

BRUNCH

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

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

Yogurt—*Berries, honey, mint*  
\$11  
Add Granola—\$5

Crostino - *English peas, watermelon radish, 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

ENTRÉES

Fusilli - *Tomato, almonds, Parmigiano*  
\$27

Whole Roasted Brook Trout - *Lemon, olives, chili flake, parsley*  
\$29

Smoked Salmon - *Everything bagel, capers, red onion, cream cheese, dill*  
\$23

Steak & Eggs - *flank steak, sunny side up eggs, pee wee potatoes, salsa verde*  
\$30

SANDWICHES

Bacon, Egg & Cheese Sandwich—*Two eggs, arugula, cheddar*  
\$15

Slow Roasted Pork Sandwich—*Speck, provolone, pickled green tomato, hot cherry peppers*  
\$19

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

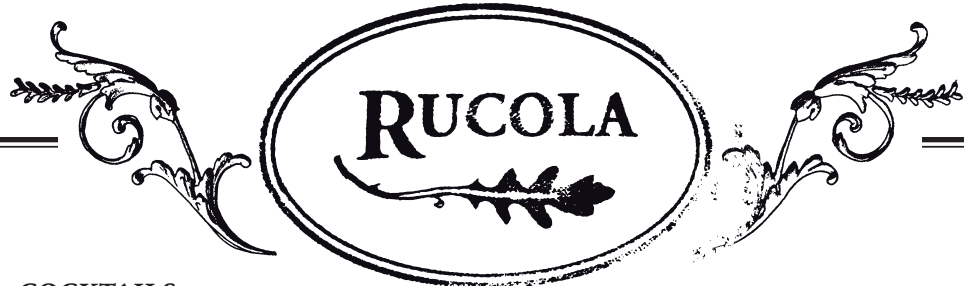
DESSERTS

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**



Rucola Negroni Cynar, Aperol	NNN	\$16
The New Rider ginger, Maraschino liqueur, sage	NNN	\$16
Aperol Spritz Prosecco, club soda	NNN	\$15
Bloody Mary house made spicy tomato mix	NNN	\$15
Mimosa Prosecco with fresh squeezed OJ	NNN	\$15

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

Garvies Point "Battalion 5" Pilsner	\$9/\$16
Other Half "Green City" IPA	\$9/\$16
Grimm Smoked Helles Lager	\$9/\$16

**CANNED BEER**

Grimm Hefeweizen (16 oz)	\$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
Cold Brew	\$7
BKE Kombucha (Yerba Mate or Pear/Chrysanthemum)	\$8

**WINES BY THE GLASS / QUARTINO / BOTTLE**

**SPARKLING**

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

**WHITE**

Sauvignon Blanc/Sémillon - Château Turcaud 2023 - Entre-Deux-Mers	\$15 / \$26 / \$60
Arneis - Almondo, "Vignes Sparse" 2024 - Piedmont	\$18 / \$32 / \$72
Vermentino - Il Torchio, "Il Bianco" 2023 - Liguria	\$18 / \$32 / \$72
Falanghina - Agnanum, Campi Flegrei 2021 - Campania	\$17 / \$30 / \$68

**ORANGE**

Malvasia/Marsane/Moscato+-Case "Casebianco" 2023 - Emilia-Romagna	\$16 / \$28 / \$64
Zibibbo - Azienda Agricola Gaudioso, 2022 - Sicily	\$17 / \$30 / \$68

**ROSÉ**

Cinsault/Grenache - Domaine Gavoty, "La Cigale" 2024 - Provence	\$14 / \$24 / \$56
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**RED**

Nebbiolo - Nino Costa, Langhe Nebbiolo 2023 - Piedmont	\$16 / \$28 / \$64
Grenache/Merlot - Sauro Maule, CA' Lombard 2019 - Veneto	\$17 / \$30 / \$68
Montepulciano d' Abruzzo - Cantina Colonnella 2021 - Abruzzo	\$14 / \$24 / \$56
Aglianico - Elena Fucci, "Verba" *chilled red 2024 - Basilicata	\$16 / \$28 / \$64