RUCOLA

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 - *Fig, ricotta, aged balsamic, hazelnut*
$16

SALADS

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

Escarole—*Toasted almonds, smoked feta, preserved lemon-wildflower honey vinaigrette*
$18

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

Campanelle- *Arugula pesto, 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

RUCOLA

COCKTAILS

Rucola Negroni $17
Gin, Cynar, Aperol

The New Rider $17
[illegible] ginger, Maraschino liqueur, sage

Aperol Spritz $16
Aperol, Prosecco, club soda

Bloody Mary $16
House made spicy tomato mix

Mimosa $16
Prosecco with OJ

Carafe (500ml) $36

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 | *glera $15 / $45 / $75*

La Poiesa 'Castalass' 2021
Emilia Romagna | *barbera, bonarda $17 / $68*

White

Château Turcaud, Entre-Deux-Mers 2024
Bordeaux | *sauvignon blanc, semillon $15 / $26 / $60*

Almondo, 'Vignes Sparse' 2024
Piedmont | *arneis $19 / $34 / $76*

La Raia, Gavi 'Pleo' 2024
Piedmont | *cortese $16 / $28 / $64*

L'Archetipo, "Fiano"2024
Puglia | *fiano $15 / $26 / $60*

Orange

Fabien Jouves, 'Nectar des Dieux' 2025
Cahors | *sauvignon blanc, semillon $15 / $26 / $75*

Fabio Ferracane, 'Guancia Bianca' 2023
Sicily | *cataratto $17 / $30*

Red

Nino Costa, Langhe Nebbiolo 2024
Piedmont | *nebbiolo $17 / $30 / $68*

Cristiano Guttarolo, "Xira" 2025 **served chilled*
Puglia | *susumaniello $18 / $32 / $72*

Cantina Colonnella, 'Le Corone' 2023
Abruzzo | *montepulciano d'abruzzo $15 / $26 / $60*

Chateau Massereau, 'Cuvee Tradition' 2023
Bordeaux | *merlot, cabernet sauvignon $22 / $39/ $88*

20 % Gratuity will be added to parties of six or more