



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

- *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>\$16</p>
<p>██████████ The New Rider <i>Rye, lemon, ginger, Maraschino liqueur, sage</i></p>	<p>███</p>	<p>\$16</p>
<p>██████████ Aperol Spritz <i>Aperol, prosecco, club soda</i></p>	<p>███</p>	<p>\$15</p>
<p>██████████ Bloody Mary <i>Vodka, house made spicy tomato mix</i></p>	<p>███</p>	<p>\$15</p>
<p>██████████ Mimosa <i>Prosecco with fresh squeezed OJ</i> Carafe (500ml)</p>	<p>███</p>	<p>\$15 \$34</p>

DRAFT BEER (12oz/20oz)

Threes Gold Lager	\$9/\$16
Other Half "Green City" IPA	\$9/\$16
Transmitter "W1" Grapefruit Wit	\$9/\$16

CANNED BEER

Grimm Rotating DIPA (16 oz.)	\$13
Finback "Rhythm of Existence" Sour (16 oz.)	\$13
Von Trapp Vienna Lager	\$8
Oxbow Farmhouse Pale Ale	\$8
Bad Seed Cider	\$8
Athletic Brewing "Upside Dawn" NA	\$8

SOFT DRINKS

Saratoga Sparkling Water	\$6
Coke, Diet Coke, Root Beer, Ginger Beer	\$4
Lemonade or Iced Tea	\$6
Martinelli's apple juice	\$4
Espresso or Americano	\$4
Latte	\$6 ⁵⁰

WINES BY THE GLASS / QUARTINO / BOTTLE

SPARKLING

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

WHITE

Sauvignon Blanc/Sémillon - *Château Turcaud*
 2021 - *Entre-Deux-Mers* \$14 / \$25 / \$56

Cortese - *La Raia, Gavi "Pleo"*
 2021 - *Piedmont* \$15 / \$26 / \$60

Arneis - *Giovanni Almondo, "Vigne Sparse"*
 2022 - *Piedmont* \$17 / \$30 / \$68

Garganega - *Cristiana Meggiolaro, "Saro"*
 2019 - *Veneto* \$16 / \$28 / \$64

ORANGE/ROSE

Pinot Gris - *Stekar, "Sivi Pinot"*
 2021 - *Slovenia* \$18 / \$32 / \$72

Vermentino/ Viogner - *La Villana, "Fuori Luogo"*
 2021 - *Lazio* \$17 / \$30 / \$68

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

RED

Nebbiolo - *Nino Costa, Langhe Nebbiolo*
 2022 - *Piedmont* \$16 / \$28 / \$64

Sangiovese - *Tenuta La Novella, "Sambrena"*
 2021 - *Tuscany* \$16 / \$28 / \$64

Gamay del Trasimeno - *Dinamo, "Nucleo I"*
 2018 - *Umbria (chilled)* \$15 / \$26 / \$60

Montepulciano d' Abruzzo - *Cantina Colonnella*
 2021 - *Abruzzo* \$14 / \$24 / \$56