

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

Caprese - *pesto, mozzarella, heirloom 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 - *Summer Squash, Jimmy Nardello peppers, Smoked tomato butter*
\$25

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

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

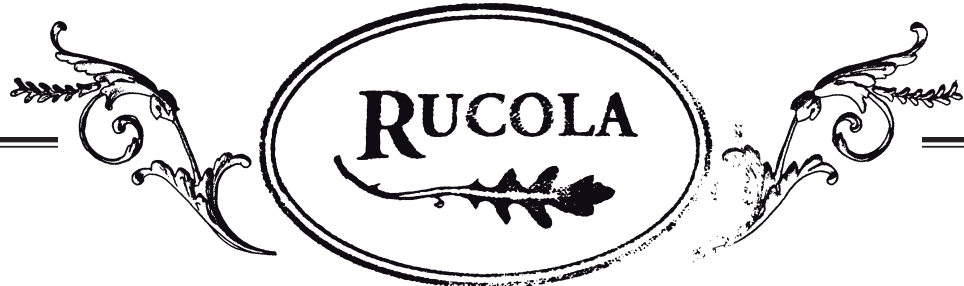
DESSERTS

Chocolate Pudding—*whipped cream, olive oil, sea salt*
\$10

Pie of the Day—*whipped cream*
\$10

Chocolate Chip-Amaretto Cookie
\$2

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



COCKTAILS

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

DRAFT BEER (12oz/20oz)

Threes Gold Lager	\$9/\$16
Other Half "Green City" IPA	\$9/\$16
Transmitter "W8" 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
Cold Brew	\$7

WINES BY THE GLASS / QUARTINO / BOTTLE

SPARKLING

Prosecco - *Domini Del Leone NV - Veneto* \$14/ \$56
 Montepulciano - *Cierelli, "Wines of Anarchy" Rosato*
NV - Abruzzo \$14 / \$56

WHITE

Sauvignon Blanc/Sémillon - *Château Turcaud*
2023 - Entre-Deux-Mers \$14 / \$25 / \$56
 Cortese - *La Raia, Gavi "Pleo"*
2023 - Piedmont \$15 / \$26 / \$60
 Arneis - *Giovanni Almondo, "Vigne Sparse"*
2023 - Piedmont \$17/ \$30 / \$68
 Ribolla Gialla - *Perusini, Friuli Colli Orientali*
2022 - Friuli - Venezia \$16 / \$28 / \$64

ORANGE/ROSE

Pignoletto - *Orsi, "Posca Bianca"*
2023 - Emilia-Romagna \$16 / \$28 / \$68
 Cannonau/Nasco - *Cardedu, "Bucce"*
2021 - Sardinia \$16 / \$28 / \$68

Primitivo - *Attanasio Salento*
2020 - Manduria \$17/ \$30 / \$68

RED

Nebbiolo - *Nino Costa, Langhe Nebbiolo*
2022 - Piedmont \$16 / \$28 / \$64
 Sangiovese - *Tenuta Baroni Campanino, "Intenso"*
2020 - Umbria \$16 / \$28 / \$64

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

Corvina, Rondinella - *Vini Sassara, "Bardolino Grotto"*
2021 - Veneto (chilled) \$16 / \$28 / \$64