



BRUNCH

Country Breakfast—*Two over easy eggs, bacon,
home fries, sourdough toast*
\$18

Panatone French Toast—*Maple syrup,
housemade strawberry jam*
\$17

Yogurt—*Berries, honey, mint*
\$10
Add Granola—\$5

Crostino - *Golden beets, ricotta, aged balsamic*
\$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

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

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*
\$23

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

<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 █████ \$36</p>

DRAFT BEER (12oz/20oz)

Hudson Valley "Feel No Way" Pilsner	\$9/\$16
Other Half "Green City" IPA	\$9/\$16
Transmitter "Spruce Tip" Saison	\$9/\$16

CANNED BEER

Grimm Dark Lager (16 o.z)	\$13
Von Trapp Vienna Lager	\$8
Oxbow Farmhouse Pale Ale	\$8
Graft "Lost Tropic" Cider	\$8
Athletic Brewing "Upside Dawn" NA	\$8

SOFT DRINKS

Saratoga Sparkling Water	\$7
Coke, Diet Coke, Root Beer	\$4
Lemonade or Iced Tea	\$6
Martinelli's Apple Juice	\$4
Espresso or Americano	\$4

WINES BY THE GLASS / QUARTINO / BOTTLE

SPARKLING

Prosecco - *Domini Del Leone NV - Veneto* \$14 / \$56
 Lambrusco - *Emilio - Emilia-Romagna* \$15 / \$57

WHITE

Sauvignon Blanc/Sémillon - *Château Turcaud 2023 - Entre-Deux-Mers* \$15 / \$25 / \$57
 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

Malvasia/Marsanne/Moscato/Ortugo - *Case "Casebianco" 2023 - Emilia-Romagna* \$16 / \$28 / \$64
 Malvasia - *Cascina Ebreo, "Alea" 2021 - Piedmont* \$16 / \$28 / \$64

ROSE

Primitivo - *Attanasio Salento 2020 - Puglia* \$15 / \$26 / \$60

RED

Nebbiolo - *Nino Costa, Langhe Nebbiolo 2022 - Piedmont* \$17 / \$29 / \$65
 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

20 % GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE