

## 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

Casarecce - *Eggplant, tomato, ricotta salatta*  
\$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

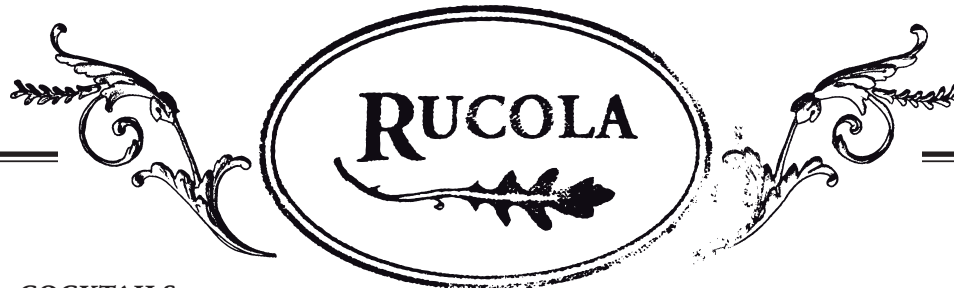
## DESSERTS

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           |
| <del>Cynar, Aperol</del>                    | <del>NNN</del> |
| <del>The New Rider</del>                    | <del>NNN</del> |
| <del>ginger, Maraschino liqueur, sage</del> | <del>NNN</del> |
| Aperol Spritz                               | \$16           |
| <del>Prosecco, club soda</del>              | <del>NNN</del> |
| Bloody Mary                                 | \$16           |
| <del>house made spicy tomato mix</del>      | <del>NNN</del> |
| Mimosa                                      | \$16           |
| <del>Prosecco with OJ</del>                 | <del>NNN</del> |
| <del>Cranberry (500ml)</del>                | <del>NNN</del> |

### DRAFT BEER (14oz)

|                             |      |
|-----------------------------|------|
| Other Half "Snaps" Lager    | \$12 |
| Other Half "Green City" IPA | \$14 |

### BOTTLED & CANNED BEER

|                                  |     |
|----------------------------------|-----|
| Jack's Abbey "Post Shift" Pils   | \$8 |
| 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                   |
| L'Archetipo, "Fiano" 2024                                      |
| Puglia   <i>fiano</i> \$15 / \$26 / \$60                       |

#### ORANGE

|                                                              |
|--------------------------------------------------------------|
| Fabien Jouves, 'Nectar des Dieux' 2025                       |
| Cahors   <i>sauvignon blanc, semillon</i> \$15 / \$26 / \$75 |
| Fabio Ferracane, 'Guancia Bianca' 2023                       |
| Sicily   <i>cataratto</i> \$17 / \$30                        |

#### ROSATO

|                                             |
|---------------------------------------------|
| Le Fraghe, Bardolino Chiaretto "Rodon" 2025 |
| Veneto   <i>corvina</i> \$15 / \$26 / \$60  |

#### 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 |