

SMALL PLATES & SHARES

GRILLED NUTELLA FLATBREAD 20
cranberry jam, candied hazelnuts

RICOTTA BRUSCHETTA 8
butternut squash, pumpkin seeds, spide maple syrup | add prosciutto 6

TATER TOTS 15
spicy mayo

BURRATA 22
apple fritter, brown sugar agrodolce, candied oats

ROASTED EGGPLANT 17
olives, capers, roasted peppers, grilled bread

CHEESE & SALUMI

served with giardiniera & a housemade fennel-raisin semolina roll

CHEESE BOARD 3 FOR 18
Project X (cow, NY) | Red Rock (cow, WI)
Manchego (sheep, Spain) | Wooly Honey Oregano (sheep, SP)
Vampire Slayer (cow, PA) | Espelette Marbled Goat (goat, SP)

SALUMI BOARD 3 FOR 22
Prosciutto di Parma | Cacciatorini | Speck
Finochietta | Baralo Salame

SALAD

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

CRISPY SHRIMP SALAD 20
chopped romaine, bacon, cucumbers, sunflower seed kernels, house ranch

BROCCOLI & FARRO SALAD 18
feta cheese, red onion, pumpkin seeds, dried cherries, walnuts
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
WINTER 2025

MAINS

APPLE SWIRL SEMOLINA FRENCH TOAST 18
apple compote, whipped cream, apple butter caramel

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 15
brussel sprouts, 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

NAUGHTY LIST, Bourbon, Averna Amaro, Honey, Lemon, Egg White 15

MERRY MODE, Mezcal, Aperol, Lime, Tangerine-Cinnamon Foam 16

SKI TRIP, Zacapa Rum, Hot Chocolate, Toasted Marshmallow 17

ZERO PROOF

JINGLE BELL ROCK, Cranberry, Lime, Blood Orange Ginger Beer 8

POLAR PUNCH, Blackberry, Cinnamon, Lime, 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

ROSATO TOSCANA, Istine, 2024 (Toscana) 16

White

FALANGHINA, Alois "Caulino", 2024 (Campania) 16

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

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

VERDICCHIO DI MATELLICA, ColleStefano, 2023 (Marche) 15

TOSCANA CHARDONNAY, Tenuta San Vito "Amantiglio", 2023 (Toscana) 16

Red

FRAPPATO, COS, 2023 (Sicilia) 17

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

CHIANTI, Tenuta San Vito, 2024 (Toscana) 16

NERO D'AOLVA, Firriato "Chiaramonte", 2022 (Sicilia) 15

SORELLINA ROSSO, Fontezoppa "il Rosso di Sorellina", 2018 (Marche) 15