

BRUNCH

House-made pastry of the day
\$5

Yogurt - *seasonal fruit, local honey, herbs*
\$7
Add granola—\$3

Crostino - *fresh ricotta, winter squash,
preserved lemon, aleppo pepper, cilantro*
\$9

Smoked salmon - *Black Seed everything bagel,
cream cheese, red onion, capers, dill*
\$14

Panettone bread pudding - *tahitian vanilla crema*
\$13

Country breakfast—*two over-easy eggs, bacon,
potatoes, toast*
\$12

SALADS

Arugula—*radishes,
celery seed vinaigrette, Parmigiano*
\$11

Escarole—*toasted almonds, smoked feta,
preserved lemon-wildflower honey vinaigrette*
\$13

Caesar—*Treviso, Parmigiano,
croutons, anchovy*
\$12

ENTRÉES

Farro—*Roasted squash, Tuscan
kale, porcini mushrooms, parmigiano*
\$17

Whole Roasted Brook Trout—*lemon, olives,
chili flake, parsley*
\$23

Pork Schnitzel—*arugula, capers,
brown butter, radishes*
\$18

SANDWICHES

Bacon, egg & cheese - *arugula*
\$8

Slow Roasted Pork—*speck, provolone, hot peppers,
pickled green tomatoes*
\$13

Fried Eggplant—*mozzarella,
basil pesto, tomato sauce, shaved fennel, arugula*
\$11

SIDES

Bacon
\$6

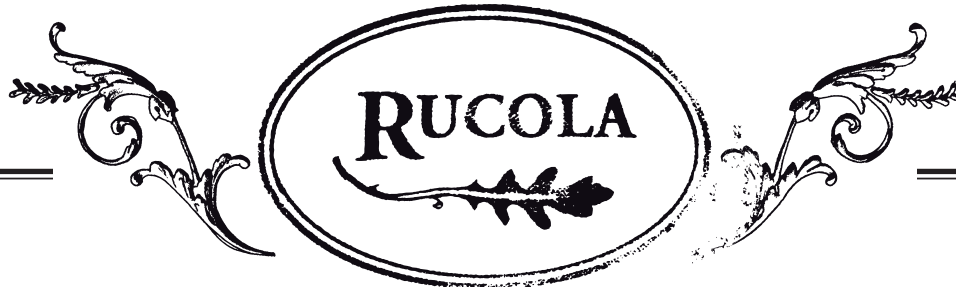
Housemade Italian Sausage
\$6

Home Fries
\$6

Avocado
\$4

DESSERT

Four & Twenty Blackbirds Pie of the Day
whipped cream
\$7



BRUNCH COCKTAILS

Mimosa	\$ 11
<i>Prosecco, orange juice</i>	
Bloody Mary	\$ 12
<i>Vodka, tomato, horseradish, Calabrian chili</i>	
Michelada	\$ 9
<i>Kolsch, lime, tomato, chili/salt rim</i>	
Rucola Bellini	\$ 12
<i>Moscato, peach puree, sage</i>	
The Baby Jane	\$ 13
<i>Faccia Brutto aperitivo, ginger beer, lemon</i>	
The New Rider	\$ 13
<i>Rye whiskey, maraschino, ginger, sage, lemon</i>	

DRAFT

Gaffel Kölsch (.2L/.4L)	\$4/\$8
Threes, Far Between (12oz)	\$ 9
Six Point Hootie APA (12oz/20oz)	\$7/\$11

BOTTLED BEER

Peroni (12oz)	\$ 5
Weihenstephaner Hefeweißbier (16.9oz)	\$ 7
St. Peter's English Ale (16.9oz)	\$10
Aspall Cider (22oz)	\$ 8
Clausthaler (<i>Non-Alcoholic</i>)	\$ 5
Sixpoint Meltdown DBL IPA (12oz)	\$ 7

NON ALCOHOLIC DRINKS

Freshly Squeezed Juice	\$ 8
<i>green juice or seasonal option</i>	
Martinellies Apple Juice	\$ 4
San Pellegrino Sodas	\$ 3
<i>Aranciata, Aranciata Rosso, Limonata, Pompelmo</i>	
Coke / Diet Coke	\$ 3
Club Soda / Ginger Ale / Tonic Water	\$ 3
Ginger Beer	\$ 4
IBC Root Beer	\$ 4

WINES BY THE GLASS 4.5oz / QUARTINO 8.5oz / BOTTLE

SPARKLING

Lambrusco - Fiorini, NV - Lombardy	\$12 / \$48
Prosecco - La Jara, NV - Veneto	\$11 / \$44

WHITE

Pinot Bianco - San Pietro,	
<i>2017 - Trentino/Alto-Adige \$11 / \$18 / \$44</i>	
Sauvignon Blanc/Semillon - Chateau Turcaud	
<i>2016 - Entre Deux Mers \$12 / \$20 / \$48</i>	
Chenin Blanc - Domaine la Croix des loges,	
<i>2017 - Loire Valley \$13 / \$21 / \$52</i>	
Erbaluce - Ferrando, "La Torrazza"	
<i>2015 - Piedmont \$12 / \$20 / \$48</i>	

Rebula - Terpin, "Quinto Quarto" orange	
<i>2017 - Delle Venezie \$18 / \$29 / \$72</i>	

ROSÉ

Zweigelt/Blafränkisch - Alexander Koppitsch	
<i>2017 - Austria \$14 / \$22 / \$56</i>	

RED

Nebbiolo - Nino Costa, Langhe Nebbiolo	
<i>2016 - Piedmont \$14 / \$22 / \$56</i>	
Sangiovese - Fattoria Zerbina, "Ceregio"	
<i>2016 - Emilia-Romagna \$12 / \$20 / \$48</i>	
Barbera - Roberto Ferraris, Barbera d'Asti,	
<i>2017- Piedmont \$13 / \$21 / \$52</i>	
Montepulciano d'Abruzzo - Cantina Colonella	
<i>2016 - Abruzzo \$10 / \$16 / \$40</i>	
Cabernet Franc - Les Tête Red NV - Loire Valley	
<i>\$14 / \$22 / \$56</i>	
Malbec - Chateau La Caminade	
<i>2016 - Cahors \$12 / \$20 / \$48</i>	