

New Year's Day Brunch Features

TO EAT

Hoppin' Johns *ham hock, black-eyed peas* 18

Patty Melt *duck fat caramelized onions, Raclette, Russian rye, secret sauce, cornichons* 20

TO SIP

Bloody Mary *vodka, housemade bloody mary mix, vegetable skewer* 15
— *add shrimp, bacon, mozzarella stick, or breakfast sausage* 2

Spirit Spritzer *cava, choice of whiskey, raspberry liquor, or gin* 18

Tiffany Mimosa *cava, blue curaçao, lemonade* 14

MIMOSAS

Single \$12 | Carafe \$45 | Flight \$45

Alpha *orange juice*

Omega *cranberry*

Beta *pineapple*

Gamma *grapefruit*

Delta *pomegranate*

SPRITZ

Single \$13 | Carafe \$45

Passionfruit Spritz *Giffard Fruit de la Passion*

Aperol Spritz *Aperol, orange*

Melon Spritz *Ælred Melon Aperitif*

Lychee Spritz *Giffard Lichi-Li, Hibiscus*

Mango Spritz *Giffard Mangue & Blue Curacao*

ROSÉ CHAMPAGNE

Gatinois, Grand Cru, Aÿ Champagne, France, NV 100

Henri Billiot, Grand Cru, Ambonnay Champagne, France, NV 120

Billecart-Salmon, Brut Rosé Champagne, NV 145

Rene Geoffroy, Rosé de Saignée, Brut Champagne, NV 165

LOCAL ROSÉS

Dry Rosé, Sheldrake Winery, Seneca Lake 40

Sparkling Rosé, Dr. Konstantin Frank, "Celebré" Keuka Lake, NV 50

Pétillant-Naturel Rosé, Six Eighty Cellars, Cabernet Sauvignon, Cayuga Lake, 2022 55

BRUNCH WHITES

Chardonnay, Heart & Hands, "Verve" Cayuga Lake, 2021 55

White Blend, Scout Vineyards, "Vive L'Amitie" Finger Lakes, 2021 55

Riesling, Herman J. Wiemer, "BIO" HJW Vineyard, Seneca Lake, 2019 75

Sauvignon Blanc, Domaine Vacheron, Sancerre, 2022 105

BRUNCH REDS

Beaujolais, Famille Dutraive, Chénas, "en Papolet" France, 2020 65

Pinot Noir, Rhys Vineyards, Alexander Valley, California, 2017 65

Meritage Blend, Damiani Cellars, Seneca Lake, 2019 89

Cabernet Sauvignon, Wonderland Project, Atlas Peak, California, 2020 75