

SMALL PLATES & SHARES

BROWN SUGAR ESPRESSO STICKY BUNS 12
brown butter oat crumble

TOMATO BRUSCHETTA 7
local tomatoes, lemon aioli, basil 7 *add prosciutto* 6

TATER TOTS 15
spicy mayo

BURRATA 20
local tomatoes, basil, grilled bread

ARTICHOKE DIP 15
carmalized onions, corn flatbread

CHEESE & SALUMI

served with gardeniera & a housemade fennel-raisin semolina roll

CHEESE BOARD 3 FOR 18
Noblette (cow, PA) | Red Rock (cow, WI)
Manchego (sheep, Spain) | Brebirsousse (sheep, NY)
Vampire Slayer (cow, PA) | Honey Goat Gouda (goat, NY)

SALUMI BOARD 3 FOR 22
Prosciutto di Parma | Cacciatorini | Speck
Finochietta | Beef Bresaola

SALAD

CHICKEN CONFIT SALAD 22
frisée, green beans, fingerling potatoes, mustard vinaigrette

CRISPY SHRIMP SALAD 20
little gem lettuce, radish, tomato, cucumber, white bbq sauce

FARRO & QUINOA SALAD 18
sautéed corn, tomatoes, pumpkin seeds, dried cherries
add fried egg 3

SIDES

PORK SAUSAGE PATTY 8

TWO EGGS YOUR WAY 8
with grilled semolina

FRENCH FRIES 8

MIXED FRUIT 8



BRUNCH MENU

MAINS

PUMPKIN BREAD FRENCH TOAST 18
cream cheese icing, candied pumpkin seeds

STEAK & EGGS 25
baked eggs in marinara sauce, grilled semolina

SAUSAGE CAVATELLI 22
pork sausage, tuscan kale, lemon

FRIED CHICKEN BLT 18
fried chicken thigh, pickled green tomatoes, applewood smoked bacon

SAUSAGE, EGG & CHEESE 18
turkey sausage, fontina, spicy ketchup, housemade english muffin

PROSCIUTTO & MOZZARELLA SANDWICH 18
local mozzarella, toasted focaccia

GRILLED PORTOBELLO SANDWICH 18
roasted garlic aioli, arugula, fontina
add prosciutto 6

4-CHEESE GRILLED CHEESE 13
fontina, provolone, mozzarella, cheddar
add bacon 5

TAYLOR HAM & CHEESE SPAGHETTI 22
housemade spaghetti, fonduta sauce

RIGATONI BOLOGNESE 22
pork, veal, beef, parmesan

Please inform your server of any allergies or dietary restrictions.
Consuming raw or undercooked foods may increase your risk of foodborne illness.
An automatic gratuity of 20% will be included for parties of 6 or more.
A 3% fee will be added to all checks paid by credit card. Thank you for understanding!

COFFEE & TEA

COFFEE 3 | **COLD BREW** 6
ESPRESSO, *Single* 3.5 | *Double* 6 | **CAPPUCCINO** 4.5
TEA, Harney & Sons 4

COCKTAILS

SIGNATURE BLOODY, House Mix - Vodka or Tequila 14

APEROL SPRITZ, Aperol, Prosecco, Club Soda 14

PIMM'S CUP, Pimm's No. 1, Bourbon, Lemon, Ginger 15

POM & FIG, Figenza Vodka, Pomegranate, Carpano, Lime 16

PISCO SOUR, Lapostolle Pisco, Peach, Lime, Egg White 15

SPICED PEAR-ADISE, Tequila, Dolin Dry, Cinnamon, Agave, Pear, Lemon 16

GONE BANANAS, Cynar, Creme de Cacao, Cold Brew, Banana 16

ZERO PROOF

EASY BREEZY, Blackberry, Lime Cordial, Soda 8

AUTUMN ORCHARD, Pear, Cinnamon, Lemon, Soda 8

WINE

Sparkling & Rose

PROSECCO, Isotta Manzoni "L'Essenza", NV (Veneto) 14

PROSECCO ROSE, Isotta Manzoni "Emilia", NV (Veneto) 14

LAMBRUSCO DI SORBARA, Silvia Zucchi, 2022 (Emilia-Romagna) 14

MARCHE ROSATO, De Angelis, 2024 (Marche) 15

White

GAVI, Produttori del Gavi "Il Forte", 2023 (Piemonte) 15

ETNA BIANCO, Firriato "Le Sabbie Dell'Etna", 2023 (Sicilia) 17

SOAVE CLASSICO, Pra "Otto", 2024 (Veneto) 16

FRASCATI SUPERIORE, Casale Marchese, 2023 (Lazio) 14

FIANO DI AVELLINO, Donna Paolina, 2023 (Campania) 15

Red

VALPOLICELLA CLASSICO, Montecariano, 2023 (Veneto) 16

BARBERA D'ALBA, Bovio "Il Ciotto, 2023 (Piemonte) 17

MONTEPULCIANO D'ABRUZZO, De Angelis, 2023 (Abruzzo) 16

PRIMITIVO SALENTI, Alberto Longo, 2022 (Puglia) 15

CHIANTI CLASSICO, Rodano, 2021 (Toscana) 18