



SUNDAY BRUNCH 11AM-3PM

3oz wine suggestion below each plate

STARTERS

EDAMAME / 11

Furikake, Sesame, Lime, Chiles

Artemis Karamolegos Assyrtiko Feredini 2022 / 10

TOASTED SOURDOUGH / 12

Warm Ricotta, Garlic, EVOO, Rosemary

Bertha Cava Brut Nature 2022 / 6

BURRATA / 18

Tomato Confit, Basil, Pine Nuts, Garlic Crostino

Proprieta Sperino Piemonte Rosa del Rosa 2024 / 7

AVOCADO TOAST / 16

Tomato, Egg, Radish, Jalapeno, Green Onion

Giovanni Almondo Roero Arneis Vigne Sparse 2024 / 8

CRAB CAKE / 19

Mixed Greens, Cherry Tomatoes, Remoulade Sauce

Dominique Lafon Bourgogne Blanc 2023 / 19

SICILIAN FRIED CHICKEN / 18

Lemon, Oregano, Aleppo, Honey

Cave de Bissey Cremant de Bourgogne / 7

TOMATO GAZPACHO / 18

Shrimp, Cucumber, Radish, Peppers, Croutons

Arnot-Roberts Ribolla Gialla 2022 / 15

SALADS

ARUGULA SALAD / 16

Roasted peppers, Eggplant, Mozzarella, Pecorino

Domaine du Bagnol Cassis Rose 2024 / 10

ROMAINE SALAD / 16

Cucumber, Tomato, Onion, Radish, Blue Cheese Dressing

Bisson Vermentino Vignaerta Portofino Bianco 2024 / 10

MIXED GREENS SALAD / 15

Tomato, Olives, Zucchini, Parmigiano, Lemon Vinaigrette

Te Pa Vineyards Sauvignon Blanc 2023 / 6

CHARCUTERIE

\$6 Each Mix & Match

JAMON SERRANO

Andalucia, Spain

PROSCIUTTO DI PARMA

Il Fresco

CAPOCOLLO

Terra di Siena

BRESAOLA PUNTA D'ANCA

Bernina

IBERICO CHORIZO

Rioja, Spain

SALAMI DI FINOCCHIO

Tuscany, Italy

SAUCISSON BASQUESE

Salumeria Biellese

ARTISAN CHEESE

PECORINO SARDO

Sardinia, Italy

CAMEMBERT

Hudson Valley, NY

GORGONZOLA DOLCE

Lombardia, Italy

TALEGGIO

Lombardia, Italy

COMTE

France

MANCHEGO

Spain

ROCCOLINO MEDITERRANEO *Valteleggio, Lombardia*

MAIN COURSE

FRENCH TOAST / 22

Brioche, Almonds, Maple Ricotta, Neuske's Bacon

Mimosa / 8

EGGS BENEDICT / 22

Taylor Ham, English Muffin, Spinach, Hollandaise

J-M Seleque Champagne Solescence Extra Brut / 18

SMOKED SALMON TARTINE / 24

Avocado, Creme Fraiche, Tomato, Onion, Cucumber

Dominique Roger Sancerre 2023 / 11

BRUNCH BURGER / 24

Pork Roll, Fried Egg, Cheddar, French Fries

Domaines Lupier Old Vines El Terroir (Raul Perez) 2019/10

STEAK & EGGS / 36

Angus Sirloin, Fried Eggs, Peppers & Potatoes

Silver Ghost Cabernet Sauvignon Oakville 2023/15

PAPPARDELLE / 24

Duck Confit, Mushrooms, Parmigiano, Truffle Cream

Silver Ghost Cabernet Sauvignon Oakville 2023/15

DESSERTS

CHEESECAKE / 12

Raspberries & Cocoa Streusel

Marenco Brachetto d'Acqui Pineto 2024 / 6

PEACH PIE / 12

Almond Streusel & Vanilla Ice Cream

Carmes de Rieussec Sauternes 2020 / 12

SELECTION OF (3) ICE CREAM & SORBET / 12

Ice Cream - Strawberry, Chocolate, Vanilla

Sorbet - Raspberry, White Peach, Mango