



summer 2017

## shared plates

<b>ARTISAN CHEESE</b> honey hill farms honey, fruit, nuts, organic greens, toast points	13
<b>SMOKED SALMON RILLETTE</b> pickled vegetables, mizuna, toast points	14
<b>SPICY CHICKPEA PUREE</b> artichoke, roasted red bells and kalamata olive tapenade, focaccia toast	9
<b>CHARCUTERIE</b> housemade pâté, prosciutto di parma, salami, mortadella, grain mustard, walnut-cherry chutney, pickled vegetables, toast points	16
<b>BRUSCHETTA TRIO</b> summer corn relish with red bell pepper & jalapeno mascarpone; heirloom tomato, fresh basil, garlic chips; peach & shallot, pancetta dust, thyme ricotta, olive oil	13

## soup & salad

add grilled chicken breast to any salad 4, shrimp 7, salmon 7	
<b>SOUP OF THE DAY</b> cup or bowl	4 / 6
<b>CAESAR</b> or <b>ORGANIC GREEN</b> starter salad	6 / 9
<b>LENTIL &amp; GOAT CHEESE</b> organic greens, red onions, golden balsamic vinaigrette (gf)	10
<b>CHICKEN &amp; ORZO SALAD</b> pulled chicken, orzo, cherry tomato, cucumber, gorgonzola, arugula, kale, mizuna, cucumber-jalapeno vinaigrette	13
<b>BEET &amp; GREEN BEAN</b> wine braised red & golden beets, green beans, spring peas, pickled red onion, goat cheese, arugula, kale, mizuna, charred orange vinaigrette (gf)	13
<b>BEEF TENDERLOIN SALAD</b> thinly sliced beef tenderloin, heirloom cherry tomato, radish, avocado, organic greens, lovera's peppercorn tomat cheese, bloody mary vinaigrette (gf)	17

## brunch

<b>SMOKED SALMON AVOCADO TOAST</b> fresh avocado, tomato jam, hard boiled quail egg, brioche, greens	14
<b>CHOCOLATE MILK "ITALIAN TOAST"</b> nutella drizzle, hazelnuts, fresh whipped cream	12
<b>CRAB CAKE BENEDICT</b> poached egg, brioche, tomato-basil hollandaise, organic greens	16
<b>BANANA NUT PANCAKES</b> whole grains, rum butter, bacon, maple syrup	13
<b>PETITE TENDERLOIN</b> grilled asparagus, roasted roma tomato, poached egg, bearnaise sauce	16
<b>POACHED EGGS</b> grilled polenta with capicola, provolone & rustic tomato sauce (gf)	10
<b>SCRAMBLED EGGS</b> rustic Italian sausage gravy & semolina biscuit	9
<b>TOMAHAWK PORK CHOP</b> two fried eggs, breakfast potatoes, italian sausage gravy	15
<b>CHICKEN &amp; WAFFLE</b> parmesan crusted chicken breast, potato & leek waffle, sausage gravy, fried eggs	14
<b>ITALIAN SCRAMBLE WRAP</b> sausage, onion, roasted tomato & jalapeno pomodoro, tomato-basil wrap with roasted potatoes	11
<b>BURGER</b> smashed 8 oz patty, bacon, fried egg, mushroom red wine sauce, gruyere, brioche bun, choice of side	13
<b>CARBONARA</b> linguini, crispy pancetta, green peas, parmesan	12

## oak fired pizza

<b>SCRAMBLED EGG</b> bacon, breakfast potatoes, roasted red bell pepper, red sauce, mozz	12
<b>PROSCIUTTO &amp; GRILLED PEACH</b> spicy honey, micro greens, gorgonzola, garlic oil, mozzarella	16
<b>SMOKED CHICKEN</b> heirloom cherry tomato, charred onion, micro arugula, jalapeno mascarpone, fontina	15
<b>MEATBALL</b> pepperoncinis peppers, charred onion, mushroom, parsley, red sauce, provolone	14
<b>ITALIAN MEAT</b> pepperoni, salami, italian sausage, capicola, hot cherry peppers, red sauce, mozzarella	15
<b>GRILLED SHRIMP</b> bacon, roasted red bell pepper, charred lemon pesto, fontina	18
<b>TOMATO &amp; BASIL</b> heirloom cherry tomato, fresh basil, garlic oil, fontina	14
<b>BEEF TENDERLOIN</b> mushroom, thyme caramelized onion, garlic oil, agrodolce, fontina, gorgonzola	17

## eye openers

<b>MIMOSA BY THE BOTTLE</b> with three fruit juices on the side	18
<b>BLOODY MARY BAR</b> build your own	6
<b>MIMOSA</b> prosecco, oj	3