

SWEET

Toasted Almond Granola	\$8
yogurt, berries, mohawk honey	
House Made Ricotta	\$13
fennel pollen, saba, sea salt, dough puff	
Baked Scone	\$6
house made mixed berry jam, clotted cream	
PB & J	\$12
bread pudding, seasonal jam	
Doughnut Holes	\$10
glaze, salted pistacos	
Dutch Baby	\$14
lemon poppyseed sabayon, fruit, powdered sugar	

SALADS

Little Gem	\$12
radishes, anchovy fritters, creamy herb dressing	
Bitter Greens	\$13
bottarga, hazelnut relish, warm chili vinaigrette	
Big Chopped Salad	\$17
greens, haricot vert, fennel, celery, pickled red onion, shredded wood-fired chicken, ricotta salata, salted almonds, red wine vinaigrette	

PIZZA

MARGHERITA

tomato, basil, mozzarella	\$16
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LOX

stracciatella, pickled shallots, crispy capers, dill, everything spice	\$18
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BENEDICT

maple cured ham, spinach, classic hollandaise, farm egg	\$20
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FANCY BACON & EGGS

grilled bacon, smoked scamorza, house ricotta, rosemary, yukon gold, farm eggs	\$20
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SALUMI

hot soppressata, tomato, smoked scarmoza, mozzarella, roasted garlic, mohawk honey	\$21
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BIG DIPPER

truffle bechamel, melted leeks, wild mushrooms, pig cheeks, gruyere, side of pork jus	\$22
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2 COWS, A SHEEP & A GOAT

mozzarella, parmigiano, pecorino, robiola, greens	\$20
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BITTER END

grilled bacon, radicchio, saba, oregano, mozzarella, ricotta	\$20
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CALZONE

CALZONE

mozzarella...	\$22
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SAVORY

Crispy Grains	\$16
black rice, melted leeks, dill, radish, 6 minute egg	
Wild Mushroom Hash	\$14
crisp potato, braised greens, sunny eggs	
Ham, Egg & Cheese	\$13
mortadella, robiola, butter basted egg, romesco, portuguese muffin	
Eggs Any Style	\$10
two farm eggs, onion hash	
Cheeseburger	\$18
shoestring fries	
Fancy Mac	\$15
fontina, gorgonzola, cheddar, fennel pollen, rosemary, breadcrumbs	
SIDES	
Wood Fired Bacon	\$8
Toast & Jam	\$5
Onion Hash	\$7

STARTERS

- Giardiniera**\$7
pickled mixed seasonal vegetables
- Goat Cheese Ricotta** \$13
fennel pollen, saba, sea salt, dough puff
- Steamed Clams** \$14
lemon, garlic, butter
- Steak Tartare** \$18
black angus beef, egg yolk mousse, capers, shallots, chives, house made potato chips

SALADS

- Little Gem**..... \$12
radishes, anchovy fritters, creamy herb dressing
- Bitter Greens** \$13
bottarga, hazelnut relish, warm chili vinaigrette
- Big Chopped Salad** \$17
greens, haricot vert, fennel, celery, pickled red onion, shredded wood-fired chicken, ricotta salata, salted almonds, red wine vinaigrette

PIZZA	
MARGHERITA	
tomato, basil, mozzarella	\$16
SALUMI	
hot sopresatta, tomato, smoked scarozza, mozzarella, roasted garlic, mohawk honey	\$18
'62 HAWAII	
sweet onion, bourbon ham, charred pineapple, mozzarella, aged provalone, black salt	\$20
2 COWS, A SHEEP & A GOAT	
mozzarella, parmigiano , pecorino, robiola, greens, spicy coppa	\$20
BIG DIPPER	
truffle bechamel, melted leeks, wild mushrooms, braised pork, gruyere, side of pork jus	\$21
CLAM DOWN	
braised clams, mint, pickled garlic, calabrian chili, pecorino, breadcrumbs, lemon	\$22
THE CHOKE	
marinated artichoke, salsa verde, sweet drop peppers, rogue blue, mozzarella	\$20
SAUSAGE	
italian sausage, tomato, red peppers, grilled fennel	\$20

CALZONE	
CLASSIC CALZONE	
ipa sweet onion, bourbon ham, charred pineapple, mozzarella, aged provalone, black salt	\$22

KITCHEN

- Wood-Fired Beets** \$13
endive, robiola mousse, pickled garlic, pistachios
- Crispy Grains** \$16
black rice, melted leeks, dill, radish, 6 minute egg
- Ham, Egg & Cheese** \$13
maple bourbon ham, fontina butter basted egg, arugula, SAUCE, portuguese muffin
- Chicken Salad Sandwich**..... \$16
wood-fired chicken,
- Muffuletta** \$16
sopresatta, mortadella, provolone, olive vinaigrette, giardiniera
- Cheeseburger** \$18
sharp cheddar, caramelized onions, shredded iceberg, pickles, circa sauce, shoestring fries
- Pappardelle** \$17
fresh peas, green garlic, pea shoots, brown butter, pecorino

STARTERS

Giardiniera	\$7
pickled mixed seasonal vegetables	
Goat Cheese Ricotta	\$13
fennel pollen, saba, sea salt, dough puff	
Meat & Cheese Board	\$32
curated selection of meats & cheeses	
Steamed Clams	\$14
lemon, garlic, butter	
Steak Tartare	\$18
black angus beef, egg yolk mousse, capers, shallots, chives, house made potato chips	
Grilled Fennel Sausage	\$18
house made pork link, whole grain mustard	

