



Starters

JANE'S PASTRY
chocolate orange scone
... 7

WARM SOURDOUGH
grass-fed butter & orchard preserves
... 9

WHIPPED RICOTTA TOAST
apples, pepitas, peppercorn, spiced honey
... 14

CHICORY SALAD
sesame-spiced walnuts, orchard fruits, white balsamic
... 17



Brunch Mains

BUCKWHEAT PANCAKES
poached quince, mascarpone, maple syrup
... 20

RIBOLLITA 11 half / 21 whole
our Tuscan vegetable soup with black cabbage, white beans,
breadcrumbs, parm and poached eggs

TUSCAN BREAKFAST
fried eggs, "cacio e pepe" polenta, pork breakfast sausage
... 23

THE SANDWICH THAT MADE ME CRY IN ROME
veal spezzatino, pancetta, braised greens, pecorino
served with a l'il salad
... 27

FRIED MORTADELLA
with fontina + marbled egg on a sesame milk bun
served with home-fried potatoes
... 20

GRASS-FED BEEF & RICOTTA MEATBALLS
"cacio e pepe" polenta
... 27

VARIETY BURGER
grass-fed brisket, liver, heart & bone marrow
with caramelized onions, fontina and aioli on a sesame milk bun,
served with home-fried potatoes
... 27

add a fried egg +3 / add bacon +3



Sides

CRISPY BACON
... 9

PORK BREAKFAST SAUSAGE
... 11

HOME-FRIED POTATOES
... 9

SIDE OF TWO EGGS
... 8

"CACIO E PEPE" POLENTA
... 12



Cocktails

MIMOSA...15
choice of fresh orange or grapefruit

HEY SAILOR! SPRITZ...15
grapefruit, salers gentian, prosecco, soda

NEGRONI SBAGLIATO ...15
berto bitter, vermouth, prosecco

INSIGNIFICANT STORM...17
tequila, berto bitter, green chartreuse, lime

WHITE MEZCAL NEGRONI...18
mezcal, cocchi americano, suze, quinquina blanc

Brunch Bloodys

BLOODY MARY...15
classic with vodka

BLOODY BRODO...16
classic with bone broth, roasted garlic & chili

SMOKY MARIA...16
mezcal, chili, lime





CAFFEINE!

LA COLOMBE COFFEE . . . 6

HOT OR COLD COFFEE

brazil “nossa mesa”

IN PURSUIT OF TEA . . . 6

HERBAL

lemon verbena, morocco

chamomile, greece

organic peppermint, oregon

rooibos, south africa

GREEN

jade spring, china

hojicha, japan

OOLONG

nantou “four seasons,” taiwan

BLACK

assam, india

masala chai, india

SHU PU-ERH

loose leaf, china

OAT MILK / ORGANIC HONEY +1

WINE BY THE GLASS

BUBBLES

SPARKLING ROSÉ EXTRA DRY 18

thierry tissot, 2023, bugey, FR

CRÉMANT DE BOURGOGNE 21

bruno dangin “cuvée blanche,” NV, burgundy, FR

WHITE

RIESLING selbach-oster, '23, mosel, DE 17

L'ETOILE CHARDONNAY 19

philippe vandelle, '23, jura, FR

ORANGE

PROCANICO marini “zero8,” '24, lazio, IT 17

PINK

AZORES ROSÉ insula, '23, azores, PT 16

CHILLED RED

PRIMITIVO fatalone “teres,” '24, puglia, IT 18

RED

GAMAY liska, '23, willamette valley, OR 18

MENCÍA c. marquez perez “parajes,” '23, bierzo, ES 16



BOOZE-FREE!

NOR'EASTER SPRITZ cranberry shrub, tonic, lemon . 13

AMARO GINGER MULE pathfinder, ginger beer 15

PHONY NEGRONI st. agrestis, BK 13

N/A IPA athletic brewing “run wild,” CT 8

HOT APPLE CIDER 8

HOT CHOCOLATE 9

BEER & CIDER

PILSNER zero gravity “pisolino” NY – 16oz- 11

FARMHOUSE SAISON transmitter S4, NY – 16oz- . 13

IPA fiddlehead, VT -16oz- 12

SPARKLING CIDER

farnum hill “extra dry,” NH – 6oz glass- 12

