

COFFEE, TEA + MORE

drip coffee 5

espresso 4

espresso, americano

espresso + milk 5/6

latte, cappuccino,
cortado, mocha

tea 4/6

iced or hot

espresso tonic 8

orange juice 5

soft drinks 5

WINE BY THE GLASS

gruet,

brut, NV, NM 16

malooof, where ya pjs at,

orange pinot gris, 2023, OR *draft* 16

bow & arrow, time machine,

chenin blanc blend, 2023, OR 16

sandhi,

chardonnay, 2022, CA 18

mural city cellars,

chambourcin rosé, 2023, PA *draft* 15

barbichette, le rouge,

cabernet franc, 2023, NY 17

pray tell, brezza,

pinot noir blend, 2023, OR 18

channing daughters, rosso fresco

merlot blend, 2020, NY 15

COCKTAILS 15

apparently not

mezcal, spiced pear,
amaretto, 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, cardamomo,
pink peppercorn, lemon

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 brewing

helles lager, draft, VT 4.9%

love city brewing

unity ipa, draft, PA 5.5%

new trail brewing company

west coast IPA, draft, PA 6.5%

cigar city brewery

brown ale, draft, FL 5.5%

cider belly

dry cider, can, PA 6.5%

ted seger 8

regal brew, pilsner 0%

best day brewing 8

hazy ipa, can 0%

ZERO PROOF 13

real piece of work

abstinence malt, blood orange
apertif, vermouth, tonic

sneaking suspicion

cut above mezcal,
pentire seaward, black lime

A LITTLE SOMETHING

today's pastries **mp**

bread + butter **6**

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

SALADS

spring green salad,
tarragon dressing, golden beets,
sprouted rye berries + lentils **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

house ricotta, rhubarb,
pine nuts, balsamic, basil,
grilled baguette **16**

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

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

SANDWICHES

market vegetables, toasted country,
carrot harissa, sprouts, avocado **17**

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

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

pastrami on caraway rye,
slaw, russian, golden's mustard **18**

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

PIZZA + PASTA

jersey tomato, mozzarella, basil **20**

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

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

asparagus, burrata,
pickled green garlic, pistachio **24**

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

lamb merguez, feta, spinach,
mint, aleppo **24**

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

*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.