



BRUNCH

House-made pastry of the day

\$5

Yogurt - *Seasonal fruit, local honey, herbs*

\$7

Add granola—\$3

Crostino - *Goat cheese, fresh figs, aged balsamic*

\$7

Arugula salad—*Shaved radish, celery seed vinaigrette, Parmigiano*

\$10

Caesar salad - *Romaine, Parmigiano, croutons, lemon, anchovy*

\$12

Dutch baby pancake - *Seasonal fruit, Tahitian vanilla*

\$13

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

\$8

Eggplant sandwich—*Fennel, mozzarella, basil, arugula*

\$10

Slow roasted pork sandwich - *Speck, provolone, hot peppers, pickled green tomatoes, aioli*

\$13

Roasted cauliflower—*Two eggs over-easy, romesco, green onions*

\$14

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

\$14

Warm farro—*Porcini crema, roasted squash, kale*

\$15

Pork schnitzel—*Brown butter, lemon, caper, arugula*

\$18

SIDES \$6

Bacon

Fennel sausage

Hash browns

DESSERT

Four & Twenty Blackbirds
pie of the day - *Whipped cream*

\$7

RUCOLA RESTAURANT - 190 DEAN STREET BROOKLYN, NY 11217 - 718.576.3209

BRUNCH SERVICE S-S 9AM-4PM - CALL FOR PICK-UP

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COCKTAILS

Mimosa	\$ 11
<i>Prosecco, orange juice</i>	
Rucola Bloody Mary	\$ 11
<i>Vodka, tomato, horseradish, Calabrian chili</i>	
Michelada	\$ 9
<i>Kolsch, lime, tomato, chili/salt rim</i>	
The Real Macau	\$ 11
<i>Rum, vermouth, Zucca, lapsang souchong</i>	
Dark and Smokey	\$ 11
<i>House-smoked white rum, ginger beer, lime</i>	
The New Rider	\$ 11
<i>Rye whiskey, maraschino, ginger, sage, lemon</i>	

DRAFT

Gaffel Kölsch (.2L/.4L)	\$4/\$8
Five Boroughs IPA (12oz/20oz)	\$6/\$10
Three's Brewing Vliet (12oz)	\$8

BOTTLED BEER

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

NON ALCOHOLIC DRINKS

Green Juice	\$ 8
<i>Freshly squeezed kale, cucumber, carrot, celery, parsley, ginger, & lemon</i>	
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/QUARTINO/BOTTLE

SPARKLING

Prosecco - <i>La Jara, NV - Treviso</i>	\$11 / \$44
Lambrusco - <i>Emilio, "Nessun Dorma" NV - Emilia-Romagna</i>	\$12 / \$48

WHITE

Pinot Bianco - <i>San Pietro 2015 - Trentino/Alto-Adige</i>	\$11 / \$18 / \$44
Erbaluce - <i>Rovellotti, Colline Novaresi "Il Criccone" Bianco 2014 - Piedmont</i>	\$13 / \$21 / \$52
Sauvignon Blanc/Semillon - <i>Chateau Turcaud 2015 - Entre Deux Mers</i>	\$11 / \$18 / \$44
Chenin Blanc - <i>La Croix des Loges, Anjou Blanc 2016 - Loire Valley</i>	\$13 / \$21 / \$52
Ribolla Gialla - <i>Ronchi di Cialla, Colli Orientali del Friuli 2016 - Friuli-Venezia Giulia</i>	\$14 / \$22 / \$56

ROSÉ

Gamay - <i>Emile Balland, Val de Loire "Les Beaux Jours" 2016 - Loire Valley</i>	\$13 / \$21 / \$52
Tempranillo - <i>Bodegas Las Orcas, Rioja Rosado "Solar de Randez" 2016 - Rioja</i>	\$11 / \$18 / \$44
Corvina/Rondinella - <i>Azienda Vitivinicola Zenato, Bardolino Chiaretto 2016 - Veneto</i>	\$10 / \$16 / \$40

RED

Pinot Noir - <i>Terres Dorées, Bourgogne Rouge 2015 - Jura</i>	\$15 / \$24 / \$60
Nebbiolo - <i>Nino Costa, Langhe Nebbiolo 2015 - Piedmont</i>	\$14 / \$22 / \$56
Sangiovese - <i>Fattoria Zerbina, "Ceregio" 2014 - Emilia-Romagna</i>	\$11 / \$18 / \$44
Barbera - <i>Roberto Ferraris, Barbera d'Asti, "I Suori", 2015 - Piedmont</i>	\$ 12 / \$19 / \$48
Montepulciano d'Abruzzo - <i>Cantina Colonella 2015 - Abruzzo</i>	\$9 / \$15 / \$36
Malbec - <i>Chateau La Caminade, "Mission La Caminade" 2015 - Cahors</i>	\$11 / \$18 / \$44