



Starters

JANE'S PASTRY OF THE DAY

chocolate orange scone
... 7

WARM SOURDOUGH

grass-fed butter & orchard preserves
... 9

WHIPPED RICOTTA TOAST

apples, hazelnuts, peppercorn, spiced honey
... 14

CHICORY SALAD

sesame-spiced walnut, orchard fruits, white balsamic
... 17



Brunch Mains

FRENCH TOAST

whipped cream, orchard butter, maple syrup
... 20

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, crispy bacon
... 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

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

FRENCH 75...17

dry gin, lemon, prosecco

AN INSIGNIFICANT STORM...17

tequila, berto bitter, green chartreuse, lime

ARCHIPELAGO...17

mezcal, cappelletti, pineapple, lime

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 beleza

IN PURSUIT OF TEA . . . 6

HERBAL

lemon verbena, morocco

chamomile, greece

organic peppermint, oregon

rooibos, south africa

GREEN

jade spring, china

hojicha, japan

OO LONG

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 18

fabrice gasnier “la cravantine,” ’23, loire, FR

CREMANT DU JURA BRUT21

philippe vandelle, NV, jura, FR

WHITE

RIESLING selbach-oster, ’23, mosel, DE17

VOUVRAY aubuisieres “le petit clos,” ’23, loire, FR19

ORANGE

PROCANICO marini “zero8,” ’24, lazio, IT17

PINK

CHAO DE LAVA ROSÉ insula, ’23, azores, PT16

CHILLED RED

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

RED

PINOT NOIR dunites, ’23, SLO coast, CA 20

MENCÍA c. marquez perez “parajes,” ’23, bierzo, ES 17



BOOZE-FREE!

MONKEY FIZZ spiced cider, soda, lemon 12

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

AMARO GINGER MULE pathfinder, ginger beer 15

PHONY NEGRONI st. agrestis, BK 9

CASAMARA amaro club soda “isla,” MI 7

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

BEER & CIDER

LAGER singlecut “frequency“ NY – 12oz- 9

IPA fiddlehead, VT –12oz- 9

OKTOBERFEST zero gravity, VT – 12oz- 7

SPARKLING CIDER

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

