

FARM-TO-TABLE DINING

In Cayuga County, agritourism isn't just a trend; it's a way of life. Local farms offer visitors immersive u-pick experiences. Farmer's markets dot the roadsides with an array of fresh produce, flowers, and handcrafted goods. At restaurants, diners relish in the flavors of locally-raised meats, freshly-picked vegetables, and artisanal cheeses.

AWARD-WINNING WINERIES

Winemaking in Cayuga County is an art form—where vintners channel the spirit of the land into every bottle. Here, visitors can journey through vineyards and witness the winemaking process firsthand at award-winning wineries throughout the county.

CRAFT BEERS & CIDERS

Cayuga County's burgeoning craft beverage scene is sure to delight, inspire, and amaze. In locally-produced ciders, the taste of freshly-picked apples lingers in every glass. At breweries, flavors range from traditional to experimental, and everything in between.

in Cayuga County.

Cayuga County's rolling hills and stunning landscapes offer so much more than just scenic views.

The region's fertile soil and favorable climate have created a haven of farm-to-table dining and artisanal craft beverages.



WINERIES

APPLE STATION WINERY
BRIGHT LEAF VINEYARD
CJ'S VINEYARD
COLLOCA ESTATE WINERY
GIANCARELLI BROTHERS WINERY
HEART & HANDS WINE COMPANY
IZZO'S WHITE BARN WINERY
LONG POINT WINERY
QUARRY RIDGE WINERY
TRELEAVEN WINES

CIDERIES

GRISAMORE CIDER WORKS

STERLING CIDERY

BREWERIES

AURORA BREWING COMPANY

LUNKENHEIMER CRAFT BREWING COMPANY

NEXT CHAPTER BREWPUB

OWASCO LAKE BREWING

PRISON CITY BREWING

SHEPHERDS BREWING COMPANY

FARM-TO-TABLE RESTAURANTS

AURORA COOKS!

Run by the Inns of Aurora, the #1 Resort in New York, Aurora Cooks! is a demonstration kitchen designed to make you feel as though you're in a chef's home.

ELDERBERRY POND RESTAURANT

Located on an organic farm by the same name, Elderberry Pond features a menu made up of fresh-picked produce, pasture raised meats, and fresh seafood selections.

LITTLE YARD FARM

Little Yard Farm is a female-run, hyper-local farm and catering venture which composes quality food into honest, inclusive cuisine.

NEW HOPE MILLS

In business for over 200 years, New Hope Mills is known for its pancake, muffin, and scone mixes. At their café, visitors can enjoy these and so much more.

POTTERS FARM TO FORK

Family-run and driven by passion, Potters Farm to Fork's homestyle menu is locallysourced and gives back to the community.

SALT OF THE EARTH

Salt of the Earth's seasonal menu is always inspired by local farm-to-table ingredients in order to provide guests with a new taste experience