

breakfast 7:30 a.m. to 11 a.m. lunch served 11:30 a.m. to 2:00 p.m.

bagels

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, apple, classic bagel

Sausage 10

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

BUILD YOUR OWN

Bagel 4

classic, sesame, rosemary sea salt, onion, gluten-free, everything, cinnamon raisin

Cream Cheese 2

classic, chive, tomato basil, vegan

Toppings 75¢

pickled onions, capers, tomatoes, greens, arugula, roasted peppers, 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

sandwiches

Cheese & Truffle 12

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

Cheddar & Bacon 11

croissant sandwich with scrambled local egg, bacon, NY cheddar

frittatas

Protein Puff 8

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

lunch 11:30 a.m. to 2 p.m. breakfast served 7:30 a.m. to 11:00 a.m.

roman-style pizzas

made with fresh, house-made mozzarella

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, half 3 | whole 6*

Cayuga Heat 11 | 20

mozzarella, pecorino romano,
pepperoni, hot honey drizzle
add prosciutto, half 3 | whole 6

WHITE SAUCE BASE

Forager 12 | 22

local shiitake & oyster mushroom, gruyère,
rosemary, white truffle oil drizzle
add prosciutto, half 3 | whole 6

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

paninis

Caprese 11

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

Cider Pig 12

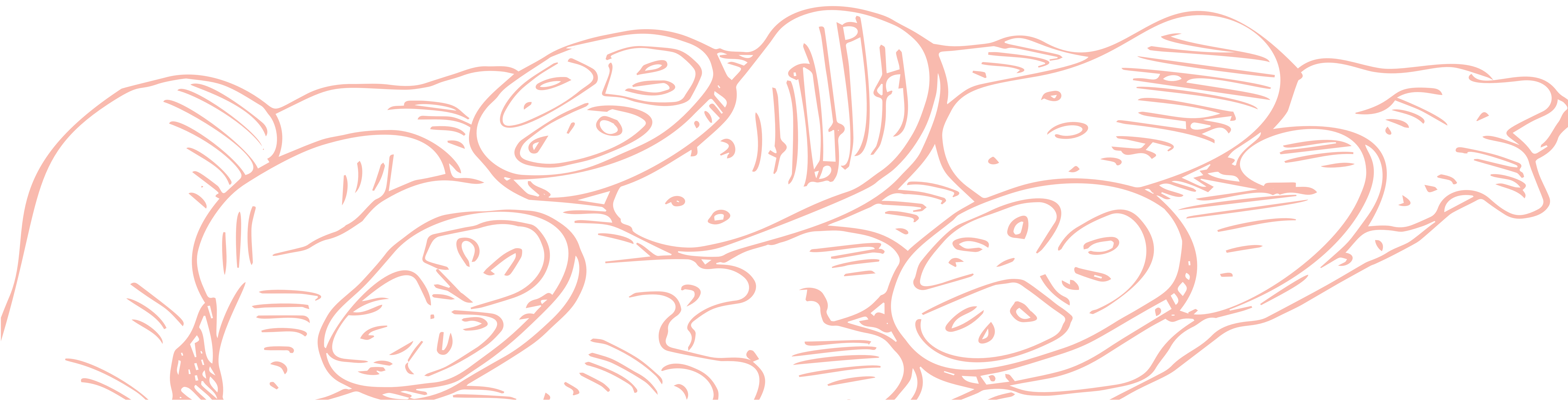
slow-roasted, seasoned pork shoulder,
gruyère, pickled onions, hard cider-apple
reduction *add prosciutto 3, add avocado 3*

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 onion,
sliced apple, maple mustard
add prosciutto 3



served all day

drinks

HOT OR ICED

- Coffee 3 | 3.50**
- Hot Tea 3.50** *hot only*
- Espresso 2.75**
- Double 3.00**
- Macchiato 3.50**
- Hot Cocoa 3.50**
- Cortado 5.00**
- Latte 5.50 | 6.50**
- Flat White 5.50 | 6.50**
- Mocha 5.75 | 6.75**
- Chai Latte 5.50 | 6.50**
- Dirty Chai 6.5 | 7.50**
- Cappuccino 5.50 | 6.50**
- Americano 4.00 | 5.00**
- Matcha 6.00 | 7.00**

ADD-ONS

- Dairy Milk**
whole, skim, half & half
- Non-Dairy Milk 50¢**
soy, almond, oat
- House-made
Flavored Syrup 50¢**
vanilla
pistachio
pumpkin spice
brown sugar maple
cinnamon
chocolate
salted caramel
nutella
speculoos
- Whipped Cream 75¢**
- Cold Foam 75¢**

