


## BUBBLES, COCKTAILS & WAKE UP JUICE

<b>Mimosa</b> Fresh squeezed OJ	8	<b>Cafe Italiano</b> Iced coffee, Varnelli anice secco, grappa	13								
<b>Bubbles</b> Pick one or a flight of three flavors. Made with locally produced craft liqueurs.	10/28	<b>Cold Brew Shot</b> Chilled craft coffee liqueur	7								
<table border="0" style="width: 100%;"> <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		 <p><i>Scan the QR code to view full wine &amp; spirits list.</i></p>	
Elderflower	Rhubarb										
Cranberry	Black Currant										
Blackberry	White Peach										
Pear	Nectarine										
<b>Seasonal Spritzes</b> Aperitivo or rosé	10										
<b>Espresso Martini</b> Vodka, cafe amaro, Varnelli moka, fresh espresso	14										

## SNACKS & SMALL PLATES

<b>Boards</b>		<b>Pasta Chips (AV)</b>	7
Cheese Board	36	Spice blend, lemon, ranch aioli	
Meat Board*	36		
Mixed Board*	39	<b>Spinach Salad (V)</b>	11
<b>Truffle Popcorn (AV)</b>	7	Pickled red onions, cucumbers, lemon vinaigrette	
White truffle oil, parmesan		<b>Mango Salad (V)</b>	17
<b>Truffle Fries (AV)</b>	10	Mixed greens, radish, pickled carrots, cucumber, barrel-aged Madeira vinaigrette	
White truffle oil, parmesan		<i>Add chicken or tofu for \$8. Add shrimp for \$10.</i>	
<b>Red Potato Croquettes</b>	12		
Bacon bits, jalapeño aioli			

## BENEDICTS

<b>Pulled Pork</b> House-made barbecue, poached eggs	18	<b>Vegan Benedict (V)</b> Crispy tofu, coconut curry, sautéed spinach (side salad only)	18
<b>Spinach</b> Hollandaise, poached eggs, sautéed spinach	17	<b>Porchetta</b> Maple chili, hollandaise, poached eggs	20
<b>Smoked Salmon*</b> Hollandaise, poached eggs	24	<i>All benedicts served with red potato croquettes &amp; side salad</i>	

# CROISSANT SANDWICHES

<b>Fried Chicken</b> Rainbow coleslaw, house-made pickles, truffle honey served with red potato croquettes & side salad	22	<b>Smoked Salmon*</b> Spinach, whipped crème fraiche, house-made pickles, served with red potato croquettes & side salad	25
<b>Pulled Pork</b> House-made barbecue sauce, smoked gouda, served with red potato croquettes & side salad	22	<b>B.E.C</b> Maple chili porchetta, eggs, smoked gouda, served with red potato croquettes & side salad	22

# BRUNCH ENTRÉES

<b>Tres Leches Pancakes</b> Tres leches, fruit	16	<b>Steak &amp; Eggs*</b> Steak, eggs, chimichurri, red potato croquettes	28
<b>Tootles &amp; French Toast</b> Brioche, Chantilly cream, jam	18	<b>Pulled Pork Stack</b> Croquettes, smoked gouda, barbecue sauce, crème fraîche	19
<b>Eggs Any Style</b> Served with red potato croquettes, your choice of bacon, wagyu beef sausage (+2), or fried chicken	19	<b>Crispy Tofu Sandwich (V)</b> Spinach, tomato marmalade	18
<b>Florentine Omelette</b> Spinach & Feta cheese	18	<b>Brie LT</b> Served open-faced, toasted bread, spinach, tomato marmalade	19
<b>Caprese Omelette</b> Mozzarella, tomato	18	<b>Brunch Burger</b> Ribeye blend, fried egg, cheddar, bacon, side of fries	24
<b>Mushroom Omelette</b> Onions, cheddar cheese	18	<b>Tropical Shrimp</b> Fried plantains, mango sauce, pickled red onions, fresh lemon	19
<b>Bacon Omelette</b> Smoked Gouda	19		

# SIDES

<b>Eggs (2)</b>	7	<b>Croissant with Jam</b>	9
<b>Wagyu Beef Sausage</b>	9	<b>Bacon</b>	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%.