



BRUNCH

SALADS

Arugula—*Radishes, celery seed vinaigrette,
Parmigiano*
\$14

Escarole—*Toasted almonds, smoked feta,
preserved lemon-wildflower honey vinaigrette*
\$14

Yogurt—*Berries, honey, mint*
\$9
Add Granola—\$4

Crostino—*Smoked whitefish, avocado, radishes,
cucumber*
\$14

ENTRÉES

Rigatoni—*Guanciale, black pepper, pecorino romano*
\$22

Whole Roasted Brook Trout—*Lemon, olives,
chili flake, parsley*
\$27

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

Brioche French Toast—*Maple syrup, berries*
\$14

Country Breakfast—*Over easy eggs, bacon, potatoes,
sourdough toast*
\$14

SANDWICHES

Grilled Cheese—*Gouda, avocado, Calabrian chili
gremolata*
\$14

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

Bacon, egg & cheese sandwich—*Two eggs, arugula,
cheddar*
\$11

SIDES

Sourdough Toast—*Housemade pear jam, butter*
\$5

Bacon

\$6

Home Fries

\$6

Avocado

\$5

DESSERT

Four & Twenty Blackbirds Pie of the Day
whipped cream
\$8



COCKTAILS

Rucola Negroni <i>Gin, Cynar, Aperol</i>	\$14
The New Rider <i>Rye, lemon, ginger, Maraschino liqueur, sage</i>	\$14
Aperol Spritz <i>Aperol, prosecco, club soda</i>	\$13
Bloody Mary <i>Vodka, house made spicy tomato mix</i>	\$14
Mimosa <i>Prosecco with fresh squeezed oj</i> <i>Carafe \$36</i>	\$13

DRAFT BEER (12oz/20oz)

Finback "Crispy Morning" Pilsner	\$9/\$16
Other Half "Green City" IPA	\$9/\$16
Transmitter "S4" Saison	\$9/\$16

CANNED BEER

Grimm Rotating Double IPA (16 oz.)	\$12
Grimm "Super Yuzu" Sour Ale (16 oz.)	\$12
Oxbow Farmhouse Pale Ale	\$7
Von Trapp Vienna Lager	\$7
Graft "Lost Tropic" Cider	\$7
Athletic Brewing "Upside Dawn" NA	\$5

SOFT DRINKS

Saratoga Sparkling Water	\$6
Coke, Diet Coke, Root Beer	\$4
Lemonade	\$4
Iced Tea	\$4
Ginger Beer	\$4

WINES BY THE GLASS / QUARTINO / BOTTLE

SPARKLING

Prosecco - <i>La Jara, NV - Veneto</i>	\$13 / \$52
<i>Carafe (500ml)</i>	\$33
Lambrusco - <i>Fiorini, NV - Lombardy</i>	\$13 / \$52

WHITE

Sauvignon Blanc/Sémillon - <i>Château Turcaud</i> 2020 - <i>Entre-Deux-Mers</i>	\$13 / \$22 / \$52
Clairette/Vermentino - <i>Domaine des Terres</i> <i>Promises, "A bouche Que Veux-Tu"</i> 2020 - <i>Provence</i>	\$16 / \$28 / \$64
Arneis - <i>Giovanni Almondo, "Roero Arneis"</i> 2020 - <i>Piedmont</i>	\$17 / \$30 / \$68

ORANGE

Grechetto - <i>Orsi, "Posca Bianco"</i> 2021 - <i>Emilia-Romagna</i>	\$16 / \$28 / \$64
Vermentino/Cannonau - <i>Cardedu, "Bucce Bianco"</i> 2020 - <i>Sardinia</i>	\$15 / \$26 / \$60

ROSÉ

Zweigelt/Cabernet Franc - <i>Weingut Weszeli, "Eden"</i> 2020 - <i>Niederosterreich</i>	\$14 / \$24 / \$56
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RED

Nebbiolo - <i>Nino Costa, Langhe Nebbiolo</i> 2020 - <i>Piedmont</i>	\$15 / \$26 / \$60
Montepulciano d'Abruzzo - <i>Cantina Colonella</i> 2019 - <i>Abruzzo</i>	\$13 / \$22 / \$52
Barbera - <i>Iuli, "Umberta"</i> 2019 - <i>Piedmont</i>	\$14 / \$24 / \$56
Syrah - <i>Domaine de l'Ecu, "Nobis"</i> 2020 - <i>Rhone</i>	\$15 / \$26 / \$60
Grenache - <i>Jérôme Jouret, "En Avant Doute"</i> 2019 - <i>Ardeche</i>	\$16 / \$28 / \$64