

BRUNCH

THE DAY DRINKER

BLOODY MARY

traditional, vodka, beer chaser 12

MIMOSA

sparkling wine, orange juice 11

AMARO AND ESPRESSO

amaro ramazzotti & espresso 12

CHILLED

GREEK YOGURT

house-made granola, strawberries, bananas, honey 10

SMOKED SALMON

bagel, tomato, cucumber, sprouts, red onion, capers 14

FRESH FRUIT & BERRY PLATE 8

EGGS

TWO EGGS ANY STYLE*

bacon, sausage or prosciutto cotto, breakfast potatoes, choice of toast 12

EGGS BENEDICT*

english muffin, prosciutto cotto, hollandaise, breakfast potatoes 15

CRAB CAKE BENEDICT*

basil rémoulade, tarragon hollandaise, breakfast potatoes 19

BACON, EGG & CHEESE CROISSANT SANDWICH*

side fresh fruit 11

GOAT CHEESE & HERB OMELET*

breakfast potatoes, choice of toast 14

MEDITERRANEAN VEGETABLE

EGG WHITE FRITTATA*

feta cheese, fresh fruit 14

AVOCADO TOAST*

whole grain bread, poached egg, radishes sprouts, olive oil 13

HOPPLE POPPLE*

scrambled eggs, italian sausage, peppers, onions potatoes, parmesan cheese, pretzel croutons 15

SAVORY

SPANISH STYLE TORTILLA

farm eggs, olive oil, potatoes, onions, potato aioli 12

BREAKFAST PIZZA

italian sausage, green garlic pesto, mozzarella arugula, sunny side up egg 16

TUSCAN CHICKEN FRITTE

rosemary biscuits, italian sausage gravy 18

BAKED EGGS*

spicy tomato sauce, parmesan cheese basil, grilled bread 14

TARTINES & BURGERS

CHOICE OF SOUP, FRENCH FRIES, OR GARDEN GREENS SALAD
ALL TARTINES ARE OPEN FACED AND SERVED ON TOASTED BREAD

SMOKED HAM

gruyere, dijon mustard pickled red onion, pumpernickel rye bread 15

ROASTED TURKEY

basil pesto, provolone tomato jam, country bread 16

MIGHTY VINE TOMATOES

buratta cheese, basil lemon marmalade, olive bread 14

LAMB BURGER*

feta, tomato jam, tahini yogurt sauce cucumber, sesame bun 18

BEEF BURGER*

fontina cheese, bacon jam pesto aioli, sunnyside up egg 17

FLOUR & GRAINS

MONKEY BREAD

cinnamon sugar, butterscotch sauce 9

STEEL CUT OATMEAL

apples, cinnamon, raisins, almonds 8

APPLE CINNAMON BELGIAN WAFFLE

house-made apple butter, apple compote, whipped cream 11

BUTTERMILK PANCAKES

sour cherry compote, maple syrup 11

MASCARPONE-STUFFED BRIOCHE FRENCH TOAST

fresh strawberries 12

ALMOND CROISSANT 5

CHOCOLATE CROISSANT 5

JUICED: COLD-PRESSED JUICE

KAY DEE POWER 8

spinach, cucumber, pineapple, apple, lemon, mint

ETERNAL LIFE 8

pineapple, orange, ginger

TRIM & TASTY 8

grapefruit, carrot, apple

PROTECTIVE ARMOR 8

beet, apple, lime

BRUNCH IS SERVED FROM 8AM - 2PM SATURDAY & SUNDAY

EXECUTIVE CHEF HEATHER TERHUNE

* PLEASE ADVISE YOUR SERVER OF ANY FOOD ALLERGIES PRIOR TO ORDERING. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS *