

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 - *Duck breast, ricotta, fig-clementine sauce*
\$20

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

Fusilli - *Whipped ricotta, braised leeks, aleppo pepper*
\$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

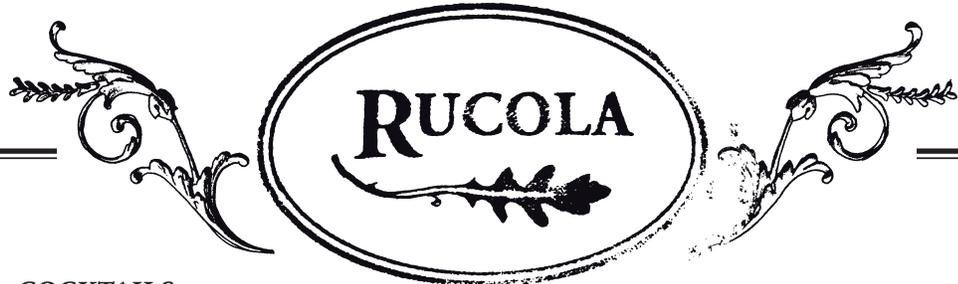
DESSERTS

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

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	\$8
Coke, Diet Coke, Root Beer	\$5
Lemonade or Iced Tea	\$6
Espresso or Americano	\$5
Cold Brew	\$7

WINES BY THE GLASS / QUARTINO / BOTTLE

SPARKLING

Domini Del Leone "Col Fundo" Veneto <i>prosecco</i> \$15 / \$60
Emilio "Nessun Dorma" Emilia Romagna <i>lambrusco</i> \$16 / \$64
Château Turcaud, Entre-Doux-Mers 2024 Bordeaux <i>sauvignon blanc, semillon</i> \$15 / \$26 / \$60
Almondo, 'Vignes Sparse' 2024 Piedmont <i>arneis</i> \$19 / \$34 / \$76
La Raia, Gavi 'Pleo' 2024 Piedmont <i>cortese</i> \$16 / \$28 / \$64
Porta Del Vento, 'Altroverso' 2024 Sicily <i>grillo</i> \$19 / \$34 / \$76

ORANGE

Lammidia "Bianco Aromatico" 2023 Abruzzo <i>trebbiano d' abruzzo</i> \$17 / \$30 / \$68
il Censo "Praruar" 2021 Sicily <i>catarratto</i> \$19 / \$34 / \$76

RED

Nino Costa, Langhe Nebbiolo 2024 Piedmont <i>nebbiolo</i> \$17 / \$30 / \$68
Calabretta 'Cala Cala' 2015/20 Sicily <i>nerello mascalese</i> \$16 / \$28 / \$64
Ficomontanino, 'Noble Kara' 2024 <i>*served chilled</i> Tuscany <i>sangiovese</i> \$17 / \$30 / \$68
Cantina Colonnella, 'Le Corone' 2023 Abruzzo <i>montepulciano d'abruzzo</i> \$15 / \$26 / \$60
Chateau Massereau, 'Cuvee Tradition' 2023 Bordeaux <i>merlot, cabernet sauvignon</i> \$22 / \$39 / \$88

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