

BRUNCH

Country Breakfast—*Over easy eggs, bacon, hash brown, sourdough toast*
\$16

Brioche French Toast—*Maple syrup, housemade blueberry jam*
\$15

Yogurt—*Berries, honey, mint*
\$9
Add Granola—\$5

Avocado Toast - *Sliced hard boiled egg, aioli, chives*
\$14

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*
\$8

SANDWICHES

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

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

Eggplant - *pesto, mozzarella, tomato, arugula*
\$18

Slow Roasted Pork Sandwich—*Speck, provolone, pickled green tomato, hot cherry peppers*
\$18

ENTRÉES

Shells - *Butternut Squash pureé, sage, pecorino, panko*
\$25

Whole Roasted Brook Trout—*Lemon, olives, chili flake, parsley*
\$29

Braised Brisket—*shallots, kale, white wine, tomato, white beans*
\$32

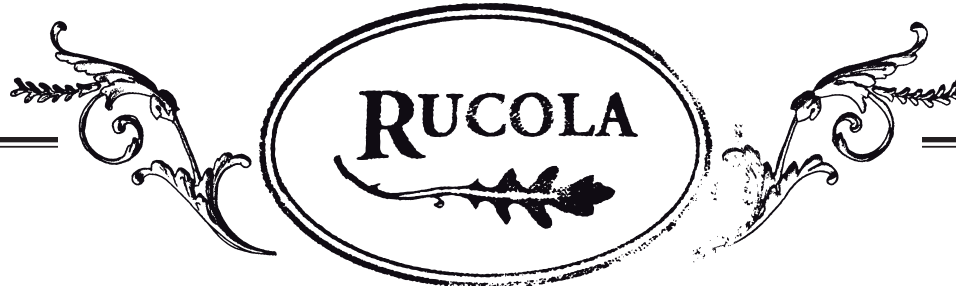
DESSERTS

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>\$14</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> Carafe (500ml)</p>	<p>███</p>	<p>\$14 \$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>\$13</p>
<p>Grimm "Pina Pop" Pineapple Sour(16 oz.)</p>	<p>\$13</p>
<p>Von Trapp Vienna Lager</p>	<p>\$8</p>
<p>Oxbow Farmhouse Pale Ale</p>	<p>\$8</p>
<p>Graft "Lost Tropic" Cider</p>	<p>\$8</p>
<p>Athletic Brewing "Upside Dawn" NA</p>	<p>\$8</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 - <i>La Jara, NV - Veneto</i></p>	<p>\$14 / \$56</p>
<p>Lambrusco - <i>Fiorini, NV - Lombardy</i></p>	<p>\$14 / \$56</p>

WHITE

<p>Chenin Blanc - <i>Domain Du Pas Saint Martin</i> 2021 - Loire</p>	<p>\$15 / \$26 / \$60</p>
<p>Sauvignon Blanc/Sémillon - <i>Château Turcaud</i> 2021 - <i>Entre-Deux-Mers</i></p>	<p>\$14 / \$24 / \$56</p>
<p>Cortese - <i>La Raia, Gavi</i> 2021 - Piedmont</p>	<p>\$15 / \$26 / \$60</p>
<p>Trebbiano/Sangiovese - <i>Tenuta La Novella, "Sambrena"</i> 2021 - Tuscany</p>	<p>\$17 / \$30 / \$68</p>

ORANGE

<p>Grechetto - <i>Orsi Vigneto San Vito, "Posca Bianca"</i> 2022 - Emilia-Romagna</p>	<p>\$16 / \$28 / \$64</p>
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<p>Field Blend - <i>Cretapaglia, "Sciccu"</i> 2022 - Calabria</p>	<p>\$17 / \$30 / \$68</p>
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ROSÉ

<p>Cabernet Franc/Grolleau - <i>Famille Vaillant, d'Anjou</i> 2022 - France</p>	<p>\$15 / \$26</p>
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RED

<p>Nebbiolo - <i>Nino Costa, Langhe Nebbiolo</i> 2021 - Piedmont</p>	<p>\$16 / \$28 / \$64</p>
<p>Barbera/Freisa - <i>Cantina Cantina, "Mountain Memos"</i> 2017 - Piedmont</p>	<p>\$15 / \$26 / \$60</p>
<p>Sangiovese - <i>Tenuta Baroni Campanino, "Intenso"</i> 2020 - Umbria</p>	<p>\$16 / \$28 / \$64</p>
<p>Montepulciano d' Abruzzo - <i>Cantina Colonnella</i> 2021 - Abruzzo</p>	<p>\$14 / \$24 / \$56</p>
<p>Primitivo - <i>Fatalone, "Teres" (chilled)</i> 2020 - Puglia</p>	<p>\$16 / \$28 / \$64</p>