



Starters

JANE'S PASTRY of the DAY
... 7

WARM SOURDOUGH
grass-fed butter & house-made preserves
... 9

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

CHICORY SALAD
sesame-spiced walnuts, orchard vinaigrette
... 17



Brunch Mains

BUCKWHEAT PANCAKES
blueberry, 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

WET JANUARY / ALL DRINKS \$10

MIMOSA

EAST VILLAGE SPRITZ

MOSCOW MULE

NEGRONI SBAGLIATO

GRAPEFRUIT GIN & TONIC

MARGARITA
sub mezcal +2

BLOODY MARY
add Brodo bone broth +2

HOT CIDER WITH BOURBON

CRISPY ITALIAN WHITE WINE

AZORES DRY ROSÉ

NEBBIOLO





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 PET NAT.....18

hager matthias, ’21, kamptal, AT

CHAMPAGNE BRUT24

goutorbe-bouillot “reflets de riviere,” NV, marne, FR

WHITE

RIESLING SMARAGD fischer, ’20, wachau, AT18

CHABLIS jean dauvissat, ’23, burgundy, FR22

ORANGE

MALVASIA piquentum, ’22, istria, HR.....18

PINK

AZORES ROSÉ insula, ’23, azores, PT16

CHILLED RED

PRIMITIVO fatalone “teres,” ’24, puglia, IT18

RED

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

CABERNET BLEND cain “cuvee NV18,” napa, CA..... 21



BOOZE-FREE!

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

MONKEY FIZZ spiced apple, pineapple, lemon, soda ... 12

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

BEER & CIDER

PILSNER talea “al dente” NY – 16oz- 11

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

IPA fiddlehead, VT -16oz- 12

SPARKLING CIDER

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

