

SUNDAY BRUNCH

Two eggs any style	\$11
served w/ caramelized Yukon gold potatoes or soft toasted corn polenta w/ choice of Niman Ranch smoked ham, crispy pancetta or housemade pork sausage	
Two poached eggs & Niman Ranch ham on focaccia bruschetta w/ brown butter hollandaise	\$11
served w/ choice of seasonal fruit or caramelized Yukon gold potatoes	
Two poached eggs, sautéed spinach & roasted tomato on focaccia bruschetta w/ brown butter hollandaise	\$10
served w/ choice of seasonal fruit or caramelized Yukon gold potatoes	
Omelette of the day served w/ seasonal fruit	\$10
House cured gravlox w/ crispy capers, onion, sieved egg watercress & crème fraiche-cream cheese crostini	\$15
Crispy crab cake, poached egg,	\$16
brown butter hollandaise & sautéed spinach	
Pressed prosciutto, fontina, arugula & truffled egg panino	\$10
served w/ choice of seasonal fruit or caramelized Yukon gold potatoes	
Croque-Madame: gruyere cheese, jambon royal, sunnyside up egg & Dijon	\$16
served w/ small misticanza salad	
Basket of assorted housemade breads	\$10
served w/ marmellata, Nutella, honey & plugra butter	
Semolina & buttermilk pancakes – choose one	
~plain w/ Plugra butter & Vermont maple syrup	\$9
~blueberry & raspberry w/ vanilla gelato & Vermont maple syrup	\$10
~fried egg, Nueske's bacon, Plugra butter & Vermont maple syrup	\$12

A la Carte

two eggs any style	\$4.00
breakfast pork sausage	\$4.50
Niman Ranch smoked ham	\$4.50
Niman Ranch peppered pancetta	\$4.50
caramelized Yukon gold potatoes	\$4.00
Anson Mills toasted corn polenta	\$4.00
seasonal fruit	\$4.50
Nueske's applewood smoked bacon	\$4.00
Biscuits with honey butter	\$4.00

House squeezed juices

orange juice	\$3.50
grapefruit juice	\$3.50

Brunch drink specials

mimosa	\$5.00
belini	\$5.00
greyhound	\$5.00
bloody Mary	\$6.00