

## APPETIZERS

<b>Shishito Peppers (V)</b> Lemon, maldon salt	7
<b>Fried Olives</b> Pear puree dipping sauce	7
<b>Truffle Fries (AV)</b> White truffle oil, parmesan	9
<b>Chicken Bites</b> Battered chicken thighs, house-made sweet chili, crispy kale, ranch aioli	13
<b>Burrata</b> Roasted tomato & herb tartare, garlic, cornichon, shallot, dijon, balsamic	18

<b>Gem Salad (AV)</b> Gem lettuce, cucumber, cherry tomato, dill, three-seed blend, fried onion, tarragon aioli	16
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Add chicken for +8      Add shrimp for +10

## BRUNCH SANDWICHES

<b>Fried Chicken Croissant</b> Rainbow coleslaw, house-made pickles, honey, side of fries	19
<b>Brunch Smash Burger</b> Steak blend, fried egg, cheddar, bacon, tabasco aioli, side of fries	22
<b>B.E.C Croissant</b> Maple chili bacon, eggs, cheese blend, side of fries	17
<b>Burrata Sandwich</b> Ciabatta, arugula, tomato, balsamic Add prosciutto +4	18
<b>BBQ Pulled Pork</b> Brioche, housemade Carolina BBQ sauce, coleslaw, side of fries	18
<b>Buffalo Chicken</b> Brioche, buffalo sauce, ranch aioli, onion, lettuce, side of fries	18

## BRUNCH ENTREES

<b>Cinnamon Waffle</b> Cinnamon cream, strawberry, banana, blueberry, cinnamon toast crumble	19
<b>Tres Leches Pancakes</b> Mixed berries, tres leches sauce, powdered sugar	17
<b>Capicollo Benedict*</b> Hollandaise, poached eggs, english muffin, side salad	19
<b>Pulled Pork Benedict*</b> Chipotle Hollandaise, poached eggs, english muffin, side salad	21
<b>Tomato Basil Benedict*</b> Hollandaise, poached eggs, english muffin, side salad	19
<b>Croque*</b> Ham, cheese blend, sunnyside egg, Béchamel, brioche, side salad	19
<b>Steak &amp; Eggs*</b> Mushroom cream sauce, sunnyside eggs, side salad	MP
<b>Florentine Omelette</b> Spinach, feta cheese, side salad	18
<b>Ham &amp; Cheese Omelette</b> Cheese blend, side salad	18
<b>Eggs Any Style*</b> Served with your choice of bacon, pork sausage patty, or fried chicken. Choice of side salad or fries	19
<b>Chilaquiles*</b> Salsa verde, Cotija cheese, sunnyside eggs, side salad (add chicken or beef for +8)	17
<b>Biscuit &amp; Gravy*</b> Pork sausage gravy, sunnyside egg, housemade biscuit	15

## SIDES

<b>Eggs (2)</b>	7
<b>English Muffin with butter</b>	7
<b>Croissant with Jam</b>	9
<b>Bacon (3)</b>	7
<b>Pork Sausage Patty (2)</b>	7
<b>Fries</b>	7

(V) - Vegan (AV) - Available Vegan. Before placing your order, please inform your server if a person in your party has a food allergy. \*Items marked with an asterisk\* may be served raw or undercooked; consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Parties of 6 or more are subject to an automatic gratuity of 25%. Unpaid tabs will be charged to the card on file and are subject to an automatic gratuity of 25%.

## WINE BY THE GLASS

### RED

	Glass	Bottle	Flight (CHOOSE 4)
Sangiovese Rubicone 2022, Arché (Emilia-Romagna, Italy).....	11	42	5.50
Agiorgitiko Blend 'ZOE' 2024, Domaine Skouras (Peloponnese, Greece).....	13	50	6.50
Aglianico 'Verha' 2024, Elena Fucci (Basilicata, Italy).....	15	58	7.50
Pignolo 2015, Dorigo (Friuli, Italy).....	16	62	8
Syrah 2020, Lindquist (Central Coast, California).....	17	66	8.50
Malbec de Cahors 2017, Château de Haute-Serre (Cahors, France).....	24	80	12

### CHILLED RED

Malbec Nouveau 'Giunta' 2022, Daniel Brennan (Hawke's Bay, New Zealand).....	17	66	8.50
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### WHITE

Gros Manseng 'Amplitude' 2022, Domaine Tariquet (Côtes de Gascogne, France).....	11	42	5.50
Sauvignon Blanc 2023, Eisacktal Valle Isarco (Alto Adige, Italy).....	13	50	6.50
Dry Riesling '120 N.N.' 2019, Odinstal (Pfalz, Germany).....	15	58	7.50
Chardonnay 'Singing Tree' 2023, Goldschmidt Vineyards (Russian River Valley, California)	16	62	8
Voskehat 2020, Zulal (Vayots Dzor, Armenia).....	18	70	9
Nebbiolo Bianco 2022, Nino Negri (Lombardy, Italy).....	24	80	12

### ROSÉ

Pinot Noir Rosé 2022, Chateau Chizay (Zakarpattia, Ukraine).....	11	42	5.50
Grenache Blend 'Les Commandeurs' 2022, Peyrassol (Provence, France).....	18	70	9

### ORANGE

Gewurztraminer 'Amour' 2023, Ruff Mix (Languedoc, France).....	19	74	9.50
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### SPARKLING

Blanc de Blanc NV, Veuve Auguste Tailhan (Vin de France).....	12	46	6
Lambrusco 'Metodo Ancestrale' NV, Albinea Canali (Emilia-Romagna, Italy).....	15	58	7.50

### RICE AND HONEY

Dry Mead 'Nought,' Enlightenment Wines Meadery (Brooklyn, NY).....	15	58	7.50
Dry Hopped Junmai Sake 'Occidental,' Brooklyn Kura (Brooklyn, NY).....	19	74	9.50

## BRUNCH SPECIALS

### Bubbles

Pick one or a flight of three flavors. Made with locally produced craft liqueurs. **10/28**

Black Currant      Blackberry  
Pear                Cranberry  
Elderflower       Nectarine  
Rhubarb           White Peach



Mimosa **8**  
Fresh-squeezed Orange Juice

Aperitivo Spritz **10**

Espresso Martini **14**  
Vodka, caffè amaro, craft coffee  
liqueur, fresh espresso

## BEER & CIDER

Narragansett 12oz, 5%	7
Wild East Citrus Lager 12oz, 4.5%	9
Industrial Arts 'Metric' Pilsner 12 oz, 4.7%	8
Meteor Blanche 11.2oz, 4.7%	9
La Chouffe Blonde 11.2oz, 8.0%	10
Southern Tier IPA 12oz, 7.0%	9
Singlecut 18-Watt IPA 12oz, 5.0%	8
Montauk 'Cold Day' IPA 12oz, 6.7%	8
Flensburger Dunkel 11.2oz, 4.8%	11
Threes Brewing 'Tiny Sounds' Porter 16oz, 4.5%	12
Bronx Brewery 'Jingle Jangle' Ale 16oz, 6.1%	12
Brooklyn Cider House 'Rose' 12oz, 5.8%	8
Simon Lemarie Cidre 750ml, 4%	40