

WINE & DINE

Day 1

Rochester Public Market

Rochester's City-run Public Market has served the community at its 280 N. Union Street site since 1905, and is open Tuesday, Thursday and Saturday, year-round. Vendors--over 200 occupying over 300 vending stalls on busiest Saturdays--offer local produce, produce from around the country and world; meats and seafood; eggs and dairy products; ethnic delicacies; prepared and packaged foods; specialty items; general merchandise; and more in three covered outdoor vendor sheds and also a brand new state-of-the-art fully indoor shed. In addition, an array of independent local businesses--cafes, food stands, coffee shops, florists, specialty food purveyors, breweries, and more--can be found on Market grounds and in the surrounding Market District.



Abbott's Frozen Custard

Was founded in 1902 by Arthur Abbott, who traveled with small carnivals along the eastern seaboard. In 1926, he settled in Rochester and opened his first shop at the corner of Lake and Beach Avenues, across the street from Ontario Beach park. People have been lining up for this famous frozen custard for 100+ years.



1905 Dentzel Menagerie Carousel at Ontario Beach Park

The historic Dentzel Menagerie Carousel at Ontario Beach Park has inspired childhood memories of summer for more than a century. Built by the G.A. Dentzel Co. of Philadelphia, the carousel was installed at its present site in 1905. Its 52 hand-carved animals and two chariots offer children an imaginative, fun-filled menagerie. Figures include horses, mules, ostriches and a tiger. The carousel opens for the season on Memorial Day weekend.



ArtisanWorks

When you visit Artisanworks you will immerse in a journey through 100 years of regional history. From antique vehicles to modern paintings and sculptures, the Gallery offers a work-in-progress experience of this regions finest work of art.

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Day 2

Black Button Distilling

Founded in 2012 by Jason Barrett, Black Button Distilling is a New York State licensed Farm Distillery and we use over 90% New York State all-natural ingredients to make all our spirits, including our award-winning small batch Straight Bourbon Whiskey, Citrus Forward Gin, seasonal Lilac Gin and Bespoke Bourbon Cream.

Bitter Honey

Simply put, we're a casual neighborhood restaurant serving up elevated and authentic Mexican fare in a family-style setting. In Mexico, meals are a time for sharing good conversation over even better food. We like that philosophy, so we decided to bring it to Rochester and complement it with a mezcal-based cocktail list. Yes, we have other spirits and classic cocktails, but we want to celebrate and share mezcal—Mexico's indigenous spirit made from agave and a cousin of tequila—with Rochester and beyond.

Rohrbach's Brewing Company

Step into our century-old beer hall and production brewery for our freshest brews and wood-fired pizza menu. Located in the heart of the city, our menu features locally sourced ingredients from our neighbor - the Rochester public market.

Nick Tahou's "Garbage Plate" – The original!

An iconic Rochester dish. A tower of macaroni salad, fries, hot dogs or hamburgers and hot sauce

Living Roots Wine & Co.

Living Roots Wine & Co. is the only urban winery in the Finger Lakes region in Upstate New York. Located in an old downtown warehouse in Rochester's Neighborhood of the Arts, the 7,500 square foot tasting room and winemaking facility showcases wines from vastly different corners of the globe: the Finger Lakes and the regions surrounding Adelaide. Living Roots sources grapes from different vineyards and growers, and each wine is handcrafted in small batches.

