



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
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)

Reissdorf Kolsch	\$7/\$12
Threes "I Hate Myself" IPA	\$8/\$14
Talea "Paradise Punch" Sour	\$9/\$16

CANNED BEER

OEC Coolship Black Lager	\$9
Grimm "Mating Dance" IPA	\$9
Oxbow Farmhouse Pale Ale	\$7
Von Trapp Vienna Lager	\$7
Athletic Brewing "Upside Down" NA	\$5

SOFT DRINKS

Saratoga Sparkling Water	\$6
Coke, Diet Coke, Club Soda	\$4
Lemonade	\$4
Iced Tea	\$4
Martini's Apple Juice	\$4
Ginger Beer	\$4

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 2019 - Entre-Deux-Mers</i>	\$13 / \$22 / \$52
Chenin Blanc - <i>Le Pas Saint Martin, "Le Vent dans les Saules" 2020 - Loire</i>	\$14 / \$24 / \$56
Arneis - <i>Giovanni Almondo, "Roero Arneis" 2020 - Piedmont</i>	\$16 / \$28 / \$64

ORANGE

Gruner Veltliner - <i>Famile Bauer, "Hollötrio" 2020 - Niederosterreich</i>	\$15 / \$26 / \$60
Catarratto - <i>Vira, "Catarratto Orange" 2019 - Sicily</i>	\$15 / \$26 / \$60

ROSÉ

Cinsault/Syrah - <i>Benjamin Taillandier, "Six Roses" 2020 - Languedoc-Roussillon</i>	\$12 / \$20 / \$48
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RED

Nebbiolo - <i>Nino Costa, Langhe Nebbiolo 2019 - Piedmont</i>	\$14 / \$24 / \$56
Barbera - <i>Iuli, "Umberta" 2019 - Piedmont</i>	\$14 / \$24 / \$56
Sangiovese - <i>Frattoria Zerbina, "Ceregio" 2019 - Emilia-Romagna</i>	\$13 / \$22 / \$52
Montepulciano d'Abruzzo - <i>Cantina Colonella 2018 - Abruzzo</i>	\$12 / \$20 / \$48
Malbec - <i>Chateau La Caminade, "Mission la Caminade" 2019 - Cahors</i>	\$13 / \$22 / \$52