

BRUNCH

House-made pastry of the day

\$5

Yogurt - Seasonal fruit, local honey, herbs

\$7

Add granola—\$3

Toasted brioche - Nutella crema, toasted hazelnuts,  
sea salt

\$9

Smoked salmon - House made sourdough rye,  
watercress salad, sour cream

\$14

Dutch baby pancake - Seasonal fruit,  
Tahitian vanilla

\$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—Romaine, Parmigiano, croutons, anchovy

\$12

Add tuna—\$4

ENTRÉES

Warm Farro—Porcini crema, roasted squash, kale

\$15

Whole Roasted Brook Trout—Lemon, olives,  
chili flake, parsley

\$23

Pork Schnitzel—Brown butter, lemon, caper,  
arugula

\$18

SANDWICHES

Bacon, egg & cheese sandwich - Arugula,  
two farm eggs

\$8

Slow Roasted Pork—Speck, provolone, pickled green  
tomatoes

\$13

SIDES

Bacon \$6

Fennel sausage \$6

Home fries \$6

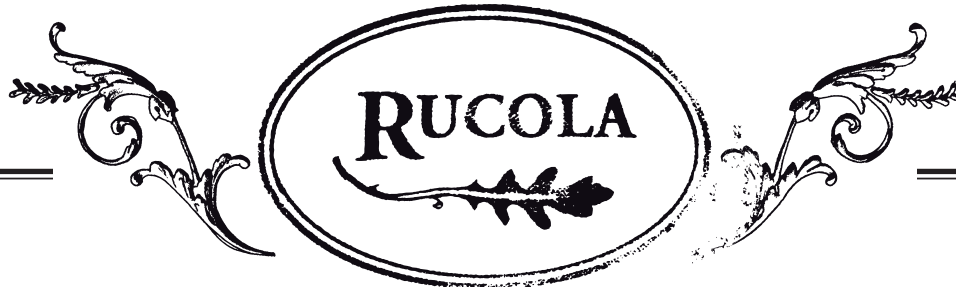
Avocado \$4

DESSERT

Four & Twenty Blackbirds Pie of the Day

Whipped cream

\$7



**BRUNCH COCKTAILS**

<b>Mimosa</b>	\$ 11
<i>Prosecco, orange juice</i>	
<b>Rucola Bloody Mary</b>	\$ 12
<i>Vodka, tomato, horseradish, Calabrian chili</i>	
<b>Michelada</b>	\$ 9
<i>Kolsch, lime, tomato, chilis/salt rim</i>	
<b>Bergotte</b>	\$ 12
<i>Gin, Cherry Heering, lemon, Prosecco</i>	
<b>Dark and Smokey</b>	\$ 12
<i>House-smoked white rum, ginger beer, lime</i>	
<b>The New Rider</b>	\$ 13
<i>Rye whiskey, maraschino, ginger, sage, lemon</i>	

**DRAFT**

Gaffel Kölsch (.2L/.4L)	\$4/\$8
Five Boroughs Gose (12oz/20oz)	\$6/\$10
Five Boroughs IPA (12oz/20oz)	\$6/\$10

**BOTTLED BEER**

Peroni (12oz)	\$ 5
Weihenstephaner Hefeweißbier (16.9oz)	\$ 6
St. Peter's English Ale (16.9oz)	\$ 9
Founder's Breakfast Stout (11.2oz)	\$ 6
Clausthaler ( <i>Non-Alcoholic</i> )	\$ 5
Rootstock Ciderworks Original Cider (12oz)	\$ 6

**NON ALCOHOLIC DRINKS**

<b>Green Juice</b>	\$ 8
<i>Freshly squeezed kale, cucumber, carrot, celery, parsley, ginger, &amp; lemon</i>	
<b>San Pellegrino Sodas</b>	\$ 3
<i>Aranciata, Aranciata Rosso, Limonata, Pompelmo</i>	
<b>Coke / Diet Coke</b>	\$ 3
<b>Club Soda / Ginger Ale / Tonic Water</b>	\$ 3
<b>Ginger Beer</b>	\$ 4
<b>IBC Root Beer</b>	\$ 4

**WINES BY THE GLASS/QUARTINO/BOTTLE**

**SPARKLING**

<b>Prosecco - La Jara, NV - Treviso</b>	\$12 / \$48
<b>Lambrusco - Zucchi, NV - Lombardy</b>	\$12 / \$48

**WHITE**

<b>Pinot Bianco - San Pietro 2015 - Trentino/Alto-Adige</b>	\$11 / \$18 / \$44
<b>Erbaluce - Rovellotti, Colline Novaresi "Il Criccone" Bianco 2014 - Piedmont</b>	\$13 / \$21 / \$52
<b>Sauvignon Blanc/Semillon - Chateau Turcaud 2015 - Entre Deux Mers</b>	\$11 / \$18 / \$44
<b>Chardonnay - Manoir de la Firetiere, "Tradition" 2015 - Loire Valley</b>	\$12 / \$19 / \$50
<b>Ribolla Gialla - Ronchi di Cialla, Colli Orientali del Friuli 2016 - Friuli-Venezia Giulia</b>	\$14 / \$22 / \$56

**ROSÉ**

<b>Hondarrabi Zuri - Señorío de Astobiza, "Txacoli de Álava Rosado" 2016 - Pais Vasco</b>	\$12 / \$19 / \$50
<b>Corvina/Rondinella - Azienda Vitivinicola Zenato, Bardolino Chiaretto 2016 - Veneto</b>	\$10 / \$16 / \$40

**RED**

<b>Pinot Noir - Vignoble Guillaume, Vin de Pays de Franche-Comté 2015 - Jura</b>	\$15 / \$24 / \$60
<b>Nebbiolo - Nino Costa, Langhe Nebbiolo 2015 - Piedmont</b>	\$14 / \$22 / \$56
<b>Sangiovese - Fattoria Zerbina, "Ceregio" 2014 - Emilia-Romagna</b>	\$11 / \$18 / \$44
<b>Montepulciano d'Abruzzo - Cantina Colonella 2015 - Abruzzo</b>	\$9 / \$15 / \$36
<b>Fumin - Azienda Agricola Ottin 2015 - Piedmont</b>	\$15 / \$24 / \$60
<b>Malbec - Chateau La Caminade, "Mission La Caminade" 2012 - Cahors</b>	\$10 / \$16 / \$40