimp Tacos

\$ 15

Two flour tortillas with fried shrimp, cilantro lime slaw, pico de gallo, avocado, chipotle aioli and pickled onion

Fried Shrimp Po Boy

\$16

Fried shrimp on a hoagie roll with lettuce, tomato and pickled jalapeño and onions, drizzled with remoulade

MELS AT 22

MENU

SOUP

New England Clam Chowder

Cup \$ 5
Bowl \$ 7

KIDS

Big Kid Burger

Beef burger, cheese and fries

\$ 9

Shrimp in a Basket

Fried shrimp and fries

\$ 10

Chicken Tenders

Chicken tenders with fries

\$ 9

Kids Pasta

Spaghetti with butter or red sauce topped with parmesan cheese

\$ 9

SIDES

French Fries

\$ 5

Tater Tots

\$ 5

House Salad or Caesar

\$ 6

DRINKS

Coffee

\$ 3

Hot Tea

\$ 3

Soda

\$ 3

Whole Milk/ Chocolate Milk \$ 4/ \$4.50

Juice

\$ 4

Saratoga Sparkling Water Bottle

\$ 5

Saranac Bottled Soda

\$ 4

(Shirley Temple, Orange Cream, Root Beer, Black Cherry, Ginger Beer)

DESSERT

Key Lime Pie

\$11

Hot Honey Peach Cheesecake

\$11

Almond Toasted Cream Cake

\$11

Chocolate Mousse Cake

\$11

Italian Spumoni Bomba

\$10

Raspberry Passion Vegan Cake

\$11



Mel's was established in 2014 by the Wrubleski family. Brian, his daughters Natalie and Alex and Alex's husband Steve opened Mel's restaurant in remembrance of their late wife/mother Maryellen. Through Brian's culinary talent and the support of the community Mel's has been happily providing tasty meals and delicious cocktails to the community and visitors.

We thank you for your support and we hope you enjoy your meal with us!



Our chefs whip up every dish just for you, so sit tight and savor the anticipation - great food is worth the wait! Psst... Eating raw or undercooked meats might surprise your tummy, so let's play it safe, folks! And hey, if you're craving gluten-free or vegan delights, just give us a shout!

22 Chestnut St., Cooperstown, NY 13326 | +607-322-4012 | @melsat22

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

Gratuity of 18% may be added to parties of 8 people or more
If you have a food allergy or intolerance, please notify us.