



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 vegetables, 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

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

THE SANDWICH THAT MADE ME CRY IN ROME

veal spezzatino, pancetta, braised greens, pecorino

... 27

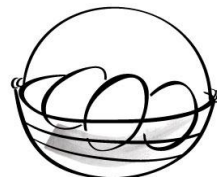
VARIETY BURGER

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

Cocktails

\$15

MIMOSA

EAST VILLAGE SPRITZ

NEGRONI SBAGLIATO

GRAPEFRUIT GIN & TONIC

SPICY MARGARITA

sub mezcal +2

BLOODY MARY

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



BUCKET of TINY BEERS

6 tiny beers \$24

\$17

LEMON DROP MARTINI

STRAWBERRY DAIQUIRI

MAI TAI

PAPER PLANE

ESPRESSO MARTINI

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.



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

OO LONG

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

ROSÉ PET NAT kivelstadt, '23, sonoma, CA..... 18

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

WHITE

RIESLING ludes “thornicher,” '24, mosel, DE..... 18

VERDICCHIO colpaola, '24, marche, IT..... 16

ANJOU CHENIN juhepie, '20, loire, FR..... 21

ORANGE-YOU-CURIOUS?

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

ROSÉ

CAB FRANC guiberteau, '24, loire, FR 17

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

CHILLED RED

BARDOLINO monte del fra, '24, veneto, IT 17

RED

ETNA ROSSO terrazze dell’etna, '22, sicily, IT 19

CÔTES DU RHONE mas de libian, '23, rhône, FR 17

ENFER D’ARVIER thomain, '23, valle d’aosta, IT.. 18

CABERNET SAUVIGNON lexington, '16, CA.....21



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

SPARKLING JASMINE TEA saicho, UK 13

FRESH OJ or GRAPEFRUIT 7

BEER & CIDER

MEXICAN-STYLE LAGER

green state extra, VT – 12oz- 9

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

CHERRY SOUR transmitter, NY – 16oz- 13

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

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