



COCKTAILS

BLOODY MARY

SPICY MARGARITA

APEROL SPRITZ

MEZCAL PALOMA

OLD PAL

WHISKEY SOUR

MULE

(MOSCOW, MEZCAL, ITALIAN, MEXICAN,
KENTUCKY OR CARIBBEAN)

FROZEN:

TOM'S
RUBY RED GRAPEFRUIT FROZE

WINES

RED, WHITE, ROSE, SPARKLING
& ORANGE AVAILABLE BY THE BOTTLE
OR GLASS.

BRUNCH SPECIALS

POACHED EGGS, HOUSEMADE BIS-
CUITS, STEWED KALE & TOMATO,
CRISPY MORTADELLA
\$13

FRIED CHICKEN CUTLET \$18
BUTTERNUT SQUASH PUREE,
CHICKEN GRAVY,
CHARRED CORN CORNBREAD

SANDWICHES

EGG SANDO \$7
CRISPY MORTADELLA, CHIMICHURRI, ASIAGO

SENECA BURGER \$10
SMASHBURGER, FRIED ONION, AMERICAN,
PICKLE, COMEBACK SAUCE
MAKE IT A DOUBLE: \$12

VEG BANH MI \$13
SHIITAKES, CUKE, DAIKON, CARROT, CILANTRO,
CHILI, AOILI

THE JULIUS \$14
GRILLED CHICKEN BREAST, ARUGULA, ROASTED
RED PEPPER, MARINATED FETA, TAPENADE,
CAESAR DRESSING

BERBER EGGPLANT \$13
ARUGULA, CHARMOULA, QUESO FRESCO

THE ITALIAN \$14
MORTADELLA, CAPICOLA, ARUGULA, ASIAGO

SALADS

SMOKED CHICKEN SALAD SALAD
LOCAL LETTUCCES, HONEYCRISP APPLE \$14

MARKET SALAD \$12
BUTTERMILK DRESSING, SOURDOUGH
CROUTONS, AGED PECORINO, CUCUMBER,
RED ONION

SIDES

HEIRLOOM BEAN SALAD \$5
CUCUMBER SALAD \$5
KIMCHI PASTA SALAD \$5
FRIES \$7

SWEETS

REESE'S PIE
CANDIED PEANUTS, WARM CHOCOLATE
SAUCE, BROWN BUTTER GRAHAM CRUST

APPLE COFFEE CAKE
COFFEE ICE CREAM,
CREME FRAICHE CARAMEL

\$8