



Starters

MUG OF HEARTH BRODO

... 8



JANE'S PASTRY of the DAY

... 8

WARM SOURDOUGH

grass-fed butter & gooseberry/raspberry
preserves
... 9

RICOTTA TOAST

tomato, basil, corn
... 19

BUTTER LETTUCES

pickled rhubarb, puffed wild rice,
“everything” dressing
... 17

Brunch Mains

BUCKWHEAT PANCAKES

caramelized bananas, crème anglaise, pistachios, maple-rum syrup
... 24

SOURDOUGH FRENCH TOAST

strawberry-rhubarb, mascarpone, maple syrup
... 24

TUSCAN BREAKFAST

sunnyside up eggs, “cacio e pepe” polenta, pork breakfast sausage
... 24

GRASS-FED BEEF BRISKET HASH

sunnyside up eggs, aged cheddar, pickled red onion
... 28

CRISPY FISH CAKE SANDWICH

with cucumber and spicy remoulade on a sesame milk bun
... 24

THE SANDWICH THAT MADE ME CRY IN ROME

veal spezzatino, pancetta, braised greens, pecorino
... 27

VARIETY BURGER

with caramelized onions & fontina on a sesame milk bun,
served with beef fat-fried potatoes
... 27

add a fried egg +3 / add bacon +3



Sides

CRISPY BACON

... 10

PORK BREAKFAST SAUSAGE

... 12

HOME-FRIED POTATOES

... 10

SIDE OF TWO EGGS

... 8

SIDE OF SAUTÉED GREENS

... 13

“CACIO E PEPE” POLENTA

... 13

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.



Cocktails

\$15

MIMOSA

LAMBRUSCO SPRITZ

GRAPEFRUIT GIN & TONIC

SPICY MARGARITA

sub mezcal +2

BLOODY MARY

add Brodo bone broth +2
add a tiny beer on the side +4

CARAJILLO

cold frothy espresso + licor 43

BUCKET of TINY BEERS

6 tiny high lifes \$24

\$17

CHERRY COSMO

HOT n' DIRTY MARTINI

vodka or gin, spicy brine,
guindilla pepper

MAI TAI

WHITE MEZCAL NEGRONI

PAPER PLANE





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

BUBBLY

SPARKLING ROSÉ serol, ’24, loire, FR 18

MONTLOUIS BRUT la taille aux loups, NV, loire, FR 19

WHITE

RIESLING jb becker “wallufer,” ’22, mosel, DE..... 18

ROERO ARNEIS san giuliano, ’22, piedmont, IT.. 16

SAUV BLANC++ zillinger, ’21, weinviertel, AT 19

ORANGE-YOU-CURIOUS?

INSOLIA il censo “gurte,” ’23, sicily, IT 18

ROSÉ

SAUMUR ROSÉ guiberteau, ’24, loire, FR..... 17

CHILLED RED

CARBONIC SANGIOVESE

roccafiore “melograno,” ’24, umbria, IT..... 16

RED

LANGHE NEBBIOLO germano, ’24, piedmont, IT..20

TINTILLA orte “vara y pulgar,” ’22, jerez, ES..... 18

G/S/M terre rouge, ’16, sierra foothills, CA.....19



BOOZE-FREE!

CHERRY LIME RICKEY 13

SPARKLING JASMINE TEA saicho, UK 13

SPARKLING ROSÉ wolffer, NY..... 14

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

FRESH OJ or GRAPEFRUIT 7

BEER & CIDER

MEXICAN-STYLE LAGER ZG “extra” VT – 12oz- 10

GRAPEFRUIT IPA ghostfish (gluten-free), WA – 12oz- 10

PALE ALE transmitter “BNY5,” NY – 16oz- 13

BELGIAN DARK trappiste “rochefort 8,” BE – 11oz- .. 16

SPARKLING CIDER graft “farm flor,” NY – 12oz- 12