



BREAD

WARM HOUSE-MADE FOCACCIA whipped ricotta. . . 9

SALADS

BUTTER LETTUCES. . . 21

pickled rhubarb, puffed wild rice, "everything" dressing

GRILLED CALAMARI SALAD. . . 24

olives, chickpeas, celery, red onion, lettuces



SANDWICHES

THE RESIDENT GREEK. . . 23

smashed chickpea, cucumber, kalamata olives, feta cheese, and wild arugula on sesame focaccia

CHICKEN SALAD. . . 24

fava-tahini hummus, red onion, and garlic aioli on sesame focaccia

THE SANDWICH THAT MADE ME CRY IN ROME. . . 23

veal spezzatino, pancetta, braised greens & pecorino on a roman baguette

GRASS-FED BRISKET. . . 26

griddled on sourdough with pickled broccoli rabe, aged cheddar, and horseradish aioli

VARIETY BURGER grass-fed beef brisket, liver, heart & bone marrow. . . 27

with caramelized onions & fontina on a sesame milk bun, served with beef fat-fried potatoes

SIDES

MARKET LETTUCES. . . 9

BEEF FAT-FRIED POTATOES with garlic aioli . . . 9



DESSERTS

JANE'S FAMOUS COOKIES. . . 4 ea

CHOCOLATE OLIVE OIL CAKE. . . 12

coconut cream, market cherries, mint

we take food allergies very seriously!

if you have a food allergy, please notify us immediately. however, please note that we work in a small space that handles nuts, fish, shellfish, gluten, dairy and eggs. while we follow strict protocols to keep our ingredients separate, we cannot completely guarantee the absence of cross-contamination within our kitchen.

HOUSE COCKTAILS

AMERICANO	16
berto red bitter, sweet vermouth, club soda	
ALPINE START	16
gran classico alpine bitter, lemon, tonic, olive	
EAST VILLAGE SPRITZ	17
cappelletti apertivo, lemon, prosecco	
MAI TAI	19
white and dark rums, walnut orgeat, lime, nutmeg	
WHITE MEZCAL NEGRONI	20
mezcal, suze, cocchi americano, quinquina blanc	
HUSBAND DAN	20
japanese whisky, cynar, sweet vermouth, angostura	



BOOZE-FREE

AMARO GINGER MULE	15
pathfinder “hemp & root,” ginger beer, lemon	
SPARKLING ROSÉ wolffer, NY	13
SPARKLING JASMINE TEA saicho, UK	13
PHONY NEGRONI st. agrestis, NY	13
ALTHLETIC BREWING run wild IPA, CT	8
CASAMARA “isla” amaro club soda, MI	7

WINE BY THE GLASS

MONTLOUIS-SUR-LOIRE BRUT CHENIN	19
la taille aux loups, NV, loire, FR	
SPARKLING ROSÉ GRIGNOLINO	18
vicara, NV, piedmont, IT	
RIESLING TROCKEN	18
j.b. becker “wallufer,” 2022, rheingau, DE	
SAUVIGNON BLANC+++	21
zillinger “parcellaire,” 2021, weinviertel, AT	
ORANGE WINE INSOLIA	18
il censo “gurte,” 2023, sicily, IT	
SAUMUR ROSÉ CAB FRANC	17
romain guiberteau, 2024, loire, FR	
MALLORCA TINTO	17
mesquida mora “sincronia,” 2024, balearic islands, ES	
TINTILLA	18
alberto orte “vara y pulgra,” 2022, jerez, ES	

BEER + CIDER

PILSNER kebc “infinite machine,” NY -12oz-	10
GRAPEFRUIT IPA ghostfish (GF), WA -12oz-	10
PALE ALE transmitter “bny5,” NY -16oz-	13
BROWN ALE trappistes “rochefort 8,” BE -11oz- .	16
SPARKLING CIDER graft “farm flor,” NY -12oz- 12	