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ALUMNI MAGAZINE

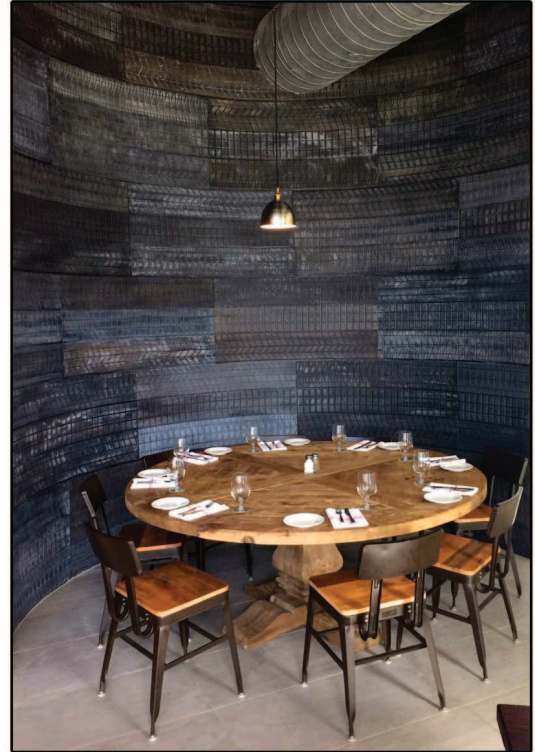


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Coltivare \$\$\$

One of the newest arrivals to the down-town dining scene is an interesting hybrid: a farm-to-table restaurant married to a vocational training facility. Run by Tompkins Cortland Community College (TC3), Coltivare boasts a seasonal menu as well as a bar popular with the after-work crowd. coltivareithaca.com



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Agava \$\$

Located next to East Hill Plaza, this Southwest-inspired spot is named for the cactus that tequila comes from. A wood-fired oven produces a variety of flatbreads, and condiments like salsa, ketchup, and hot sauce are housemade. The cocktail menu features novel takes on such standards as mojitos and margaritas.

agavarestaurant.com



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Maxie's Supper Club & Oyster Bar \$\$

New Orleans-style cuisine is on the menu at this festive spot, located on Ithaca's west side. There are raw bar specials during happy hour, frequent live music, a late-night menu, and Cajun standards like jambalaya, gumbo, po-boys, and shrimp 'n' grits. maxies.com



Collegetown Bagels & Ithaca Bakery \$

In addition to the College Avenue location, this local mainstay has outposts downtown, on Route 13, at Triphammer Marketplace, and in East Hill Plaza. While it offers a wide variety of baked goods, prepared foods, and other fare, the centerpiece of its menu is a huge roster of tasty, creatively named sandwiches for both vegetarians and omnivores alike. collegetownbagels.com

