

BRUNCH

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

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

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

Crostino - *Mushroom mousse, pepitas, fresh herbs*  
\$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

Fusilli - *Calabrian chili, tomato sauce, stracciatella*  
\$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

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

Antipasto Sandwich—*Mozzarella, artichokes, roasted red peppers, pesto, marinated olives*  
\$18

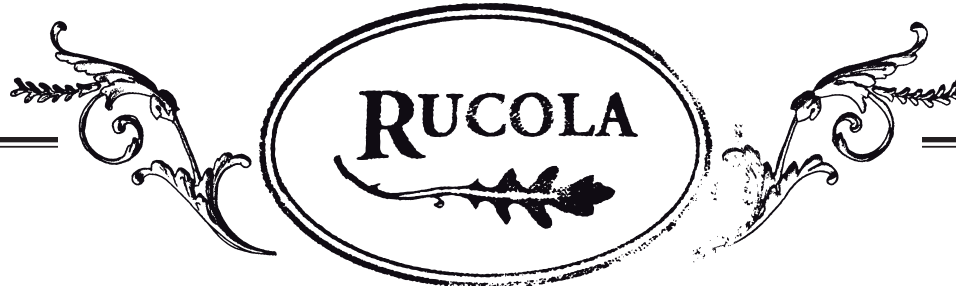
DESSERTS

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



**COCKTAILS**

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

**DRAFT BEER (12oz/20oz)**

Hudson Valley "Chronology" Kölsch	\$9/\$16
Other Half "Green City" IPA	\$9/\$16
Finback "Festbier"	\$9/\$16

**CANNED BEER**

Grimm Dark Lager (16 o.z)	\$13
Von Trapp Vienna Lager	\$8
Oxbow Farmhouse Pale Ale	\$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 - *Emilio - Emilia-Romagna* \$14 / \$56

**WHITE**

Sauvignon Blanc/Sémillon - *Château Turcaud 2023 - Entre-Deux-Mers* \$14 / \$24 / \$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**

Catarratto - *Fabio Ferracane "Mace Rato" 2022 - Sicily* \$16 / \$28 / \$64  
 Malvasia/Moscato - *Cascina Ebereo, "Alea" 2021 - Piedmont* \$16 / \$28 / \$64  
 Primitivo - *Attanasio Salento 2020 - Puglia* \$15 / \$26 / \$60

**RED**

Nebbiolo - *Nino Costa, Langhe Nebbiolo 2022 - Piedmont* \$16 / \$28 / \$64  
 Cabernet Sauvignon - *Orsi, "Posca Rossa" 2023 - Emilia-Romagna* \$17 / \$30 / \$68  
 Montepulciano d' Abruzzo - *Cantina Colonnella 2021 - Abruzzo* \$14 / \$24 / \$56  
 Syrah - *Montesissa Emilio, "Rio Fratta" 2021 - Emilia-Romagna* \$16 / \$28 / \$64