



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	9
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

BRUT CHAMPAGNE	24
gonet-medeville, NV, montagne de reims, 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
michaela 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-	