

SATURDAY BRUNCH
SERVED NOON – 4PM

STARTERS

GRANOLA & YOGURT	\$9
CAESAR SALAD	\$15
Chopped Romaine, Oven-dried Tomatoes, Parmesan, Polenta Croutons, Roasted Garlic Dressing	
Add Chicken:	\$5
Add Shrimp:	\$6
CAPRESE	\$15
Local Burrata, Homestead Tomatoes, Basil, Twelve year Balsamic	
HEIRLOOM TOMATO SALAD	\$17
Heirloom Tomatoes, Peaches, Pickled Onion, Baby Heirloom Tomatoes, Basil Puree, Basil Chiffonade, Hazelnut Butter Dressing	
SUPER KALE SALAD	\$18
Kale, Micro Swiss Chard, Blue Berries, Edamame, Garbanzo Beans, Quinoa, Pickled Grapes, Toasted Pumpkin Seed, Feta Cheese, Blood Orange-Balsamic Vinaigrette	
GRILLED ASPARAGUS SALAD	\$14
Grilled Asparagus, Frisee, Masche, Orange Segments, Soft Boiled Egg	
Add Snow Crab:	\$6

WOOD BURNING BRICKOVEN PIZZA

BUFALINA	\$16
San Marzano Tomatoes, Buffalo Mozzarella, Fresh Basil	
CARNE	\$18
San Marzano Tomato, Buffalo Mozzarella, Spicy Italian Sausage, Soppressata, Sweet Peppers	
PARMA	\$19
San Marzano Tomato, Buffalo Mozzarella, Prosciutto di Parma, Baby Arugula	

BURGERS AND SANDWICHES

All Burgers and Sandwiches, served with a choice of house salad, or steak fries

CHEESEBURGER	\$17
8oz Black Angus Patty, Topped with a choice of American or Swiss Cheese, with Butter Lettuce, Tomato, Red Onion, on a Brioche Bun,	
CUBANO	\$16
Roasted Porchetta, Ham, Pickles, Provolone Cheese, Mustard, Mayonnaise on a Sweet Hoagie Roll	
TURKEY CLUB	\$16
Turkey, Bacon, Swiss Cheese, Mayo, Butter Lettuce, Tomato, Red Onion, on a Toasted Sourdough Bread	
CHICKEN SANDWICH	\$17
Chicken Breast, Kale, Onion, Tomato, Pepper Jack Cheese; all on a Poppy Seed Kaiser Roll	
BREAKFAST AND ENTREE	
FRENCH TOAST	\$12
Served with Strawberries & Bananas	
THREE EGG OMELET	\$17
Choice of Peppers, Onions, Mushrooms, Tomatoes, Ham, Sausage, Cheddar Cheese	
SMOKED SALMON BENEDICT	\$21
Smoked Salmon, Wilted Kale, Fried Capers, House Made Focaccia Bread, Hollandaise, with Fingerling Potato	
STEAK & EGGS	\$22
8oz Picanha steak, 2 Eggs your way, Hollandaise Sauce-Served with Steak Fries	
CHICKEN PALLIARD	\$24
Griddled Chicken Breast, Hearts of Palm, Baby Portobello, Baby Artichoke, Arugula, with Lemon Vinaigrette	