STARTERS

**Yogurt** *(Ronnybrook, NY)* $ 7
with organic granola & seasonal fruit

**French Toast** $9
Delicious Pan brioche *(Runner&Stone)*
served with pure Maple Syrup & seasonal fruit

EGGS

**“The Butcher”** $28
Sunny side up on 10oz “Prosciutto wrapped Black Angus filet”
(grass fed from sustainable farms). Served with sautéed Porcini mushrooms

**“Trifola | Truffle Burrata & Prosciutto”** $18
Omelette with Truffle Burrata & Prosciutto di Parma (aged 20 months).
Served with seasonal fruit, spiced cranberry & apple chutney

**“Upstream we go!”** $16
Omelette with smoked Salmon *(Verlasso, sustainable)*
& goat cheese *(Paymaster, NY)*.
Served with rucola & homemade “salsa verde” (green sauce)

**“Belin | Pesto”** $15
Frittata with homemade basil pesto & cherry tomatoes.
Served with grilled grape tomatoes & homemade spicy dried tomatoes sauce

**“The Farmers”** $15
Frittata with seasonal veggies & Cheddar Cheese *(Cabot Clothbound).*
Served with grilled potatoes & homemade roasted peppers pesto

**“Amatriciana”** $16
Scrambled eggs with Pancetta (Italian bacon),
Bismark *(domestic Pecorino, VT)* & a touch of tomatoes.
Served with grilled potatoes & wholegrain Mustard *(Red Hook, Brooklyn)*

**“Cacio & Pepe”** $15
Scrambled eggs with aged sheep cheese *(Lanchego, PA)*
& three types of peppercorns. Served with organic green salad,
walnuts & smooth Mustard *(Red Hook, Brooklyn)*

Our selections can be served with gluten free homemade Farinata.
Extra charge $ 2.
Cocktails

Have & Meyer Negroni $14
Vivacity Native Gin, Vermouth del Professore Bianco, Varnelli Sibilla Bitter

Orange Spritzer $14
Meletti bitter, "Croci Campedello" Orange Wine, Lemon, Bubbles

Have & Meyer Bloody Mary $14
Tomato Juice, ALB Vodka (Albany Distillery, NY), Yuzu Juice, Ichimi Togarashi, Horseradish, Worcestershire, 2 peppers

Rosemary Bellini $13
Organic Apple Juice, Rosemary infusion, Vodka Vivacity (Oregon), Prosecco Col Fondo Costadilà

Grapefruit Mimosa “crazy enough to drink” $13
Fresh Grapefruit Juice, Prosecco Col Fondo Costadilà & a touch of Yaguara Cachaca

Fresh squeezed orange juice $4.50

Americano $3.50
Ethiopian, “Brooklyn Roasting Company” (fair trade)

Espresso $3.50
Huehuetenango Coffee, Guatemala, Slow Food Presidia*

Cappuccino $4

Latte Macchiato $4.5

Hot Tea $3.50
Organic “Hassam” Black Tea, Organic “Sencha” Green Tea, Organic Rooibos herbal Tea

Decaf options: extra charge 0.30
Organic Almond milk: extra charge 0.50

*Project run by Slow Food Foundation for biodiversity to protect small production