

# COCKTAILS

**\*All cocktails are served up (chilled, no ice) unless otherwise noted or requested**

## NEGRONI MENU \$9

Bitter, sweet, complex, boozy and eerily addictive, the Negroni may be the world's most perfect cocktail. We infuse and age ours in glass bottles for extra complexity, mellowness and general awesomeness. Served up.

CLASSIC: Bluecoat gin, Dolin Sweet Vermouth, Campari

OAK BARREL AGED: Our classic aged in an oak barrel

BAI MU DAN (WHITE PEONY TEA): Delicately floral, very slightly sweet

PINK PEPPERCORN: Extremely complex, fruit with slight pepper note

ANISE SEED: The scent of anise adds depth and a savory finish

## CLASSICS

MANHATTAN - \$9

Wigle Rye, Dolin Sweet Vermouth, Luxardo Cherry, lemon twist

SAZERAC - \$9

Wigle Rye, Cognac, Vieux Carre Absinthe, simple syrup, lemon twist

FRENCH 75 - \$10

Bluecoat Gin, Cava Sparkling Wine, Fresh Lemon, Luxardo Syrup

MARTINI - \$9

Bluecoat Gin or Boyd & Blair Vodka, Dolin Dry Vermouth, Lemon Twist

MIMOSA - \$9

Sparkling Cava + Cold Pressed LUMI Orange Juice

IRISH COFFEE - \$7

Hot coffee, Old Granddad Bonded Bourbon, simple syrup, whipped cream

## SEASONAL

KOMBUCHAKAZE - \$9

Cranberry Citra Hop Kombucha, Bluecoat Gin, Falernum

STRAWBERRY JAM - \$8

Pick your liquor (gin/vodka/rum) + strawberry balsamic shrub, honey, soda water on the rocks

TANGO NUEVO - \$10

Maggie's Farm Rum, Honey, Cold Brew, Smoked Sea Salt, Club Soda, lemon twist

COFFEE OLD FASHIONED - \$8

Wigle Wheat Whiskey, Coffee, Bitters, Orange, Luxardo Cherry, Cinnamon Simple Syrup

## STRAIGHT UP! - 2 oz pours: rocks, up, or neat

Wigle PA Rye - \$8

Wigle Port Rye - \$15

Wigle Straight Rye (100 proof) - \$8

Wigle Straight Wheat (100 proof) - \$9

Wigle Wapsie Red Corn Bourbon - \$8

Old Granddad Bonded (100 proof) - \$7

Vieux Carre Absinthe - \$12

Illegal Joven Mezcal - \$11

Maggie's Farm Dark Rum - \$7

Maggie's Farm Light Rum - \$6

Maggie's Farm Falernum - \$7

Boyd & Blair Vodka - \$7

Bluecoat Gin - \$7

Ansac Vs Cognac - \$6

Wiggle Coffee Liqueur - \$5



## WAFFLES

PUMPKIN & SPICE - \$8.50

Buttermilk and Ricotta Belgian waffle topped with local maple syrup & cinnamon whipped cream.

YEASTED BUCKWHEAT - \$7

Yeast Risen Belgian buckwheat waffle topped with local syrup & whipped cream. Add berries for \$1

## BAGUETTE

PORTOBELLO - \$7.50

Fresh baguette sandwich filled with pesto white bean hummus, balsamic roasted portobello, sundried tomato & arugula

HAM & CHEESE - \$7.50

Fresh baguette sandwich spread with French Butter, topped with rosemary cured pork loin & young pecorino

THE CLASSIC SMOOTHIE - \$5.50

Strawberry, Banana, Fage Greek Yogurt & Orange Juice

PINEAPPLE & KALE SMOOTHIE - \$6.50

Pineapple, Kale, Banana, Orange Juice & Fage Greek Yogurt.

YOGURT PARFAIT - \$5.50

Fage Greek Yogurt, Berries & House-made Honey, Orange, Fennel Granola

APPLE & SPICE

BAKED OATMEAL - \$5

Oatmeal baked with local apples, cinnamon and ginger, topped with maple syrup. Add yogurt for \$1

QUICHE - \$4

Lorraine or Vegetarienne from La Gourmandine Bakery.

HUMMUS & VEGGIES - \$6

House-made Pesto White Bean Hummus & Fresh Cut Veggies

## CEREAL

A BOWL OF NOSTALGIA - \$3.50

Add berries or banana for \$1

*\*Ask for selection*

## TOAST (2 SLICES)

### CHOOSE YOUR BREAD:

FARMHOUSE OR SPROUTED SPELT

### CHOOSE YOUR TOPPING:

French Butter & Peruvian Pink Salt - \$3

French Butter & Strawberry Jam - \$3.50

French Butter, Cinnamon & Sugar - \$3.50

Nutella & Strawberries or Banana - \$4.50

Ricotta, Honey & Toasted Pine Nuts - \$5

**LEONA'S  
ICE CREAM SANDWICHES**  
\$5.75 - Ask us for flavors!

# PANINI



## BREAKFAST - \$7

Fresh cracked eggs baked with parmesan, topped with chorizo, Five County Cheddar, romesco sauce and spinach on Farmhouse bread.

