

BRUNCH MENU 8am-3pm

sourdough toast, whipped butter and preserves 8

yogurt parfait, house made granola, berries, honey 12

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

avocado toast, watermelon radish, pickled fresno, sesame seeds, cilantro 17

*add poached egg +5

curried split pea soup, greek yogurt. parsley, cumin 18

eggs any style, applewood bacon, mixed greens, potatoes, toast 19

french toast, strawberry compote, short bread crumble, whipped cream 23

summer local lettuce, dijon mustard vinaigrette, parmigiano reggiano 21

add chicken 10 add poached egg 5

grain bowl, chickpeas, sweet potato, grana padano, shiitake dressing 21

add chicken 10 add poached egg 5

egg sandwich, sharp white cheddar, applewood bacon, garlic aioli 16

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

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

turkey club, sourdough, dijon, tomato, avocado, little gem, bacon, pickled onion 22

SIDES

fries 12

mixed greens 7

applewood bacon 10

potatoes 10

avocado 8

COFFEE AND TEA

coffee 4

espresso/americano 6

cappuccino / latte / macchiato / cortado / chai latte 6

tea 5

jasmine, earl grey, turmeric, chamomile, peppermint

iced tea 4

matcha 8

SWEETS

cookies (4) 11

Basque cheesecake 14

JUICE

Grapefruit 6

Orange 6

KIDS MENU

cheeseburger 16

grilled cheese 12

scrambled eggs 8

French toast 12

fruit bowl 8

BEVERAGES

INNESS

COCKTAILS 16

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

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

Pepe Viejo
olive oil washed Yola Mezcal, pink peppercorn, black walnut bitters

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

Piña en Fuego
tequila, mezcal, pineapple, vanilla, lime, fire tincture

NON-ALCOHOLIC DRINKS

pomegranate, lemon soda 11

ginger, mint, limeade 11

Mexican Coca Cola 7

Diet Cola 6

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

Domaine du Chapitre, Sauvignon Blanc, Touraine, France 2022 14

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

Sandhi, Chardonnay, Central Coast, California 2022 17

ROSE & ORANGE

Château Coussin, Le Rosé de S. Méditerranée, Provence, France, 2022 15

Parra Jimenez, 'Gulp/Hablo', Verdejo/Sauvignon Blanc, Castile-La Mancha, Spain 2022 14

RED

Thibault Ducroux, Gamay, Beaujolais Nouveau, France, 2023 16

Silvio Grasso, Langhe Dolcetto, Piedmonte, Italy 2022 15

Tensley, 'Fundamental', Cabernet Sauvignon, Central Coast, California 2021 17

BEER & CIDER

Inness, Lager, 4.2%, Accord, NY 9

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

Arrowood, Spring-Fed Kolsch, 4.5%, Accord, NY 13

Graft Cider, Native, 6.9%, Newburgh, NY 11