

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 - *Fava bean pureé, watermelon radish, micro basil, 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*
\$19

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

ENTRÉES

Fusilli - *Tomato, almonds, chili flake, 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

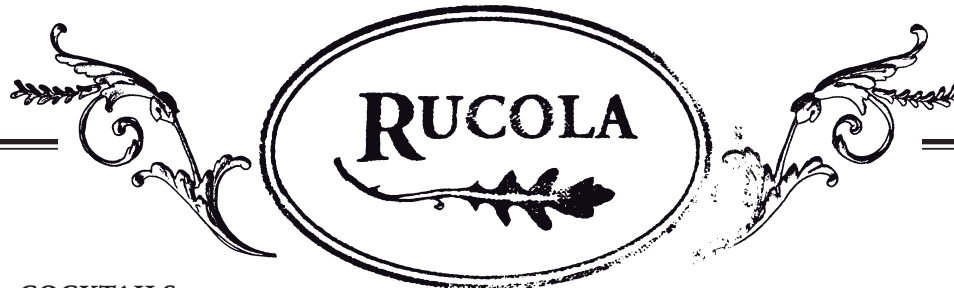
DESSERTS

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		\$16
100% Cynar, Aperol	NNN	
100%		
The New Rider		\$16
100% ginger, Maraschino liqueur, sage	NNN	
100%		
Aperol Spritz		\$15
100% Prosecco, club soda	NNN	
100%		
Bloody Mary		\$15
100% house made spicy tomato mix	NNN	
100%		
Mimosa		\$15
100% Prosecco with fresh squeezed OJ	NNN	
100%		
100%	NNN	\$15

DRAFT BEER (12oz/20oz)

Garvies Point "Battalion 5" Pilsner	\$9/\$16
Other Half "Green City" IPA	\$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
Espresso or Americano	\$4
Cold Brew	\$7

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

Chardonnay - La Miraja, "Cuore di Luna"	
2023 - Piedmont	\$17 / \$30 / \$68

Cortese - La Raia, "Pleo"	
2023 - Piedmont	\$15 / \$26 / \$60

ORANGE

Malvasia/Marsane/Moscato+ - Case "Casebianco"	
2023 - Emilia-Romagna	\$16 / \$28 / \$64

Pinot Grigio - Sandro de Bruno, "Tranquillo"	
2022 - Veneto	\$15 / \$26 / \$60

ROSÉ

Nero D'Avola - Di Giovanna, "Vasca Cinque"	
2024 - Sicily	\$15 / \$24 / \$56

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

Gamay - JF Debourg, "Rose d' Eon" *chilled red	
2024 - Beaujolais	\$15 / \$26 / \$75 (1L)