**CHEESE**

Piave Vecchio \$9
Robiola \$10
Willoughby \$9
Pecorino Toscano \$10
SELECTION OF 3: \$24

MEAT

Prosciutto di San Daniele \$11
Mortadella \$8
Finocchiona \$9
Cappocollo \$9
SELECTION OF 3: \$24

VEGETABLE ANTIPASTI

Castelvetrano Olives \$6
Pickled Fennel \$6
Giardiniera \$6
Eggplant Caponata \$8
SELECTION OF 3: \$18

CHEF'S SELECTION OF CHEESE, MEAT AND VEGETABLE ANTIPASTI \$27

LUNCH

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

\$14

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

\$15

Arugula—*Celery seed vinaigrette,
shaved radish, Parmigiano*

\$15

Add Tuna

\$5

Add Avocado

\$6

Tuna Sandwich —*Olives, anchovy,
roasted peppers, arugula*

\$14

Slow Roasted Pork Sandwich—*Speck,
provolone, pickled green tomato, hot cherry peppers*

\$16

Antipasto Sandwich—*Mozzarella, artichokes, roasted
red peppers, pesto, marinated olives*

\$14

Quinoa Bowl—*Arugula,
chick peas, cucumber, olives, herb yogurt*

\$19

Add Avocado

\$6

Whole Roasted Brook Trout—*Lemon, olives,
chili flake*

\$27

HOUSE-MADE PASTA

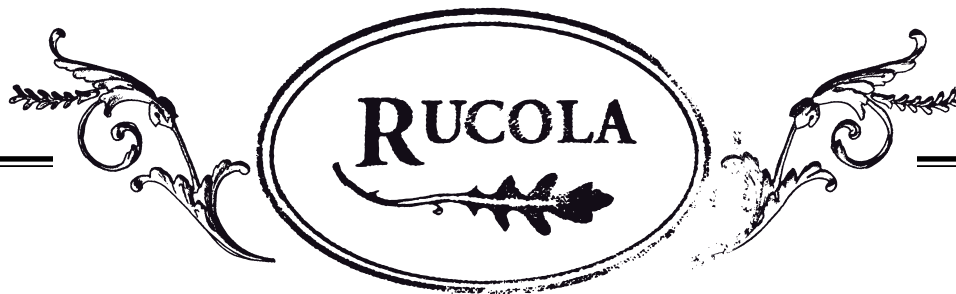
Garganelli—*Pumpkin pureé, Pecorino Romano,
sage, pepitas*

\$23

Lumache—*Sausage, Brussels sprouts, sage panko*

\$24

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



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>	\$13
Margarita Calabria <i>Tequilla blanco, lime, Calabrian chili</i>	\$14

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 - <i>La Jara, NV - Veneto</i>	\$13 / \$52
Lambrusco - <i>Fiorini, NV - Lombardy</i>	\$14 / \$56

WHITE

Riesling - <i>Domaine Goepp, "Jeux de Vins" 2019 - Alsace</i>	\$15 / \$26
Sauvignon Blanc/Sémillon - <i>Château Turcaud 2020 - Entre-Deux-Mers</i>	\$14 / \$24 / \$56
Arneis - <i>Giovanni Almondo, Roero Arneis 2021 - Piedmont</i>	\$17 / \$30 / \$68

ORANGE

Riesling/Gewurztraminer/Muscat Blanc - <i>Les Vins Pirouettes, "Eros de David" 2021 - Alsace</i>	\$17/ \$30 / \$68
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Pinot Gris - <i>Stekar, Sivi Pinot 2021 - Slovenia</i>	\$18/ \$32 / \$72
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ROSE

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

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