

BRUNCH

Country Breakfast—*Two over easy eggs, bacon, duck fat hash browns, sourdough toast*
\$17

Brioche French Toast—*Maple syrup, housemade blueberry jam*
\$16

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

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

SALADS

Arugula—*Radishes, celery seed vinaigrette, Parmigiano*
\$16

Escarole—*Toasted almonds, smoked feta, preserved lemon-wildflower honey vinaigrette*
\$17

SIDES

Bacon \$6 - Smoked Salmon \$10

Avocado \$6 - Duck Fat Hash Browns \$10

Sourdough Toast—*Housemade pear jam, butter*
\$8

SANDWICHES

Bacon, Egg & Cheese Sandwich—*Two eggs, arugula, cheddar*
\$14

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

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

Fried Chicken Sandwich - *house pickles, herb aioli slaw*
\$18

ENTRÉES

Campanelle- *Ramp pesto, asparagus, pecorino, pistachio*
\$25

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

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

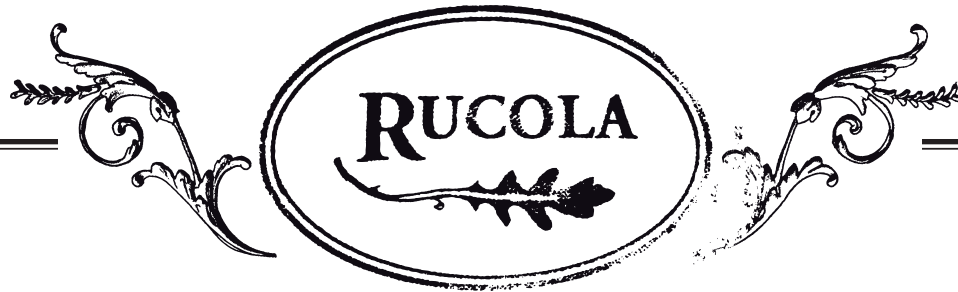
DESSERTS

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

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>
<p>Finback "Crispy Nights" Black Lager</p>	<p>\$9/\$16</p>

CANNED BEER

<p>Grimm Rotating DIPA (16 oz.)</p>	<p>\$13</p>
<p>Transmitter "PH6" Mango 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, Ginger Beer</p>	<p>\$4</p>
<p>Lemonade or Iced Tea</p>	<p>\$6</p>
<p>Martinelli's apple juice</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

Prosecco - *La Jara, NV - Veneto* \$14 / \$56
 Lambrusco - *Fiorini, NV - Lombardy* \$14 / \$56

WHITE

Sauvignon Blanc/Sémillon - *Château Turcaud 2021 - Entre-Deux-Mers* \$14 / \$25 / \$56
 Cortese - *La Raia, Gavi 2021 - Piedmont* \$15 / \$26 / \$60
 Arneis - *Giovanni Almondo, "Vigne Sparse" 2022 - Piedmont* \$17 / \$30 / \$68
 Grechetto - *Plani Arche, Grechetto 2021 - Umbria* \$16 / \$28 / \$64

ORANGE

Pinot Gris - *Stekar, "Sivi Pinot" 2021 - Slovenia* \$18 / \$32 / \$72
 Vermentino/ Viogner - *La Villana, "Fuori Luogo" 2021 - Lazio* \$17 / \$30 / \$68

ROSÉ

Sangiovese/ Caniolo - *Torre alle Tolve, "Lunella" 2023 - Tuscany* \$17 / \$30 / \$68

RED

Nebbiolo - *Nino Costa, Langhe Nebbiolo 2022 - Piedmont* \$16 / \$28 / \$64
 Nero d'Avola/Syrah - *Sergio Drago, "Rosso" 2022 - Sicily* \$17 / \$30 / \$68
 Sangiovese/Sagrantino - *Agri Segretum, "Freghino" 2022 - Umbria* \$16 / \$28 / \$80 (1 liter)
 Barbera - *Poderi Cellario, "Sabinot" 2021 - Piedmont* \$15 / \$26 / \$60