



BRUNCH

Country Breakfast—*Two over easy eggs, bacon,  
home fries, sourdough toast*  
\$19

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

Yogurt—*Berries, honey, mint*  
\$11  
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*  
\$15

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*  
\$26

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>██████████  <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></p>	<p>███</p>	<p>\$15</p>
<p>██████████  <b>Carafe (500ml)</b></p>	<p>███</p>	<p>\$36</p>

## DRAFT BEER (12oz/20oz)

<p><b>Garvies Point "Battalion 5" Pilsner</b></p>	<p>\$9/\$16</p>
<p><b>Other Half "Green City" IPA</b></p>	<p>\$9/\$16</p>
<p><b>Finback Coffee Stout</b></p>	<p>\$9/\$16</p>

## CANNED BEER

<p><b>Grimm Dark Lager (16 o.z)</b></p>	<p>\$13</p>
<p><b>Von Trapp Vienna Lager</b></p>	<p>\$8</p>
<p><b>Oxbow Farmhouse Pale Ale</b></p>	<p>\$8</p>
<p><b>Hudson North "Ski Trip" Cider</b></p>	<p>\$8</p>
<p><b>Athletic Brewing "Upside Dawn" NA</b></p>	<p>\$8</p>

## SOFT DRINKS

<p><b>Saratoga Sparkling Water</b></p>	<p>\$7</p>
<p><b>Coke, Diet Coke, Root Beer</b></p>	<p>\$4</p>
<p><b>Lemonade or Iced Tea</b></p>	<p>\$6</p>
<p><b>Martinelli's Apple Juice</b></p>	<p>\$4</p>
<p><b>Espresso or Americano</b></p>	<p>\$4</p>
<p><b>Cold Brew</b></p>	<p>\$7</p>

## WINES BY THE GLASS / QUARTINO / BOTTLE

### SPARKLING

<p><b>Prosecco - Domini Del Leone NV - Veneto</b></p>	<p>\$14 / \$56</p>
<p><b>Lambrusco - Fiorini, NV - Lombardy</b></p>	<p>\$15 / \$60</p>

### WHITE

<p><b>Sauvignon Blanc/Sémillon - Château Turcaud 2023 - Entre-Deux-Mers</b></p>	<p>\$15 / \$26 / \$60</p>
<p><b>Cortese - La Raia, Gavi "Pleo" 2023 - Piedmont</b></p>	<p>\$15 / \$26 / \$60</p>
<p><b>Arneis - Giovanni Almondo, "Vigne Sparse" 2023 - Piedmont</b></p>	<p>\$18 / \$32 / \$72</p>
<p><b>Falanghina - Agnanum, Campi Flegrei 2021 - Campania</b></p>	<p>\$17 / \$30 / \$68</p>

### ORANGE

<p><b>Malvasia/Marsanne/Moscato/Ortugo - Case "Casebianco" 2023 - Emilia-Romagna</b></p>	<p>\$16 / \$28 / \$64</p>
<p><b>Vermentino/Viognier - La Villana, "Fuori Luogo" 2022 - Lazio</b></p>	<p>\$17 / \$30 / \$68</p>

### RED

<p><b>Merlot - Sauro Maule, CA' Lombarda 2019 - Veneto</b></p>	<p>\$17 / \$30 / \$68</p>
<p><b>Cabernet Sauvignon - Orsi, "Posca Rossa" 2023 - Emilia-Romagna</b></p>	<p>\$17 / \$30 / \$68</p>
<p><b>Montepulciano d' Abruzzo - Cantina Colonnella 2021 - Abruzzo</b></p>	<p>\$14 / \$24 / \$56</p>
<p><b>Syrah - Montesissa Emilio, "Rio Fratta" 2021 - Emilia-Romagna</b></p>	<p>\$16 / \$28 / \$64</p>