



BRUNCH

House-made pastry of the day

\$5

Yogurt - *Seasonal fruit, local honey, herbs*

\$7

Add granola—\$3

Ricotta Crostino - *Strawberry, toasted sesame seeds, sea salt*

\$7

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

\$10

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

\$12

Dutch baby pancake - *Roasted rhubarb, strawberries, Tahitian vanilla*

\$13

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

\$8

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

\$11

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

\$13

Roasted summer squash—*Two eggs over-easy, tomato sauce, pickled green tomatoes, harissa*

\$14

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

\$14

Warm farro—*Asparagus, hen of the woods mushrooms, green garlic, Grana Padano*

\$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 8-5 10AM-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>	
Earhart	\$ 11
<i>Cointreau, Creme de Violette, lemon, lavender</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 BEER

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

BOTTLED BEER

Peroni (12oz)	\$ 5
Tiger Lager (11.2oz)	\$ 5
Weihenstephaner Hefeweißbier (16.9oz)	\$ 6
St. Peter's English Ale (16.9oz)	\$ 9
St. Feuillien Saison (11.2oz)	\$ 6
Clausthaler (<i>Non-Alcoholic</i>)	\$ 5

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

WHITE

Pinot Bianco - *San Pietro 2015 - Trentino/Alto-Adige* \$11 / \$18 / \$44
Erbaluce - *Rovellotti, Colline Novaresi "Il Criccone" Bianco 2014 - Piedmont* \$13 / \$21 / \$52
Sauvignon Blanc/Semillon - *Chateau Turcaud 2015 - Entre Deux Mers* \$11 / \$18 / \$44
Chenin Blanc - *La Croix des Loges, Anjou Blanc 2016 - Loire Valley* \$13 / \$21 / \$52

Ribolla Gialla - *Ronchi di Cialla, Colli Orientali del Friuli 2016 - Friuli-Venezia Giulia* \$14 / \$22 / \$56

ROSÉ

Corvina/Rondinella - *Azienda Vitivinicola Zenato, Bardolino Chiaretto 2016 - Veneto* \$10 / \$16 / \$40
Gamay - *Emile Balland, Val de Loire "Les Beaux Jours" 2016 - Loire Valley* \$13 / \$21 / \$52
Barbera - *Andrea Scovero, Vino Rosato 2015 - Piedmont* \$14 / \$22 / \$55

RED

Nebbiolo - *Ettore Germano, Langhe Nebbiolo 2015 - Piedmont* \$14 / \$22 / \$56
Grenache/Carignan - *Ampelaia, "Unlitro" 2015 - Tuscany* \$11 / \$18 / \$55 (1L)
Sangiovese - *Fattoria Zerbina, "Ceregio" 2014 - Emilia-Romagna* \$11 / \$18 / \$44
Barbera - *Roberto Ferraris, Barbera d'Asti, "I Suori", 2015 - Piedmont* \$12 / \$19 / \$48
Montepulciano d'Abruzzo - *Cantina Colonella 2015 - Abruzzo* \$9 / \$15 / \$36
Malbec - *Chateau La Caminade, "Mission La*