

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 - *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*
\$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



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>  <i>Carafe (500ml)</i> </p>	<p>  \$15  \$34 </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	\$6
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	\$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

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

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