



SNACKS

WARM HOUSE-MADE FOCACCIA whipped ricotta. . . 9

GAZPACHO market tomato, cucumber, sourdough garlic croutons. . . 12

SALADS

UPSTATE PIZZERIA SALAD. . . 21

little gems, pecorino, garlic croutons, zesty italian dressing

WARM SUMMER VEGETABLES. . . 24 *add cantabrian anchovies + 5*

market vegetables, new potatoes, soft boiled egg, garlicky anchovy dressing

LUNCH IN TUSCANY. . . 26

sicilian tuna, tomatoes, white beans, red onion, capers, basil, garlic croutons

GRILLED CALAMARI SALAD. . . 24

olives, chickpeas, celery, red onion, little gem lettuces



SANDWICHES

MELTY MOZZARELLA & EGGPLANT. . . 23

griddled on sourdough with salsa verde, served with a side of our tomato gazpacho for dipping

B.L.T. . . 20

crispy bacon, little gem lettuces, Cherry Lane tomatoes & garlic aioli on toasted sourdough

THE SANDWICH THAT MADE ME CRY IN ROME. . . 23

veal spezzatino, pancetta, braised greens & pecorino on a roman baguette

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

FANCY POPSICLES. . . 7 ea

HONEY PANNA COTTA. . . 12

blackberries, basil, buckwheat cookies



HOUSE COCKTAILS

ROSÉ VERMOUTH HIGHBALL 15

cocchi rosa, lemon, club soda

BASQUE SPRITZ 17

atxa pacharan, basque cider vermouth, prosecco, olive

HEARTH VESPER MARTINI 19

amass dry gin, farmhouse vodka, cocchi americano

CLASSIC DAIQUIRI 18

ten to one rum, dr. bird rum, simple syrup, fresh lime

WHITE MEZCAL NEGRONI 19

mezcal, avèze, cocchi americano, quinquina blanc

BOULEVARDIER 12e RUE 20

bourbon, rhubarb amaro, barolo chinato

BOOZE-FREE

HIBISCUS ARNOLD PALMER 8

JASMINE GINGER HIGHBALL 13

SPARKLING ROSÉ wolffer, NY 13

SPARKLING RED muri “fade to black,” DK 14

AMARO FALSO st. agrestis, NY 12

ALTHLETIC BREWING mexican copper, CT 8

CASAMARA “isla” amaro club soda, MI 7

WINE BY THE GLASS

CREMANT DU JURA BRUT 21

philippe vandelle, NV, jura, FR

ROSÉ PET NAT 18

domaine serol “turbulent,” ’23, loire, FR

RIESLING 17

gunther steinmetz “brauneberger,” ’19, mosel, DE

PINOT BIANCO 18

elena walch, ’24, alto adige, IT

ROSÉ 16

umathum, 2024, burgenland, AT

ORANGE 19

movia rebula, 2022, goriska brda, SI

CHILLED RED 17

i garagisti “garage,” 2022, sardinia, IT

DÃO TINTO 16

freire lobo “granite terroir,” 2021, dão, PT

BOBAL++ 17

micaela rubio “el reflejo,” ’20, castilla-la mancha, ES

BEER + CIDER

LAGER 11

zero gravity “green state” VT -16oz can-

PALE ALE 13

transmitter “BDNY,” NY -16oz can-

CIDRE DE NORMANDIE 13

dupont, FR -6oz glass-