



## SAVORY

### AVOCADO TOAST 16

chive oil, sherry reduction, pepitas, multigrain

### SALMON GRAVLAX 18

gin-cured wild sockeye, garden cream cheese, pickled onion, radish, house-made bagel

### QUICHE of the DAY 16

served with side salad

### POTATO HASH 19

black bean puree, red potatoes, chorizo, salsa roja, avocado crema, Oaxaca cheese, sunny egg

### HARVEST GRAIN BOWL 18

farro, mixed greens, marinated artichokes, baba ganoush, feta, strawberry

### CUBANO PANINI 22

ham, roasted pork, pickles, spicy mustard, multigrain

### KICKSTARTER SANDWICH 12.5

fluffy eggs, house sausage, cooper sharp, tomato jam, brioche bun

### VEGGIE BREAKFAST SANDWICH 12.5

fluffy eggs, veggie fritter, pesto cream, brioche bun

### REALLY FRIGGIN GOOD SHROOM SANDWICH 19

Mycopolitan shrooms, 'Elsa Mae' cheese, candied tomato, broccoli rabe

### BRAVAS 6.5

Spanish-style fried potatoes w/ aioli, smoked pepper sauce

## SWEET

### DAILY PASTRY SELECTION MP

ask your server to see the selections!

### CROIFFLE 16

'waffled' croissant dough, espresso cream, choco chips, espresso-maple

### CHOCOLATE SWISS ROLL (GF) 16

mascarpone cream, dark cherries, chocolate ganache

### STRAWBERRY BOMB 15

strawberry panna cotta, pistachio sponge, chantilly cream, pistachio praline

## CONSERVAS

+ crostini, olives, lemon, radish, jammy egg, greens

**GARFISH** in spiced olive oil -Ati Manel -ES 17

**SARDINE TAILS** in oil -Güeyu Mar -ES 27

**MACKEREL** in muscadet - Mouettes d'Arvor -FR 17

**ALBACORE TUNA** in olive oil -Alalunga, ES 26

+ADD a 2.5oz glass of Rancio 11



## WINES by the GLASS

### SPARKLING

<b>CREMANT</b> Maison Veuve Amiot -Loire Valley, FR	3oz/5oz/btl	9/16/75
<b>PROSECCO</b> Serata -Veneto, IT	3oz/5oz/btl	8/14/60

### ROSÉ/ORANGE/SKIN CONTACT

<b>ORANGE</b> FIO -Mosel, DE	3oz/5oz/btl	9/16/75
<b>ORANGE</b> Pinot Gris Craven -Stellenbosch, SA	3oz/5oz/btl	8/14/75
<b>ROSÉ</b> Carmine, Wayvine -Chester County, PA	3oz/5oz/btl	9/16/75
<b>ROSÉ</b> Artisan Cellars - Montepulciano, IT	3oz/5oz/btl	8/14/60

### COFFEE & TEA

<b>DRIP COFFEE</b>	3.5
<b>COLD BREW</b>	4.25
<b>ESPRESSO</b>	3.25
<b>CORTADO</b>	4
<b>CAPPUCCINO</b>	4.5
<b>CHAI LATTE</b>	6
<b>MATCHA LATTE</b>	6.5
<b>LATTE</b>	5.5

add vanilla/chocolate +1

### ADULT COFFEE

<b>CAFFE CORRETTO</b>	11
Rival Bros espresso, blood orange liqueur	
<b>EAST PHILLY CARAJILLO</b>	13
Rival Bros espresso, Spanish brandy	
<b>ESPRESSO MARTINI</b>	15

### LOCAL DRAFT BEER & CIDER

<b>TONWOOD</b> 'Freshies' Pale Ale	7.5
<b>GRIMM</b> 'Invisible Touch' Lager	8
<b>NESHAMINY CREEK</b> 'County Line' IPA	7
<b>PLOUGHMAN</b> Dornik Cider -8oz	7.5



### COCKTAILS

<b>WILD TURKEY HILL</b> rum cream, coffee vermouth	14
<b>BOARDROOM SPRITZ</b> aperitivo, lemon, prosecco	13
<b>WISHFUL THINKING</b> rum, triple sec, lime, cinnamon	16
<b>DISTINGUISHED GENTLEMAN</b> fernet, vermouth	16
<b>BOOZY BRUNCH</b> apple spice, OJ, btl of Prosecco	70

### ZERO ABV COCKTAILS

<b>GREEN MEADOW FARM SHRUB</b> strawberry	9
<b>VIRGIN MOJITO</b> mint, simple syrup, seltzer	9
<b>CUDDLES ON THE BEACH</b> pom, orange, seltzer	9
+ADD a shot of well liquor	6

### VERMOUTH by the GLASS



<b>ANTICA TORINO</b> 'blanc' -Italy (dry)	15
<b>ROUTIN</b> 'Blanc' -France (dry)	13
<b>MULLASSANO BIANCO</b> -Piedmont,IT (sweet)	15
<b>COCCHI AMERICANO</b> 'Blanc' - Italy (sweet)	15
+ADD a 'GILDA' (spicy anchovy, olive, orange)	4
<b>MAKE IT A VERMUT &amp; TONIC!</b>	13
pick a vermouth & Fever Tree Tonic	

*If you're searching for a special bottle, please ask a server to see our extensive list!*