



SALADS

Arugula—*Radishes, celery seed vinaigrette, parmigiano*
\$12

Escarole—*Toasted almonds, smoked feta, preserved lemon-wildflower honey vinaigrette*
\$13

BRUNCH

Yogurt—*Berries, local honey, herbs*
\$7
Add Granola—\$3

Crostino—*Smoked whitefish crostino, avocado, radishes, cucumber*
\$9

ENTRÉES

Rigatoni—*Guianciale, black pepper, Pecorino*
\$22

Whole Roasted Brook Trout—*Lemon, olives, chili flake, parsley*
\$25

Farotto—*Farro, butternut squash, brussels sprouts, parmigiano*
\$20

Brioche French Toast—*Maple syrup, berries*
\$13

Country Breakfast—*Over easy eggs, bacon, potatoes, toast*
\$13

SANDWICHES

Grilled Cheese—*Gouda, avocado, Calabrian chili gremolata*
\$15

Slow Roasted Pork—*Speck, provolone, hot peppers, pickled green tomatoes*
\$15

Bacon, egg & cheese sandwich—*Two farm eggs, arugula, aged white cheddar*
\$10

SIDES

Sourdough Toast—*Jam, farmstead butter*
\$4

Bacon

\$6

Home Fries

\$6

Avocado

\$5

DESSERT

Four & Twenty Blackbirds Pie of the Day
whipped cream
\$7



COCKTAILS

Rucola Negroni <i>Gin, Cynar, Aperol</i>	\$13
The New Rider <i>Rye, lemon, ginger, Maraschino liqueur, sage</i>	\$13
Aperol Spritz <i>Aperol, prosecco, club soda</i>	\$12
Bloody Mary <i>vodka, house made spicy tomato mix</i>	\$12
Mimosa <i>prosecco with fresh squeezed oj</i>	\$12

DRAFT BEER (12oz/20oz)

Gaffel Kolsh	\$7/\$12
Drowned Lands "Gather House" Wit	\$8/\$14
Grimm "Pina Pop" Sour	\$9/\$16

CANNED BEER

Athletic Brewing "Upside Down" NA	\$5
-----------------------------------	-----

SOFT DRINKS

Saratoga Sparkling water	\$6
Coke, Diet Coke, Club soda	\$3
Ginger Beer	\$3
IBC Root Beer	\$3

WINES BY THE GLASS / QUARTINO / BOTTLE

SPARKLING

Prosecco - <i>La Jara, NV - Veneto</i>	\$13 / \$50
Lambrusco - <i>Fiorini, NV - Lombardy</i>	\$12 / \$48

WHITE

Sauvignon Blanc/Sémillon - <i>Château Turcaud</i> 2019 - <i>Entre-Deux-Mers</i>	\$13 / \$22 / \$52
Grenache Blanc - <i>Domaine Ozil, "Rochette"</i> 2020 - <i>Ardèche</i>	\$14 / \$24 / \$56
Loureiro - <i>Bojo do Luar, "Doralice"</i> 2020 - <i>Vinho Verde</i>	\$14 / \$24 / \$56

Gruner Veltliner - <i>Famile Bauer, "Höllotrio"</i> 2020 - <i>Niederosterreich</i>	\$15 / \$26 / \$70
---	--------------------

Cayetana/Pardina - <i>Altos de Montanchez, "Vegas</i> <i>Altas" 2020 - Extramadura</i>	\$14 / \$24 / \$56
---	--------------------

ROSÉ

Cab Franc - <i>Chateau de Chaintres, "Les Hirondelles"</i> 2020 - <i>Saumur, Loire</i>	\$15 / \$26 / \$60
Grolleau/Gamay - <i>Les Têtes, "Rosé"</i> NV - <i>Loire Valley</i>	\$13 / \$22 / \$52

RED

Sangiovese - <i>Frattoria Zerbina, "Ceregio"</i> 2019 - <i>Emilia-Romagna</i>	\$13 / \$22 / \$52
Nebbiolo - <i>Nino Costa, Langhe Nebbiolo</i> 2019 - <i>Piedmonte</i>	\$14 / \$24 / \$56
Montepulciano d'Abruzzo - <i>Cantina Colonella</i> 2018 - <i>Abruzzo</i>	\$12 / \$20 / \$48
Zweigelt/St. Laurent - <i>Alexander Koppitsch, "Rét"</i> 2020 - <i>Burgenland</i>	\$15 / \$26 / \$60
Grenache/Syrah - <i>Domaine Ozil, "Barry"</i> 2020 (<i>chilled</i>) - <i>Ardèche</i>	\$14 / \$24 / \$56