



Starters

MUG OF HEARTH BRODO
... 8



JANE'S PASTRY of the DAY
... 8

WARM SOURDOUGH
grass-fed butter & rhubarb marmalade
... 9

WHIPPED RICOTTA TOAST
spring peas, peppercorn honey
... 16

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

FRIED FISH SANDWICH
wild striped bass, cucumber, chili remoulade
... 28

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

"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

LEMON DROP MARTINI

MAI TAI

WHITE MEZCAL NEGRONI

JACK ROSE
applejack, strawberry + lemon



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 vicara, NV, piedmont, IT 18

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

WHITE

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

TXAKOLINA artomaña, ’24, basque country, ES ... 17

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

ORANGE-YOU-CURIOUS?

“CURTIMENTA” favonius, ’24, lisboa, PT 17

ROSÉ

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

CERASUOLO torre dei beati, ’25, abruzzo, IT 18

CHILLED RED

ST.-NICOLAS DE BOURGUEIL CAB FRANC

estelle cognard, ’23, loire, FR 16

RED

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

ENFER D’ARVIER thomain, ’23, valle d’aosta, IT..20

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



BOOZE-FREE!

STRAWBERRY SHRUB SODA 13

AMARO GINGER MULE 15

PHONY NEGRONI st. agrestis, BK..... 13

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

FRESH OJ or GRAPEFRUIT 7

BEER & CIDER

PILSNER kings county “infinite machine,” NY – 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