

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

Garganelli - *Arugula 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

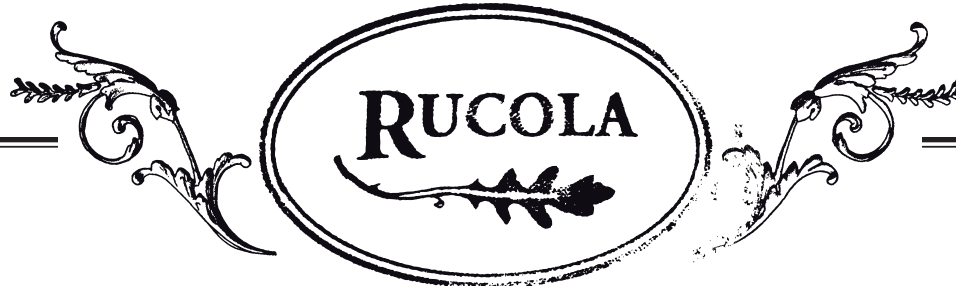
DESSERTS

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 Gin, Cynar, Aperol</p>	<p>███</p>	<p>\$16</p>
<p>██████████ The New Rider Rye, lemon, ginger, Maraschino liqueur, sage</p>	<p>███</p>	<p>\$16</p>
<p>██████████ Aperol Spritz Aperol, prosecco, club soda</p>	<p>███</p>	<p>\$15</p>
<p>██████████ Bloody Mary Vodka, house made spicy tomato mix</p>	<p>███</p>	<p>\$15</p>
<p>██████████ Mimosa Prosecco with fresh squeezed OJ 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	\$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
 Montepulciano - Cierelli, "Wines of Anarchy" Rosato
 NV - Abruzzo \$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
 Ciliegiole - Selvagrossa, "Ica"
 2023 - Marche Rosato \$15 / \$26 / \$56

RED

Nebbiolo - Nino Costa, Langhe Nebbiolo
 2022 - Piedmont \$16 / \$28 / \$64
 Sangiovese - Tenuta La Novella, "Sambrena"
 2021 - Tuscany \$16 / \$28 / \$64
 Montepulciano d' Abruzzo - Cantina Colonnella
 2021 - Abruzzo \$14 / \$24 / \$56
 Corvina, Rondinella - Vini Sassara, "Bardolino Goto"
 2018 - Veneto (chilled) \$16 / \$28 / \$64