

BRUNCH

Country Breakfast—*Over easy eggs, bacon, hash brown, sourdough toast*  
\$15

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

Brioche French Toast—*Maple syrup, housemade blueberry jam*  
\$14

Crostino—*Whipped ricotta, slow roasted cherry tomatoes, thyme*  
\$14

SALADS

Arugula—*Radishes, celery seed vinaigrette, Parmigiano*  
\$15

Escarole—*Toasted almonds, smoked feta, preserved lemon-wildflower honey vinaigrette*  
\$15

SANDWICHES

Bacon, Egg & Cheese Sandwich—*Two eggs, arugula, cheddar*  
\$12

Fried Chicken - *Boneless chicken thighs, Calabrian hot honey, bread & butter pickles*  
\$16

Slow Roasted Pork—*Speck, provolone, hot peppers, pickled green tomatoes*  
\$16

ENTRÉES

Garganelli—*Tomato almond pesto, Summer squash, Parmigiano*  
\$23

Lumache—*Corn crema, shrimp, green onions, fermented chili sauce*  
\$24

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

Smoked Salmon—*Everything bagel, capers, red onion, cream cheese, dill*  
\$22

SIDES

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

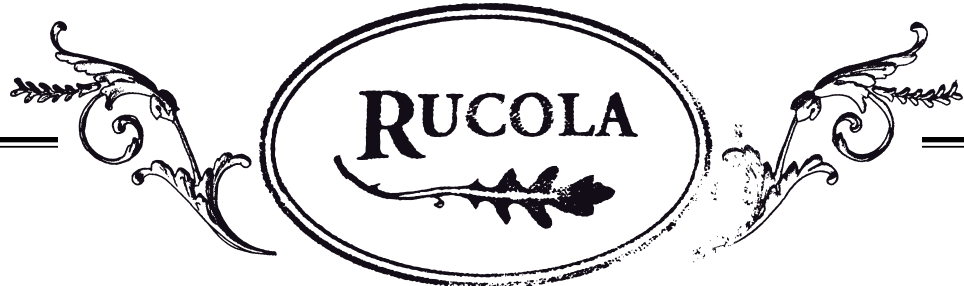
Bacon or Avocado

\$6

Hash Browns

\$7

Steak & Eggs—*marinated skirt steak, sunny side up eggs, heirloom tomato, Calabrian chili gremolata*  
\$27



**COCKTAILS**

██████████ Rucola Negroni Gin, Cynar, Aperol	NNN	\$14
██████████ The New Rider Rye, lemon, ginger, Maraschino liqueur, sage	NNN	\$14
██████████ Aperol Spritz Aperol, prosecco, club soda	NNN	\$13
██████████ Bloody Mary Vodka, house made spicy tomato mix	NNN	\$14
██████████ Mimosa Prosecco with fresh squeezed OJ Carafe (500ml) \$33	NNN	\$13

**DRAFT BEER (12oz/20oz)**

Transmitter Italian Style Pilsner	\$9/\$16
Other Half "Green City" IPA	\$9/\$16

**CANNED BEER**

Grimm "Butterfly Door" Double IPA (16 oz.)	\$12
Killsboro Pineapple Mango Sour Ale (16 oz.)	\$12
Grimm "Weisse" Hefeweizen (16 oz.)	\$12
Von Trapp "Vienna" Lager	\$7
Oxbow Farmhouse Pale Ale	\$7
Graft "Lost Tropic" Cider	\$7
Athletic Brewing "Upside Dawn" NA	\$5

**SOFT DRINKS & COFFEE**

Saratoga Sparkling Water	\$6
Coke, Diet, Root Beer, Ginger Beer	\$4
Lemonade or Iced Tea	\$4
Espresso or Americano	\$3
Latte	\$5
Cold Brew	\$6

**WINES BY THE GLASS / QUARTINO / BOTTLE**

**SPARKLING**

Prosecco - La Jara, NV - Veneto \$13 / \$52  
Carafe (500ml) \$33

Lambrusco - Fiorini, NV - Lombardy \$13 / \$52

**WHITE**

Riesling - Jeux de Vins/Domaine Goepp  
2019 - Alsace \$15 / \$60

Sauvignon Blanc/Sémillon - Château Turcaud  
2020 - Entre-Deux-Mers \$13 / \$22 / \$52

Chardonnay - Domaine Leonine, "Bottum' Up8"  
2021 - Languedoc \$17/ \$30 / \$68

Arneis - Giovanni Almondo, "Roero Arneis"  
2021 - Piedmont \$17 / \$30 / \$68

**ORANGE**

Vermentino/Cannonau - Cardedu, "Bucco Bianco"  
2020 - Sardinia \$15 / \$26 / \$60

Pinot Gris - Stekar, Sivi Pinot  
2021- Slovenia \$17/ \$30 / \$68

**ROSÉ**

Grolleau/Pinot Noir - Francois Chidaine  
2021 - Loire \$15 / \$26 / \$60

**RED**

Nebbiolo - Nino Costa, Langhe Nebbiolo  
2020 - Piedmont \$15 / \$26 / \$60

Barbera - Iuli, "Umberta"  
2020 - Piedmont \$14 / \$24 / \$56

Montepulciano d'Abruzzo - Cantina Colonella  
2020 - Abruzzo \$13 / \$22 / \$52

Pinot Noir - Billard Pere et Fils,  
Bourgogne Haute-Cotes de Beaune  
2020 - Burgundy \$18 / \$32 / \$72

Cabernet Sauvignon/Cabernet Franc-  
La Grange aux Belles, "La Chaussee Rouge"  
2021 - Loire \$16 / \$28 / \$64 (chilled)