

BRUNCH

Country Breakfast—*Two over easy eggs, bacon, home fries, sourdough toast*
\$17

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

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

Crostino - *Ricotta, hot honey, stone fruit*
\$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 - Home Fries \$10

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

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

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

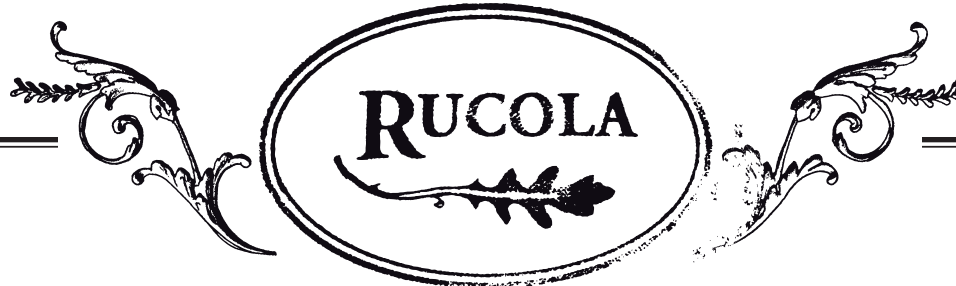
DESSERTS

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



RUCOLA

COCKTAILS

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

DRAFT BEER (12oz/20oz)

Threes Gold Lager	\$9/\$16
Other Half "Green City" IPA	\$9/\$16
Transmitter "BNY5" Pale Ale	\$9/\$16

CANNED BEER

Grimm Rotating DIPA (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
 Lambrusco - *Fiorini, NV - Lombardy* \$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
 Gamay - *Jean Francois Debourg, "Rose d' Eon" 2022 - Beaujolais (chilled)* \$15 / \$26 / \$60