



BREAD

WARM HOUSE-MADE FOCACCIA whipped ricotta. . . 9

SALADS

BUTTER LETTUCES. . . 21

pickled rhubarb, sourdough crisps, puffed wild rice, “everything” dressing

GRILLED CALAMARI SALAD. . . 24

olives, chickpeas, celery, red onion, lettuces



SANDWICHES

ROOT VEG TOASTIE. . . 23

griddled on sourdough with roasted beets, celery root, goat cheese & preserved lemon salsa verde

CHICKEN SALAD ON SESAME FOCACCIA. . . 24

fava-tahini hummus, red onion, and garlic aioli, served with beef fat-fried potatoes

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 HAZELNUT MOUSSE BAR. . . 12

cocoa nib brittle, chocolate caramel

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	
X-TINI	19
dry gin, cocchi americano, fino sherry, orange bitters	
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 PINOT NOIR	16
ultraviolet, NV, north coast, CA	
VERDICCHIO DI MATELICA	16
colpaola, 2024, marche, IT	
BOURGOGNE TONNERRE CHARDONNAY	21
domaine marsoif, 2023, burgundy, FR	
CERASUOLO D’ABRUZZO	18
torre dei beati, ’25, abruzzo, IT	
CHILLED RED BARDOLINO	17
monte del fra, 2024, veneto, IT	
ETNA ROSSO	19
terrazze dell’etna “carusu,” 2019, sicily, IT	
CÔTES DU RHÔNE	17
mas de libian “khayyam,” 2023, rhône, FR	
CABERNET SAUVIGNON	21
lexington wine co, 2016, santa cruz, CA	



BEER + CIDER

MEX-STYLE LAGER green state extra, VT -12oz-	9
IPA talea “fresh coast,” NY -12oz-	10
CHERRY SOUR transmitter, NY -16oz-	13
BROWN ALE trappistes “rochefort 8,” BE -11oz-..	16
SPARKLING CIDER graft “farm flor,” NY -12oz-	12