



CHEESE

Sapore del Piave \$7
 Le Cousin \$7
 Saint Stephen \$8
 Roquefort Gabriel Coulet \$7
 SELECTION OF 3: \$17

CURED MEAT

24 mth Prosciutto San Daniele \$10
 Salami Toscano \$6
 Rosette de Lyon \$8
 Salami Cotto \$7
 SELECTION OF 3: \$18

VEGETABLE ANTIPASTI

Marinated Olives \$4
 Pickled Fennel \$5
 Giardiniera pickles \$6
 Eggplant Caponata \$7
 SELECTION OF 3: \$14

CHEF'S SELECTION OF CHEESE, MEAT AND VEGETABLE ANTIPASTI \$22

LUNCH

SALADS

Arugula—*Shaved radish, celery seed vinaigrette, Parmigiano*
 \$10

Heirloom Tomatoes—*Burrata, Maletti 6-year balsamico, Frantoio olive oil, basil*
 \$14

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

Caesar salad—*Romaine, Parmigiano, croutons, lemon, anchovy*
 \$12

ENTRÉES

Pizza del giorno

\$5

Warm farro—*Roasted summer squash, cherry tomatoes, arugula pesto, Grana Padano*

\$15

Whole roasted brook trout—*Lemon, olives, chili flake, parsley*

\$23

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

\$18

SANDWICHES

Caprese sandwich—*Heirloom tomatoes, fresh mozzarella, arugula pesto, balsamic vinegar*
 \$11

Niçoise tuna sandwich—*Black olive, anchovy, roasted peppers, arugula*
 \$12

Slow roasted pork sandwich—*Speck, provolone, pickled green tomatoes*
 \$13

SIDES

Corn on the Cob—*Sweet butter, Moliterno al Tartufo*

\$7

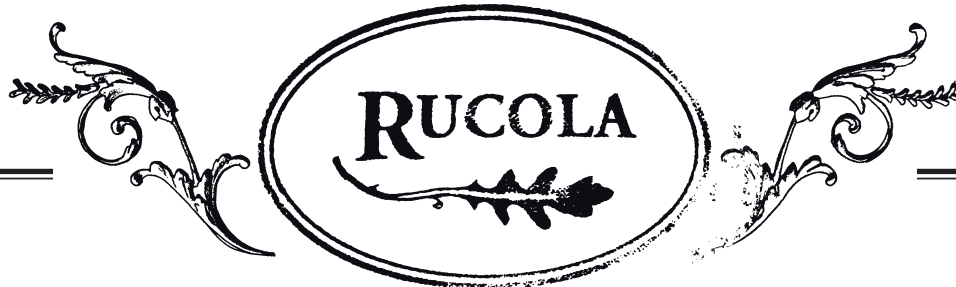
Grilled Zucchini—*Grana Padano, chili flakes, oregano*

\$7

DESSERT

Four & Twenty Blackbirds pie of the day
 Whipped cream
 \$7

Chocolate pudding
 Whipped cream, olive oil, sea salt
 \$7



LUNCH COCKTAILS

Mimosa	\$ 11
<i>Prosecco, orange juice</i>	
Italian 75	\$ 11
<i>Hayman's Old Tom Gin, lemon, Prosecco</i>	
Rucola Bloody Mary	\$ 11
<i>Vodka, tomato, horseradish, Calabrian chili</i>	
Michelada	\$ 9
<i>Kolsch, lime, tomato, chilis/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
Coney Island IPA (12oz/20oz)	\$6/\$10
Three's Brewing Vliet (12oz)	\$8

BOTTLED BEER

Fat Tire Belgian Style Ale (12oz)	\$7
Weihenstephaner Hefeweißbier (16.9oz)	\$6
St. Peter's English Ale (16.9oz)	\$9
St. Feuillien Saison (11.2oz)	\$6
Clausthaler (Non-Alcoholic)	\$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 - *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

Tempranillo - *Bodegas Las Orcas, Rioja Rosado "Solar de Randez" 2016 - Rioja* \$11 / \$18 / \$44

RED

Pinot Noir - *Vignoble Guillaume, Vin de Pays de Franche-Comté 2015 - Jura* \$15 / \$24 / \$60
 Nebbiolo - *Ettore Germano, Langhe Nebbiolo 2015 - Piedmont* \$14 / \$22 / \$56
 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 Caminade" 2015 - Cahors* \$11 / \$18 / \$44