

**served all day**

## drinks

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### HOT OR ICED

*add whipped cream or cold foam 75¢*

**Espresso 2**      **Dirty Chai 6.5**

**Double 2.25**    **Cappuccino 5**

**Latte 5**            **Americano 3.50**

**Cortado 5**        **Macchiato 3.50**

**Flat White 5**    **Hot Cocoa 3.50**

**Mocha 5.50**     **Coffee 3**

**Chai Latte 5**    **Tea 3.50**

### Milks

whole

half & half

soy

almond

oat

skim

### Flavor 50¢

orange twist

vanilla

brown sugar maple

cinnamon

chocolate

salted caramel

nutella

speculoos

**served 7:30 a.m. to 11 a.m.**

## bagels

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### CHEF CREATIONS

#### Smoked Salmon 12

chive cream cheese, pickled red onion, capers, tomato, greens, everything bagel

#### Hummus 9

roasted red pepper, micro greens, olive tapenade, local feta, rosemary sea salt bagel

#### Avocado 11

confit tomato, chili crisp, arugula, radish, sesame bagel

#### Cookie Butter 9

ginger cookie butter, walnuts, caramelized apples, classic bagel

#### Sausage 10

local egg, homemade breakfast sausage, NY cheddar, everything bagel

### BUILD YOUR OWN

#### Bagel 3

classic, sesame, rosemary sea salt, onion, gluten-free, everything, honey whole wheat

#### Cream Cheese 2

classic, chive, tomato basil, vegan

#### Toppings 75¢

pickled onions, capers, tomatoes, greens, arugula, roasted peppers, sprouts, chili, crisps, radishes, apple

#### Add-Ons

walnuts 1.50

smoked salmon 4

local feta 1

tomato confit 1

bacon 3

egg 1.50

six bagels to-go 12

#### Spreads

butter 1.50

cookie butter 2.5

hummus 2

tapenade 3

avocado 3

nutella 3

## sandwiches

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#### Cheese & Truffle 10

croissant sandwich with scrambled local egg, gruyère, fresh asparagus spears, white truffle oil drizzle

#### Cheddar & Bacon 10

croissant sandwich with scrambled local egg, bacon, NY cheddar

## frittata

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#### Protein Puff 6

gluten-free baked frittata with roasted tomatoes, greens, local goat cheese

**served 11:30 a.m. to 2 p.m.**

## **roman-style pizza** made with fresh, house-made mozzarella

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### RED SAUCE BASE

**Classic Margherita 10 | 18**  
mozzarella, basil

**Farmstand Fresh 10 | 19**  
roasted zucchini and summer squash,  
caramelized vidalia onion, mozzarella,  
oregano *add prosciutto 6, whole pizza only*

**Cayuga Heat 11 | 20**  
mozzarella, pecorino romano,  
pepperoni, hot honey drizzle  
*add prosciutto 6, whole pizza only*

**Creamy Confit 11 | 22**  
tomato confit, house-made stracciatella,  
arugula *add prosciutto 6, whole pizza only*

### WHITE SAUCE BASE

**Forager 12 | 22**  
local shiitake & oyster mushroom, gruyère,  
rosemary, white truffle oil drizzle  
*add prosciutto 6, whole pizza only*

**Big Apple 12 | 22**  
olive oil, sea salt, local goat cheese new  
york apple, caramelized onion, prosciutto,  
local honey

**Poplar Ridge 11 | 20**  
ricotta, mozzarella, asparagus, local pecorino

## **toasted ciabatta**

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**Caprese 11**  
mozzarella, heirloom tomato, pesto,  
arugula *add prosciutto 3, add avocado 3*

**Cider Pig 12**  
slow-roasted, seasoned pork shoulder,  
gruyère, pickled onions, hard cider-apple  
reduction *add prosciutto 3, add avocado 3*

**Chicken Ratatouille 12**  
grilled chicken, roasted zucchini  
and summer squash, tomato confit,  
caramelized onion, mozzarella, arugula  
*add prosciutto 3, add avocado 3*

**Aurora Melt 11**  
avocado, gruyère, caramelized onions,  
sliced apple, maple syrup mustard  
*add prosciutto 3*

