

brunch cocktails

14 each

Italian Greyhound

punt e mes, cocchi americano, grapefruit, rosemary

Jitter Bug

st. george NOLA coffee liquor, foro amaro, nitro cold brew

Happy Accident

ramazzotti rosa, dry vermouth, earl grey, orange

Gufo Bloody Mary

choice of: vodka + green chili vodka + tequila

brunch

- assorted house made pastries with maple butter 14
- snap pea caesar with watermelon radish, lemon, dill, with breadcrumbs* 15
- red gem lettuce with hazelnuts, orange, fennel, sherry vinaigrette, and blue cheese 14
- avocado toast with coconut dukkah, aleppo, and a sunny side egg* 15
- oyster mushrooms with meyer lemon, fava beans, english peas, and sunny side egg 18
- bread-pudding french toast with caramel apple and sweet cream 19
- frittata with mushrooms, spinach, onions, ricotta, chili oil, and fried potatoes 17
- salt + pepper scone with sausage gravy, two sunny side eggs and fried potatoes* 19
- soft scrambled eggs with fried potatoes, bacon, and buttered toast* 19

- fried egg sandwich with fontina, bacon, calabrian chili aioli, arugula on english muffin* 15
- turkey sandwich with bacon, provolone, pesto, calabrian chili aioli, arugula on ciabatta 17
- chicken milanese sandwich with giardineira, calabrian chili aioli and shredded lettuce 17
- marinated eggplant sandwich with caponata, stracciatella, and arugula on focaccia 15

- breakfast pizza with bacon, potato, caramelized onion and a sunny side egg* 20
- margherita with tomato, mozzarella, and basil 16
- dandelion greens with lemon cream, provolone, fried garlic, chili, balsamic 18
- pepperoni with vodka sauce, mozzarella, and castelvetrano olives 19
- fennel sausage with tomato, provolone, red onion, and calabrian chili 19
- roasted mushroom with mozzarella, spinach, fontina, and roasted garlic 18

- additional toppings:
- pepperoni, caramelized onions, bacon, mushrooms, fennel sausage, sunny side egg 3
- prosciutto 8

pizza

sides

- two sunny side eggs* 6
- bacon 6
- fried fingerling potatoes 6
- buttered toast 5
- grilled english muffin 6
- avocado 5

dessert

- vanilla soft serve 5
- add toppings 1
- morning bun 4
- white chocolate cranberry cookies 2.75
- warm rhubarb crostata 5.50

coffee & tea

- drip coffee 3.65
- nitro cold brew 5.00
- espresso 3.60
- cortado - macchiato 4.00
- cappuccino - latte 4.50
- americano 3.60
- espresso tonic 5.00
- chai latte 5.00
- matcha latte 5.00
- mem tea 3

We charge a 3% administrative fee. This administrative fee is not a gratuity, tip, or service charge. We use this fee to increase the wages of all of our employees.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Please inform the staff of any allergies or intolerance.

Gluten-Free pasta available upon request!

COCKTAILS

Friend Request 14
aperol, zucca rabarbaro, lime,
pineapple, honey, tonic

Beauregarde Spritz 14
pasubio amaro, yellow chartreuse,
grapefruit, prosecco

Mr McGregor 14
chamomile, cocchi americano,
lemon, prosecco

Emerald City 15
tequila, cucumber, serrano, agave,
lime, tajin rim

Shaken #3 15
citadelle gin, lavender, genepy, lemon
*milk-clarified cocktail

Williams Tree 14
rosemary-infused vodka,
spiced pear, lemon

Pen Pal 14
mezcal, cardamaro, lemon, honey

Negroni 660 15
st. george botanivore gin, cocchi rosa,
luxardo bitter bianco, italicus

Pickwick Club 15
pineapple rum, smith & cross rum,
lapsang tea, dry curacao

An Apricot a Day 15
rittenhouse rye, dolin blanc, giffard apricot,
angostura bitters

NO ABV

Non-Baldi 8
red bitters, orange

Cuke Cooler 8
cucumber, serrano, lime, agave, soda

Garden Party 8
green tea, basil, lemon, pineapple

VERMOUTH

Chazalettes Extra Dry 8

Dolin Blanc 9

Contratto Bianco 10

Cocchi Americano. 11

Cap Corse Blanc 9

Cocchi Rosa 8

Carpano Antica Formula 9

Dolin Rouge 8

Cocchi Storico Torino 9

Cap Corse Rouge 10

Punt e Mes 8

- on the rocks or with soda -
- with lemon/lime/olive -

WINE BY THE GLASS

SPARKLING

2022 Punta Crena, Lumassina - Liguria 14

NV Fondo Bozzole "Cocai", Lambrusco - Emilia-Romagna 14

WHITE & SKIN CONTACT

2022 Piona Gavi, Cortese - Piedmont 14

2021 CasaSmith, Pinot Grigio - Washington 13

2022 Adele Musella, Falanghina - Campania 15

2021 Cantina Gulino, Albanello - Sicily 14

2023 G.D. Vajra "Rosabella", Nebbiolo - Piedmont (rosé) 14

2023 Giornata "Orangotango", Falanghina - California (orange) 15

RED

2021 Giornata "Il Campo Rosso", Italian field blend - California 13

2018 Valenti "Norma", Nerello Mascalese - Sicily 14

2020 Pagliarese Chianti Classico, Sangiovese - Tuscany 15

2021 Martilde, Barbera - Lombardy 14

Cal-Ital Carafe - ask your server about today's wine 32

BEER AND CIDER

Peroni "Nastro Azzuro" - classic Italian birra (ITL) 7

Oxbow "Luppolo" - dry-hopped Italian pilsner (ME) 11

Proclamation "Fade to White" - belgian style wheat ale (RI) 13

Exhibit A "Goody Two Shoes" - german style kolsch (MA) 12

Bissell Brothers "The Substance" - bright NE IPA (ME) 13

Stoneface, "Berliner Weisse" - blackberry tart ale (NH) 12

Artifact, "Slow Down" - bright NE cider, 16 oz can (MA) 11

Al's Non-Alcoholic "American Lager", 12 oz can (NY) 7

Notch Non-Alcoholic "Hazy IPA", 12 oz can (MA) 7

AMARO

Amaro dell'Etna 9

Amaro della Sacra 9

Amaro di Angostura 9

Amaro Montenegro 10

Averna 10

Braulio 10

Brovo #14 Amaro 11

Bully Boy Rabarbaro 8

Cappelletti Sfumato 9

Cardamaro 9

Cynar 8

Fernet Branca 9

Foro 10

Nonino Amaro 11

Pasubio 9

Ramazotti 8

Santa Maria al Monte 9

Sibona Amaro 7

Varnelli Dell'Erborista 11

Zucca Rabarbaro 9

