

BRUNCH

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

French Toast—*Shokupan, maple syrup, mixed berry compote*
\$18

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

Crostino - *Ricotta, pickled watermelon rind, stone fruit, micro basil*
\$16

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 over easy 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 - *Arugula pesto, greenbeans, Parmigiano, walnuts*
\$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

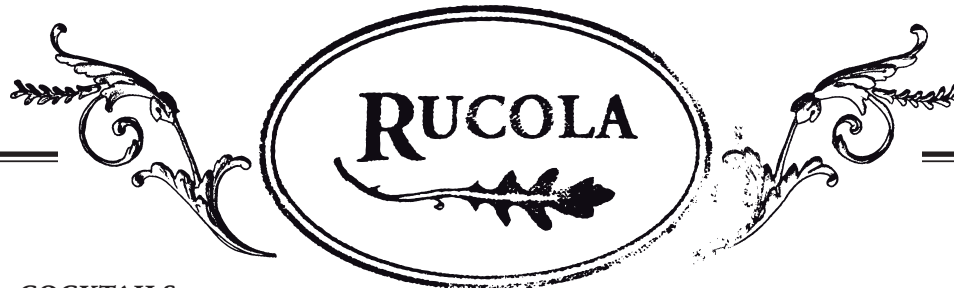
DESSERTS

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

DRAFT BEER (14oz)

Finback "Crispy Morning" Pilsner	\$12
Other Half "Green City" IPA	\$14

BOTTLED & CANNED BEER

Grimm "Weisse" Heffeweissbier (16 oz)	\$13
Von Trapp Vienna Lager	\$8
Oxbow Farmhouse Pale Ale	\$8
Graft "Birds of a Feather" Cider	\$8
Other Half NA IPA	\$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

Zanotto, Prosecco 'Frotolla' NV
Veneto <i>glera</i> \$15 / \$45 / \$75
La Poiesa 'Castalass' 2021
Emilia Romagna <i>barbera, bonarda</i> \$17 / \$68

WHITE

Château Turcaud, Entre-Deux-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
Etnella, '1 of 1200' 2023
Sicily <i>catarratto</i> \$15 / \$26 / \$60

ORANGE

Cantina Furlani, 'Altopiano' 2024
Trentino Alto Adige <i>muller thurgau</i> \$15 / \$26 / \$60
Fabio Ferracane, 'Guancia Bianca' 2023
Sicily <i>cattaratto</i> \$17 / \$30 / \$68

ROSATO

Herve Villemade, Rose 2025
Loire <i>pineay d'aunis</i> \$17 / \$30 / \$68

RED

Nino Costa, Langhe Nebbiolo 2024
Piedmont <i>nebbiolo</i> \$17 / \$30 / \$68
Cristiano Guttarolo, "Xira" 2025 <i>*served chilled</i>
Puglia <i>susumaniello</i> \$18 / \$32 / \$72
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