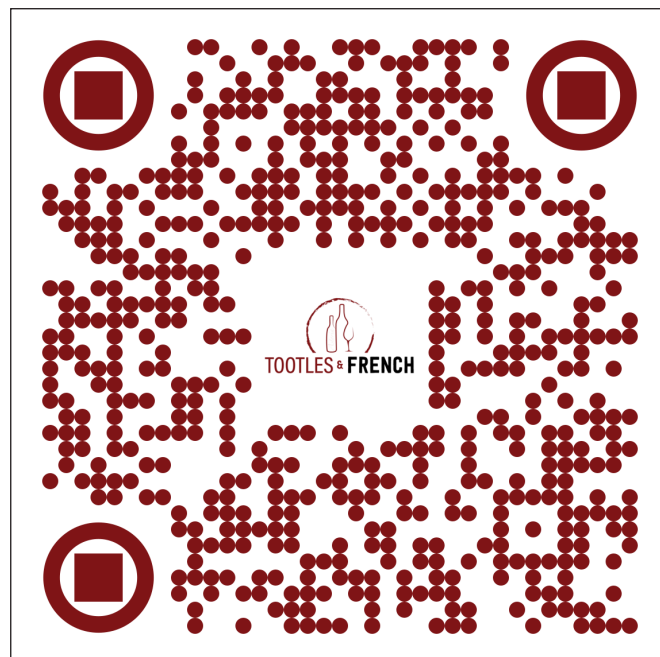


BUBBLES, COCKTAILS & WAKE UP JUICE

Mimosa Fresh squeezed OJ	8								
Magnum Mimosas Large format prosecco & fresh squeezed OJ	95								
Bubbles Pick one or a flight of three flavors. Made with locally produced craft liqueurs.	10/28								
<table> <tr> <td>Elderflower</td> <td>Rhubarb</td> </tr> <tr> <td>Cranberry</td> <td>Black Currant</td> </tr> <tr> <td>Blackberry</td> <td>White Peach</td> </tr> <tr> <td>Pear</td> <td>Nectarine</td> </tr> </table>	Elderflower	Rhubarb	Cranberry	Black Currant	Blackberry	White Peach	Pear	Nectarine	
Elderflower	Rhubarb								
Cranberry	Black Currant								
Blackberry	White Peach								
Pear	Nectarine								
Espresso Martini Vodka, cafe amaro, varnelli moka, fresh espresso	18								
Cafe Italiano Iced coffee, Varnelli Anice Secco, grappa	13								
Cold Brew Shot Chilled craft coffee liqueur	7								

Scan the QR code below to view full wine & spirits list.



SNACKS & SMALL PLATES

Boards		Pasta Chips (AV)	7
Cheese Board	36	Spice blend, lemon, ranch aioli	
Meat Board*	36	Arugula Salad (V)	11
Mixed Board*	39	Pickled red onions, cucumbers, lemon vinaigrette	
Truffle Popcorn (AV)	7	Chopped Salad (AV)	16
White truffle oil, pecorino		Mixed greens, feta, radish, cucumber, red onion, chickpeas, roasted beets, olives, aged Madeira vinaigrette	
Truffle Fries (AV)	10		
White truffle oil, pecorino			
Roasted Pepper Soup	16		
Sweet & spicy peppers, cream, grilled cheese crostini			

Add chicken or tofu for \$8. Add shrimp for \$10.

BENEDICTS

Pulled Pork House-made barbeque, poached eggs	18	Smoked Salmon* Orange hollandaise, poached eggs	24
Vegan Benedict (V) Crispy tofu, coconut curry, spinach (side salad only)	18	Porchetta Maple chili, hollandaise, poached eggs	20

All benedicts served with red potato croquettes & side salad

CROISSANT SANDWICHES

Fried Chicken Rainbow coleslaw, black pepper pickles, truffle honey served with red potato croquettes & side salad	22	Smoked Salmon* Spinach, whipped crème fraiche, cornichon butter, served with red potato croquettes & side salad	25
Pulled Pork House-made BBQ sauce, smoked gouda, served with red potato croquettes & side salad	22	B.E.C Maple chili porchetta, eggs, smoked gouda, served with red potato croquettes & side salad	22

BRUNCH ENTRÉES

Omelette Served with red potato croquettes & salad Feta/white cheddar/smoked gouda (+2) Spinach/mushrooms/tomatoes/peppers/onions (+2) Porchetta/lamb/bacon (+3)	16	Pulled Pork Stack Croquettes, smoked gouda, bbq sauce, crème fraîche	19
Steak & Eggs* Steak, eggs, chimichurri, red potato croquettes	28	Shrimp & Grits Ancho, polenta, chive oil	18
Tootles & French Toast Brioche, chantilly cream, jam	18	Tres Leches Pancakes Tres leches, fruit	16
		Crispy Tofu Sandwich (V) Parsley marmalade, spinach	18

SIDES

Eggs (2)	7	Croissant with Jam	9
Red Potato Croquettes (2)	8	Bacon	7

(V) - Vegan (AV) - Available Vegan

*Before placing your order, please inform your server if a person in your party has a food allergy. *Items marked with an asterisk* may be served raw or undercooked; consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

Parties of 6 or more are subject to an automatic gratuity of 25%. Unpaid tabs will be charged to the card on file and are subject to an automatic gratuity of 25%.