

WINE BY THE GLASS

gruet, brut,
NV, NM 16

mural city cellars,
vidal blanc, 2023, PA, *draft* 15

bow & arrow, time machine,
chenin blanc blend, 2023, OR 16

sandhi, chardonnay,
2022, CA 18

maloof, where ya pjs at,
pinot gris, 2023, OR, *draft* 16

stafford hills, pinot noir,
2022, OR 16

apollo's praise, cabernet franc,
2023, NY 17

william heritage,
cabernet sauvignon, 2022, NJ 15

COCKTAILS 15

apparently not
mezcal, spiced pear,
amaro major, lemon, soda

sorcerer's discipline
tequila, black lime, suze,
green chili, yuzu

dirty gardener
gin, pickled vegetable
brine, gentian

no questions please
rose vodka, bergamot, lemon,
pink peppercorn, cardamaro

circa the block
coffee rum, brandy, benedictine,
cocchi di torino vermouth

from on down high
bourbon, five spice,
persimmon, sfumato, fig leaf

BEER + CIDER 9

von trapp
helles lager, *draft*, VT 4.9%

love city brewing
sisterly love pale, *draft*, PA 5.5%

new trail brewing
west coast IPA, *draft*, PA 6.5%

cigar city brewery
brown ale, *draft*, FL 5.5%

cider belly
dry cider, can, PA 6.5%

ZERO PROOF

ted seger's 8
regal brew pilsner, can, DE 0%

sneaking suspicion 13
cut above mezcal,
pentire seaward, black lime

go brewing 8
sunshine state, tropical ipa, CA 0%

real piece of work 13
abstinence malt, blood orange,
apertif, free spirits vermouth, tonic

A LITTLE SOMETHING

today's pastries from the bakery **mp**

soup of the day, sourdough **8/14**

cucumbers, labneh, chili crisp, mint **14**

SALADS

spring green salad,
tarragon dressing,
sprouted rye berries + lentils,
shaved root vegetables **16**

tahini kale caesar, baguette,
toasted seeds, parmesan **16**
add crispy chicken +8

tuna nicoise, gem lettuce,
dijon vinaigrette, green beans,
roasted red peppers, olives,
boiled egg **19**

TOASTS

dill cured salmon,
country sourdough,
fromage blanc, cipollini onion,
pickled carrot **17**

roasted mushrooms,
bone marrow, shallots,
red cat, herb butter **17**

PIZZA + PASTA

jersey tomato, mozzarella, basil **20**

crimini mushrooms,
jersey tomato, pecorino **23**

roasted allium, chive,
lemon, parmesan **22**

black kale, artichoke hearts,
castelvetro, burrata **24**

pepperoni, roasted long hots,
house hot sauce **22**

fennel sausage, red onion,
jersey tomato, oregano **24**

semolina spaccatelli,
trumpet mushrooms,
buckwheat, leeks, yolk **25**

SANDWICHES

crispy chicken hoagie,
lacinato kale, tahini caesar,
parmesan **17**

roast pork sandwich on seeded roll,
provolone, broccoli rabe kimchi **18**

pressed pastrami 'cuban',
whole grain mustard, gruyere,
giardiniera **18**

happy valley burger, cheddar,
b & b pickles, shaved onion,
special sauce, fries **21**

*a 20% service charge is added to all checks for hourly staff.
tips for exceptional service are appreciated, but not expected.*

consuming raw and under-cooked foods may increase your risk of food-borne illness.