

LIGHT

Hogs in Hoodies

10

Cheese & Crackers

Rye Triscuts with Extra Sharp NY State Cheddar Cheese, Dijon Mustard and Cornichons

10

Cheetos Crusted Fried Pickles

with Housemade Ranch Dipping Sauce

10

Roasted Cauliflower Steak

with Mushroom Ragu and a Poached Egg

17

Focaccia with Housemade Ricotta

and Pistachio Pesto

10

Kale Caesar Salad

with Marinated White Anchovies

14

+Chicken 10

+Salmon 10

+Shrimp 10

Insalata "Chopata"

Chopped Veggie Salad with Warm Goat Cheese

14

+ Chicken 10

+ Salmon 10

+Shrimp 10

Roasted Baby Carrot & Beet Salad

with Strawberries and Herb Salad

15

MEDIUM

Grilled Pizzetta

with Taleggio Cheese, Spicy Sausage & Pickled Hot Cherry Peppers

15

Bucatini all' Amatriciana

18

Meatballs

with Ricotta and Diced Dill Pickles

15

Grilled Korean Style Short Ribs

with Pickled Veggie Salad and Peanuts

19

Cheddar, Bacon & Apple Grilled Cheese

with Pumpkin Soup "Dipper"

14

Big Fat Chicken Soup

14

HEAVY

Braised Chicken Legs with Mushroom,

almond Puree and Haricots Vert

22

Braised Lamb Shanks

Soft Polenta, Lentils and swiss Chard

25

The Burger

Double Patty with Sautéed Onions, American Cheese, and Dill Pickles with Tots

18

Dry Rubbed Ribeye

with Potato Bacon Fontina Cake and Grilled Broccoli Rabe

32

Crispy Coriander Crusted Skate

with Chickpea and Butternut squash stew, roasted spaghetti squash and Arugula Pesto

25

Brined Pork Chop

with Polenta Cake with Shell Beans, Pancetta and Broccoli Stew

32

Seared Cod with Clams and Shrimp

with Tomato Fennel Broth and white Beans

28

BRUNCH

Farro Granola (served with milk)

w/Dried Fruit, Fresh Ricotta and Honey
15

Quinoa Bowl

Poached Eggs, Avocado, Veggie Quinoa
& Tomato, Lime, Cilantro Sauce
16

Savory Oatmeal

Mushroom and Taleggio Oatmeal
14
+Poached Egg 16

Egg Sammy

Over Easy Eggs, American Cheese,
Bacon or Sausage Patty w/Chipotle Aioli
on and English Muffin
15

Eggs Any Style

2 Eggs, Any Style w/Homefries, Bacon
or Sausage Patty and Toast
16

Carbonara Frittata

Egg, Parmigiano and Pancetta Frittata
w/Spaghetti Baked Right In,
w/Homefries and Toast
16

Buckwheat Pancakes

w/Apple Raisin Compote, Maple Syrup
and Sour Cream
15

Hogs in Hoodies

10

Pastry Basket

A Selection of Housemade Pastries
Served with Housemade
Orange-Honey Butter
10

Cheese & Crackers

Rye Triscuts with Extra Sharp NY
State Cheddar Cheese, Dijon Mustard
and Cornichons
10

Kale Caesar Salad

with Marinated White Anchovies
14
+ Chicken 10
+ Salmon 10

Insalata "Chopata"

Chopped Veggie Salad with Warm
Goat Cheese
14
+ Chicken 10
+ Salmon 10

Meatballs

with Ricotta and Diced Dill Pickles
15

The Burger

Double Patty with Sautéed Onions,
American Cheese, and Dill Pickles
with Tots
18

COCKTAILS

Brunch Cocktails \$12

House Made Bloody Mary

Pickled Okra, Hari Covert, Spicy Dill
Wedges, Black Pepper.

Ginger and Fresh OJ Mimosa

Michelada

with House Good Times Lounge IPA,
Celery Salt

Raspberry Vodka Collins

Wodka Vodka, lemon, raspberry, soda

Black Pepper Basil Gimlet

Bombay Gin, Lime, Basil