



BRUNCH

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

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

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

Crostino—*Delicata squash, apple goat cheese, walnuts, crispy sage, pomegranate*
\$15

SALADS

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

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

SIDES

Bacon \$6 - Avocado \$6 - Hash Browns \$7

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

SANDWICHES

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

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

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—*Pumpkin pureé, sage, pepitas, Pecorino Romano*
\$23

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

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

DESSERTS

Chocolate Pudding
whipped cream, olive oil, sea salt
\$7

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

Chocolate Chip-Amaretto Cookie
\$1⁵⁰

PLEASE LET YOUR SERVER KNOW IF YOU HAVE ANY ALLERGIES OR DIETARY RESTRICTIONS



COCKTAILS

XXXXXXXXXXXX la Negroni	NNN	\$14
XXXXXXXXXXXX perol		
XXXXXXXXXXXX Rider	NNN	\$14
XXXXXXXXXXXX liqueur, sage		
XXXXXXXXXXXX pritz	NNN	\$13
XXXXXXXXXXXX b soda		
XXXXXXXXXXXX Mary	NNN	\$14
XXXXXXXXXXXX tomato mix		
XXXXXXXXXXXX sa	NNN	\$13
XXXXXXXXXXXX squeezed OJ	NNNN	\$33
XXXX Carafe (500ml)		

DRAFT BEER (12oz/20oz)

Threes "Vliet" Pilsner	\$9/\$16
Other Half "Green City" IPA	\$9/\$16

CANNED BEER

Grimm Rotating DIPA (16 oz.)	\$12
Finback "Zero Point" Coconut Sour (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
<i>Carafe (500ml)</i>	\$33
Lambrusco - Fiorini, NV - Lombardy	\$14 / \$52

WHITE

Riesling - Jeux de Vins/Domaine Goepp	2019 - Alsace \$15 / \$26
Sauvignon Blanc/Sémillon - Château Turcaud	2020 - Entre-Deux-Mers \$13 / \$22 / \$52
Arneis - Giovanni Almondo, "Roero Arneis"	2021 - Piedmont \$17 / \$30 / \$68

ORANGE

Riesling/Gewurztraminer/Muscat Blanc -	Les Vins Pirouettes, "Eros de David"
2021 - Alsace	\$16 / \$28 / \$64
Pinot Gris - Stekar, Sivi Pinot	2021 - Slovenia \$17 / \$30 / \$68

Rosé

Nero d'Avola - Sergio Drago, "Rosa"	2021 - Sicily \$16 / \$28 / \$64
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RED

Nebbiolo - Nino Costa, Langhe Nebbiolo	2020 - Piedmont \$15 / \$26 / \$60
Barbera - Iuli, "Umberta"	2020 - Piedmont \$16 / \$28 / \$64
Montepulciano d'Abruzzo - Cantina Colonella	2020 - Abruzzo \$13 / \$22 / \$52
Gamay - Le Grain de Sénevé, "Roue Libre"	2018 - Beaujolais \$16 / \$28 / \$64
Merlot/Grenache - Le Raisin et l'Ange, "Hommage a Robert"	2021 - Ardeche \$15 / \$26 / \$60 (chilled)