

BRUNCH MENU 8am-3pm

sourdough toast, local cultured butter and preserves 8

hot cereal, rolled oats, maple syrup, almond butter, banana 10

eggs any style, applewood bacon or pork sausage, potatoes, toast 19

Dutch baby pancake, fresh fruit, whipped mascarpone 19

corn chowder, scallions, yukon potatoes, paprika 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 23
add chicken 10 add poached egg 5

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

falafel burger, house made ranch, pickles, brioche bun, fries 25

cheeseburger, lettuce, pickles, sharp white 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

yogurt parfait, house made granola, cherry compote, seasonal berries 12

cookies (3) 10

SIDES

fries 12

mixed greens 6

applewood bacon 10

pork sausage 8

fruit 8

COFFEE AND TEA

coffee 4

espresso/americano 6

cappuccino / latte / macchiato / cortado 6

tea 5
jasmine, earl grey, turmeric, chamomile

BRUNCH COCKTAILS

mimosas 15

bloody mary 16

peach bellini 14

JUICE

green juice 12

carrot turmeric juice 12

grapefruit juice 6

orange juice 6

INNESS

BEVERAGES

INNESS

COCKTAILS 16

The Upside
gin, absinthe, honeydew, lemon, mint, tonic

Work Life Balance
aperol, hibiscus, peach, lemon, sparkling wine

Slumbering Bees
bourbon, lemon, honey, apricot, moroccan bitters

Day Breaker
blanco tequila, jalapeño, lime, cinnamon, passionfruit

Sunset Valley
mezcal, campari, persimmon, lime & grapefruit, cinnamon

The Week Ender
bourbon, blended Scotch, toasted sesame, banana liqueur, castilian bitters

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

Al's Classic, n/a beer (less than 0.5% abv) 10

WINES BY THE GLASS

SPARKLING

Can Suriol, Azimut, Cava, Xarelo-lo/Macabeu/Parellada, Catalonia, Spain NV 16

WHITE

Jerome Choblet, Muscadet Sur Lie, "Clos de la Senaigerie", Loire, France 2021 15

Domaine du Chapitre, Sauvignon Blanc, Touraine, France 2021 14

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

ROSE & ORANGE

Olivier Sumeire, 'Le Rosé d S.', Grenache/Cinsault, Méditerranée, Provence, France 2022 16

Bodkin, 'Where's Linus?', Chardonnay/Viognier, Sebastapol, California 2022 14

RED

Olivier Minot, 'La Boutanche', Gamay, Beaujolais, France 2022 14

Poggiosecco, Chianti, Sangiovese, Tuscany, Italy 2021 16

Domaine La Grange Tiphaine, 'Clef de Sol', Cab Franc/Merlot, Touraine, France 2020 19

BEER & CIDER

Inness, Lager, 4.2%, Accord, NY 8

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

Arrowood, Rabbit's Foot, White Ale, 4.5%, Accord, NY 13

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