## PROSCIUTTO - \$8

Pesto, Prosciutto, Fresh Mozzarella & Aged Balsamic Drizzle on Farmhouse bread

## GORGONZOLA - \$8

Fig Jam, Prosciutto, Italian Mountain Gorgonzola, Fresh Mozzarella & Local Honey Drizzle on Farmhouse bread

## HAM & APPLE BUTTER - \$8

Italian Coppa, Apple Butter, Cream Cheese, Thinly Sliced Local Apples & Five County Cheddar on Sprouted Spelt bread

## HALLOUMI - \$9

Seared Halloumi Cheese, Arugula, Roasted Red Pepper, House-made Hummus on a toasted Brioche Bun

## GRILLED CHEESE - \$5

Five County Cheddar on Sprouted Spelt bread

# MEAT & CHEESE PLATES

Served with marcona almonds, honey & crackers

## CHEESE - CHOOSE 3: \$10 + CHOOSE 5: \$15

### YOUNG MANCHEGO

Spanish sheep's milk cheese, aged 3 months, semi-hard and very flavorful

### YOUNG PECORINO

Tuscan sheep's milk cheese, semi-soft, delicate yet complex

### FRESH MOZZARELLA

Marinated in pesto and drizzled with aged balsamic

### FRESH RICOTTA

Drizzled with honey & toasted pine nuts

### FIVE COUNTY CHEDDAR

Five layers of traditional English cheese.

### MOUNTAIN GORGONZOLA

Italian cow's milk cheese, creamy yet sharp and tangy.

## MEAT - CHOOSE 3: \$12 + CHOOSE 5: \$18

### RUSTICO

Red wine and garlic salami

### CALABRESE

Spicy fennel salami

### CHORIZO

Spanish style salami made with white wine and paprika

### LONZETTA

Rosemary & Garlic Pork Loin

### JUNIPER WILD BOAR

Crushed juniper berries, garlic, black pepper, orange zest & white wine

### PROSCIUTTO

Italian dry-cured ham

## MEAT & CHEESE

3 MEAT/3 CHEESE: \$20 + 5 MEAT/5 CHEESE: \$29

# WINE

## BY THE GLASS

	Glass 5 oz	Sm Carafe 16 oz	Lg Carafe 32oz
Red: Sangiovese, Italy	\$7	\$19	\$36
White: Grillo, Italy	\$7	\$18	\$34
Rosé: Poggio Anima - Sicily, Italy	\$7	\$28/bottle	
Sparkling: Cava, Spain	\$8	\$35/bottle	

## BY THE BOTTLE

Red:	Amicone - Veneto, Italy .....	\$24
	L'O de Joncier - Cotes-du-Rhone, France .....	\$30
	Cultivate, Pinot Noir - California .....	\$32
	Mauro Molino, Barbera D'Alba, Italy .....	\$34
	Eagle Eye Infatuation, Napa, CA (red blend).....	\$40
White:	Chateau - Bordeaux, France .....	\$27
Rosé:	Joseph Jewell - Pinot Noir, Humboldt CA .....	\$38

# BEER

## DRAFT

Hazedelic Juice Bomb, New England IPA 6.2% \$7  
Grist House, Millvale PA

## BOTTLES/CANS

Holy Moses, Summer White Ale, Great Lakes 5.4% (12oz) ..	\$5.50
Nugget Nectar, Ale, Troegs 7.5% (12oz) .....	\$5.75
Pumpking, Imperial Ale, Southern Tier 8.6% (12oz) .....	\$6.50
India Brown Ale, Dogfish Head 7.5% (12oz) .....	\$5.75
Brooklyn Lager, Brooklyn Brewery 5.2% (12oz) .....	\$5.50
Prima Pils, Pilsner, Victory 5.3% (12oz) .....	\$5.50
Breakfast Stout, Founders 8.3% (12oz) .....	\$6
Sea Quench Ale, Sour, Dogfish Head 4.9% (12oz) .....	\$5
Rolling Rock, Pale Ale 4.5% (12oz) .....	\$3
Iron City, The One & Only 4.5% (12oz) .....	\$3

# RED STAR KOMBUCHA, PGH

	Bottle 16 oz	Growler 32 oz	Growler 64oz
PINT \$6			
Blueberry Lavender, 2.5%	\$7	\$14	\$20
Clover Queen Ale, 4.5%			

Save \$1 on 16 oz & \$4 on 32 & 64 oz sizes if you bring your own growler