

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

BLOODY MARY - \$9

Big Spring Vodka & Pittsburgh Pickle Co. Briney Mary Mix served over ice.

SEASONAL

KOMBUCHAKAZE - \$9

Cranberry Citra Hop Kombucha, Bluecoat Gin, Falernum

HOT TODDY - \$9

Old Granddad Bonded or Maggie's Farm Rum + Honey Clove Syrup, Lemon, Cinnamon

TANGO NUEVO - \$10

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

COFFEE OLD FASHIONED - \$9

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

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

Wigle PA Rye - \$8

Wigle Port Rye - \$15

Wigle City of Champions Bourbon - \$10

Wigle Straight Wheat (100 proof) - \$9

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

Maggie's Farm Coffee Rum - \$5

Boyd & Blair Vodka - \$7

Bluecoat Gin - \$7

Courvoisier Vs Cognac - \$6



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

MAKE IT TOASTED!

WINTER CAPRESE - \$7.50

Fresh baguette sandwich spread with pesto, roasted tomatoes, fresh mozzarella, & arugula. Drizzled with lemon olive oil and aged balsamic.

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 crispy pancetta, Five County Cheddar, pesto dijon cream cheese 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

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
Sparkling: Cava, Spain	\$8	\$35/bottle	

BY THE BOTTLE (ask about specials)

Red:	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:	Poggio Anima - Sicily, Italy.....	\$24
	Joseph Jewell - Pinot Noir, Humboldt CA	\$38

BEER & CIDER

DRAFT

Fat Gary Nut Brown Nitro Ale, East End Brewing-Pittsburgh PA 3.7% (16oz)	\$6
Dry Cider, Threadbare-Pittsburgh PA 7.5% (8oz)	\$5.50

BOTTLES/CANS

Holy Moses, White Ale, Great Lakes 5.4% (12oz)	\$5.50
Duet, Alpine, IPA 7% (12oz)	\$6.50
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
Rosetta, Belgian Kriek/Cherry, Ommegang 5.6% (11.2oz) ...	\$6
Breakfast Stout, Founders 8.3% (12oz)	\$6.50
Hop Knife, IPA, Troegs 6.2% (12oz)	\$5.50
Rolling Rock, Pale Ale 4.5% (12oz)	\$3
Iron City, The One & Only 4.5% (12oz)	\$3

RED STAR KOMBUCHA, PGH

GLASS (8OZ) \$4	To Go:	Growler	Growler
Cranberry Citra Hop 2.5%	16 oz	32 oz	64oz
Clover Queen 4.5%	\$7	\$14	\$20

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