SALADS

Little Gem	\$12
radishes, anchovy fritters, creamy herb dressing	
Bitter Greens	\$13
bottarga, hazelnut relish, warm chili vinaigrette	
Big Chopped Salad	\$17
greens, haricot vert, fennel, celery, pickled red onion, shredded wood-fired chicken, ricotta salata, salted almonds, red wine vinaigrette	

PIZZA

MARGHERITA

tomato, basil, mozzarella	\$16
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SALUMI

hot sopresatta, tomato, smoked scarozza, mozzarella, roasted garlic, mohawk honey	\$18
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'62 HAWAII

sweet onion, bourbon ham, charred pineapple, mozzarella, aged provalone, black salt	\$20
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2 COWS, A SHEEP & A GOAT

mozzarella, parmigiano, pecorino, robiola, greens	\$20
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BIG DIPPER

bechamel, melted leeks, wild mushrooms, pork shank, gruyere, side of pork jus	\$21
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CLAM DOWN

little neck clams, mint, pickled garlic, calabrian chili, pecorino, lemon	\$22
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THE CHOKE

marinated artichoke, salsa verde, sweet drop peppers, rogue blue, mozzarella	\$19
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BITTER END

smoked bacon, radicchio, saba, oregano, mozzarella, ricotta	\$20
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CALZONE

CLASSIC CALZONE

mozzarella...	\$22
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KITCHEN

Wood-Fired Beets	\$13
endive, robiola mousse, pickled garlic, pistachios	
Stuffed Leeks	\$14
blue cheese, raisins, almonds, panko	
Crispy Grains	\$16
black rice, melted leeks, dill, radish, 6 minute egg	
Grilled Cauliflower Steak	\$16
black garlic cream, eggplant caponata, herb oil	
Wood-Fired Chicken	\$18/32
piri piri, baby gem	
Tomahawk Steak For Two	MP
bone-in rib eye, bone marrow butter, gremolata	
Cedar Plank Grilled Trout	\$26
grilled lemon, scallions	
Cheeseburger	\$18
sharp cheddar, caramelized onions, shredded iceberg, pickles, circa sauce, shoestring fries	
Fancy Mac	\$15
fontina, gorgonzola, cheddar, fennel pollen, rosemary, breadcrumbs	
Pappardelle	\$17
fresh peas, green garlic, pea shoots, brown butter, pecorino	
Circa Fries	\$9
Baked Sweet Potato	\$9

PILSNER			
herbal, lemongrass, pine	ABV 4.5%	SRM 3	\$6.5
IPA			
grapefruit, tropical, marmalade	ABV 7.5%	SRM 7	\$8.5
NITRO PALE ALE			
creamy, silky, caramel	ABV 5%	SRM 9	\$7
NITRO STOUT			
fig, malt, toast	ABV 5%	SRM 29	\$8
BELGIAN WIT			
lemon, banana, grapefruit	ABV 5%	SRM 3	\$8.5
DOUBLE IPA			
shortbread, pine, lemon	ABV 9%	SRM 8	\$9
BELGIAN PALE ALE			
barnyard, bright fruit, floral	ABV 4.5%	SRM 5	\$7
HAZY IPA			
citrus, resin, dank	ABV 6.8%	SRM 7	\$8.5
SAISON			
banana, stone fruit, biscuit	ABV 6.5%	SRM 13	\$8
BERLINER WEISSE			
bright acidity, strawberry, sour	ABV 4.0%	SRM 2	\$7.5
GOSE			
corriander, salt, lime	ABV 4.5%	SRM 5	\$9

OTHER GREAT BEER

Peekskill Paramount \$11 american pale ale	Nine Pin Hard Cider \$9 off-dry cider	Sixpoint Galacto \$7 sour ale
Eye of the Newt \$28 barrel-aged flanders red	Transmitter F1 \$18 brett golden ale	Budweiser \$6 american lager
Jolly Pumpkin Sobrehumano .. \$22 sour ale	Eve's Cidery \$11 dry sparkling cider	

COCKTAILS

Spent Grain Old Fashioned .. \$14 rye whiskey, spent grain tincture, bitters, orange & lemon zest	Nova \$14 bourbon, lemon, aperol, pamplemousse, circa belgian wheat	Come All Ye Faithful \$13 vodka, charred grapefruit, rosemary, agave, lime, house tonic
Americano Perfecto \$12 campari, house vermouth blend, circa pilsner, orange	Tropicalé! \$13 coconut tea rum, lime, honey, mint, circa ipa	Barrel Aged Cocktail \$13 gin, vermouth, campari, balsamic, strawberry, cucumber
Dry Hopped Martini \$13 house hopped gin, dry vermouth, grapefruit bitters	For Goodness Sakes \$13 mezcal, lime, honey, egg white, purple basil, salt, tamarind	

RED

Cabernet Franc 2014 \$9/\$32 plum, raspberry, cherry	Pinot Noir 2015 \$13/\$48 raspberry, cherry, spice	Merlot 2015 \$12/\$44 mellow, black cherry, plum
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WHITE

Sauvignon Blanc 2012 \$9/\$32 papaya, grapefruit, lemongrass	Chardonnay 2011 \$11/\$40 pineapple, apple, lemon curd	Pinot Grigio 2013 \$12/\$44 zesty, tangerine, pear
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SPARKLING & ROSÉ

Sparkling White NV \$10/\$36 apple, pear, honey	Cabernet Franc Rose 2014 .. \$9/\$32 raspberry, red cherry, vanilla
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