



Starters

MUG OF HEARTH BRODO

... 8



JANE'S PASTRY of the DAY

... 8

WARM SOURDOUGH

grass-fed butter & house-made preserves

... 9

RICOTTA TOAST

tomato, basil, corn

... 17

UPSTATE PIZZERIA SALAD

gem lettuces, tomato, red onion, garlic croutons,
pecorino, zesty italian dressing

... 19



Brunch Mains

BUCKWHEAT PANCAKES

blueberry compote, cream cheese glaze, cinnamon streusel

... 24

TUSCAN BREAKFAST

2 fried eggs, "cacio e pepe" polenta, pork breakfast sausage

... 24

GRASS-FED BEEF BRISKET HASH

2 fried eggs, aged cheddar, pickled red onion

... 31

BACON, EGG, AND CHEESE

on a sesame milk bun with spicy mayo & home-fried potatoes

... 22

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

SAUTEED MARKET GREENS

... 14

"CACIO E PEPE" POLENTA

... 10

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

EAST VILLAGE SPRITZ

GRAPEFRUIT AMERICANO

KENTUCKY MULE

bourbon, lime, ginger beer

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 high life pony beers \$22

\$17

FRENCH 75

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

BRUT ROSAT caselloig “corpinnat”, NV, pendes, ES 18

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

WHITE

SALINA BIANCO caravaglio, ’25, sicily, IT 17

CHARDONNAY lioco, ’24, sonoma, CA
..... 19

ORANGE-YOU-CURIOUS?

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

ROSÉ

KAMPTAL ROSÉ brundlmayer, ’24, kamptal, AT . 17

SICILIANE ROSATO bonavita, ’25, sicily, IT 18

CHILLED RED

“MON ROUGE” jurtschitsch, ’24, kamptal, AT 18

RED

LANGHE NEBBIOLO

ettore germano, ’24, piedmont, IT 18

BOURGOGNE PINOT NOIR

vincent brunier ’20 burgundy, FR 19

BOOZE-FREE!

AGAVE REVIVER rosemary, lime, agave, ginger beer 13

FRESH LEMONADE 8

SPARKLING ROSÉ wolffer, NY 13

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

FRESH OJ or GRAPEFRUIT JUICE 8

BEER & CIDER

PILSNER ZG “green state” VT – 12oz- 10

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

RASPBERRY SOUR transmitter “PH4,” NY – 16oz- ... 13

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