

BRUNCH

Country Breakfast—*Two over easy eggs, bacon, home fries, sourdough toast*
\$20

French Toast—*Maple syrup, blueberry jam*
\$18

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

Crostino - *Blistered grapes, ricotta, mint, honey*
\$15

SALADS

Arugula—*Radishes, celery seed vinaigrette, Parmigiano*
\$17

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*

SANDWICHES

Bacon, Egg & Cheese Sandwich
—*Two eggs, cheddar, arugula*
\$16

Slow Roasted Pork Sandwich—*Speck, provolone, pickled green tomato, hot cherry peppers*
\$20

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

ENTRÉES

Garganelli - *Squash pureé, brown butter, sage, ammaretti*
\$28

Whole Roasted Brook Trout - *Lemon, olives, chili flake, parsley*
\$31

Smoked Salmon - *Everything bagel, capers, red onion, cream cheese, dill*
\$25

Steak & Eggs - *Sunny side up eggs, flank steak, home fries, salsa verde*
\$31

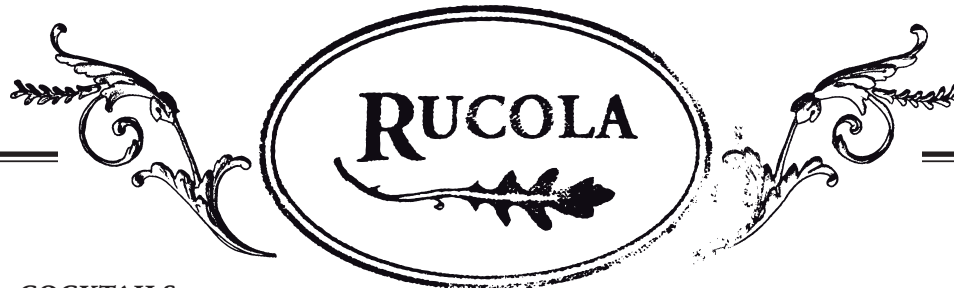
DESSERTS

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		\$17
100% Cynar, Aperol	NNN	
100%		
The New Rider		\$17
100% ginger, Maraschino liqueur, sage	NNN	
100%		
Aperol Spritz		\$16
100% Prosecco, club soda	NNN	
100%		
Bloody Mary		\$16
100% house made spicy tomato mix	NNN	
100%		
Mimosa		\$16
100% Prosecco with fresh squeezed OJ	NNN	
100%		
100%	NNN	\$16
100%		

DRAFT BEER (12oz/20oz)

Garvies Point "Battalion 5" Pilsner	\$9/\$16
Other Half "Green City" IPA	\$10/\$18
Transmitter "G3 Golden Ale"	\$9/\$16

BOTTLED & CANNED BEER

Grimm Black Lager (16 oz)	\$13
Von Trapp Vienna Lager	\$8
Oxbow Farmhouse Pale Ale	\$8
Graft "Lost Tropic" Cider	\$8
Athletic Brewing NA Beer	\$9

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 "Col Fundo"
NV - Veneto \$15 / \$60

Lambrusco - Emilio "Nessun Dorma"
2024 - Emilia Romagna \$16 / \$64

WHITE

Sauvignon Blanc/Sémillon - Château Turcaud
2023 - Entre-Deux-Mers \$15 / \$26 / \$60

Arneis - Almondo, "Vignes Sparse"
2024 - Piedmont \$19 / \$34 / \$76

Cortese - La Raia, "Pleo"
2023 - Piedmont \$16 / \$28 / \$64

Grillo - Porta Del Vento, "Altroverso"
2024 - Sicily \$19 / \$34 / \$76

ORANGE

Trebbiano - Lammidia "Bianco Aromatico"
2023 - Abruzzo \$17 / \$30 / \$68

Cattarratto - il Censo "Praruar"
2021 - Sicily \$19 / \$34 / \$76

RED

Nebbiolo - Nino Costa, Langhe Nebbiolo
2023 - Piedmont \$17 / \$30 / \$68

Nerello Mascalese - Calabretta 'Cala Cala'
2020 - Sicily \$16 / \$28 / \$64

Corvina - Clementi, Valpolicella Classico
2024 - Veneto \$17 / \$30 / \$68 *served chilled

Montepulciano d' Abruzzo - Cantina Colonnella
2022 - Abruzzo \$15 / \$26 / \$60

Merlot/Cabernet Sauvignon - Chateau Massereau,
'Cuvee Tradition' 2023 - Bordeaux \$22 / \$39 / \$88