

Lunch Menu

11am-3pm

local sourdough bread, whipped butter 8

house marinated olives 8

winter vegetable soup, napa cabbage, chile, black lime, fresh herbs 18

little gem salad, crispy chickpeas, pickled onion, artichoke vinaigrette 21
add chicken 10 add poached egg 5

grain bowl, quinoa, farro, seeds, frisee, radish, grana padano, shiitake dressing 21
add chicken 10 add poached egg 5

egg sandwich, sharp white cheddar, applewood bacon, ancho chile sauce 16

cheeseburger, lettuce, pickles, cheddar, porcini mayo, brioche, fries 27

BLT, herb mayo, pickled onions, toasted sourdough, mixed greens 20

grilled cheese, sourdough, swiss, cheddar, cultured butter, mixed greens 17

rigatoni pomodoro, lemon gremolata, basil 22

flat iron steak, fries, bearnaise, chives 42

SIDES

fries 12

mixed greens 7

SWEETS

cookies (3) 10

parfait 12

Basque cheesecake 14

INNESS

BEVERAGES

COCKTAILS

mimosa 15

bloody mary 16

NON-ALCOHOLIC DRINKS

pomegranate, lemon soda 11

ginger, mint, limeade 11

Mexican Coca Cola 7

Diet Coca Cola 6

Pilot kombucha 7

Casamara Club, Amaro Club Soda, n/a 7

Rescue Club pils, n/a beer (less than 0.5% abv) 10

WINES BY THE GLASS

SPARKLING

Mas Goma, La Planta, Pet Nat, Xarel-lo/Macabeu, Penedes, Spain 19

Accordian Wines, Skin on Skin, Seyval Blanc/Reisling, New York, 2021 18

WHITE

Pulper Fiction, Muscadet, Sevre-et-Maine, France 2021 15

Granbazan, Etiqueta Verde Albarino, Rias Baixas, Spain 2021 17

Haarmeyer Cellars, St Rey, Chenin Blanc, Clarksburg, California 2020 16

RED

Anthony Thevenet, Beaujolais, Gamay, France 2021 16

Markus Altenburger, Blaufrankisch, Burgenland, Austria 2019 17

La Serena, Rosso di Montalcino, Sangiovese, Tuscany, Italy 2019 18

BEER & CIDER

Arrowood, Accordian, Pilsner, 4.5%, Accord, NY 13

Arrowood, Polly, IPA, 6.4%, Accord, NY 13

Arrowood, Stout Pig, Oatmeal Stout, 4.5%, Accord, NY 13

2SP Brewing, The End, DIPa, 9% 13

Graft Cider, Farm Flor, 6.9%, Newburgh, NY 11