



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—\$5

Avocado Toast - *Sliced hard boiled egg, aioli, chives*
\$13

SALADS

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

Escarole—*Toasted almonds, smoked feta, preserved lemon-wildflower honey vinaigrette*
\$16

SIDES

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

Sourdough Toast—*Housemade pear jam, butter*
\$7

SANDWICHES

Bacon, Egg & Cheese Sandwich—*Two eggs, arugula, cheddar*
\$13

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

Fried Chicken - *Boneless chicken thighs, Calabrian hot honey, bread & butter pickles*
\$17

Porchetta - *Salsa verde, garlic confit*
\$16

ENTRÉES

Campanelle—*Arugula pesto, Parmigiano, asparagus, lemon zest, pine nuts*
\$23

Whole Roasted Brook Trout—*Lemon, olives, chili flake, parsley*
\$28

Steak & Eggs—*marinated skirt steak, sunny side up eggs, sunchoke chips, Calabrian chili gremolata*
\$29

DESSERTS

Chocolate Pudding—*whipped cream, olive oil, sea salt*
\$9

Four & Twenty Blackbirds Pie of the Day—*whipped cream*
\$9

Chocolate Chip-Amaretto Cookie
\$1⁵⁰

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



COCKTAILS

<p>██████████ Rucola Negroni <i>Gin, Cynar, Aperol</i></p>	<p>███</p>	<p>\$15</p>
<p>██████████ The New Rider <i>Rye, lemon, ginger, Maraschino liqueur, sage</i></p>	<p>███</p>	<p>\$15</p>
<p>██████████ Aperol Spritz <i>Aperol, prosecco, club soda</i></p>	<p>███</p>	<p>\$13</p>
<p>██████████ Bloody Mary <i>Vodka, house made spicy tomato mix</i></p>	<p>███</p>	<p>\$14</p>
<p>██████████ Mimosa <i>Prosecco with fresh squeezed OJ</i> <i>Carafe (500ml)</i></p>	<p>███</p>	<p>\$13 \$33</p>

DRAFT BEER (12oz/20oz)

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

CANNED BEER

<p>Grimm Rotating DIPA (16 oz.)</p>	<p>\$12</p>
<p>Finback "Rhythm" Passionfruit Sour (16 oz.)</p>	<p>\$12</p>
<p>Von Trapp Vienna Lager</p>	<p>\$7</p>
<p>Oxbow Farmhouse Pale Ale</p>	<p>\$7</p>
<p>Graft "Lost Tropic" Cider</p>	<p>\$7</p>
<p>Athletic Brewing "Upside Dawn" NA</p>	<p>\$7</p>

SOFT DRINKS

<p>Saratoga Sparkling Water</p>	<p>\$6</p>
<p>Coke, Diet Coke, Root Beer</p>	<p>\$4</p>
<p>Lemonade or Iced Tea</p>	<p>\$6</p>
<p>Ginger Beer</p>	<p>\$4</p>
<p>Espresso or Americano</p>	<p>\$4</p>
<p>Latte</p>	<p>\$6⁵⁰</p>

WINES BY THE GLASS / QUARTINO / BOTTLE

SPARKLING

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

WHITE

<p>Melon de Bourgogne - Guillaume Lavie, "Denis"</p>	<p>Muscadet sur lie 2021 - Loire</p>	<p>\$16 / \$28 / \$64</p>
<p>Sauvignon Blanc/Sémillon - Château Turcaud</p>	<p>2021 - Entre-Deux-Mers</p>	<p>\$14 / \$24 / \$56</p>
<p>Arneis - Giovanni Almondo, Roero Arneis</p>	<p>2021 - Piedmont</p>	<p>\$17 / \$30 / \$68</p>

<p>Garganega - Meggiolaro, "Saro"</p>	<p>2019 - Veneto</p>	<p>\$16 / \$28 / \$64</p>
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ORANGE

<p>Malvasia - Stekar, "Malvazija"</p>	<p>2021 - Fruili Venezia</p>	<p>\$17 / \$30 / \$68</p>
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<p>Grillo/Cataratto - Viteadovest</p>	<p>2020 - Sicily</p>	<p>\$16 / \$28 / \$64</p>
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ROSÉ

<p>Trollinger - Andi Knauss, "La Boutanche"</p>	<p>2021 - Austria</p>	<p>\$16 / \$28 / \$64</p>
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RED

<p>Nebbiolo - Nino Costa, Langhe Nebbiolo</p>	<p>2021 - Piedmont</p>	<p>\$15 / \$26 / \$60</p>
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<p>Montepulciano d'Abruzzo - Cantina Colonella</p>	<p>2020 - Abruzzo</p>	<p>\$13 / \$22 / \$52</p>
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<p>Corvina - Garganuda, Valpolicella</p>	<p>2020 - Veneto</p>	<p>\$13 / \$22 / \$52</p>
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<p>Gamay - Mathilde et Stephan Durieu, "Lou Bellule"</p>	<p>2020 - Beaujolais</p>	<p>\$15 / \$26 / \$60</p>
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<p>Grenache/Merlot - Le Raison et L'Ange, "Pause Canon"</p>	<p>2022 - Ardeche</p>	<p>\$16 / \$28 / \$64</p>
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