



BRUNCH MENU

BRUNCH FARE 10am-3pm	
your choice of fare + bottomless mimosas (two hour limit)	39
a la carte fare	17

TODAY'S SPECIAL

BASIC BREAKFAST

two eggs any style, sausage or bacon, potatoes

CORNED BEEF HASH

caramelized onions, baby spinach, corned beef, tater tots, two poached eggs

BAKED EGGS

spicy tomato sauce, spinach, polenta

EGGS BENEDICT

canadian bacon, avocado, tomato, poached eggs, hollandaise

FRENCH TOAST

whiskey, butter, maple syrup

FRIED CHICKEN SANDWICH

savoy cabbage, red onion, cilantro, serrano, lime, aioli, brioche bun, fries

BACKYARD BURGER

1/2 lb flannery's ground beef, lettuce, tomato, red onion, pickle, aioli, brioche bun, w/ fries (cheese +1, bacon +2)

MARGHERITA PIZZA

tomato, basil, fior di latte

GRILLED CHICKEN COBB

mary's chicken breast, bacon, tomato, egg, blue cheese, avocado, red wine vinaigrette

ADD-ONS

GRANOLA BOWL	9
BACON	7
SAUSAGE	7
TWO EGGS (CAGE FREE, ORGANIC)	5
TRUFFLE FRIES	9
SPICY ALMONDS	5
BREAD & OLIVE OIL	5

BEVERAGES

ESPRESSO	4
DOUBLE ESPRESSO	5.5
AMERICANO	4
CAFÉ LATTE	5
CAPPUCCINO	4
ICED TEA	2

LIBATIONS

CHAMPAGNE COCKTAILS	12
MIMOSA fresh orange juice	PALOMA fresh grapefruit juice
EDELWEISS elderflower syrup	BELLINI peach nectar

BLOODY MARY	14
tito's vodka, housemade bloody mary, all the fix'ins	

ROSEMARY SCREWDRIVER	12
fresh orange juice, peach, tito's vodka, rosemary	

MICHELADA	10
clamato, sriracha, dos xx	

SONOMA COFFEE	12
bailey's, kahlua, house joe	

SOUTH OF THE BORDER	12
patron xo, frangelico, espresso	

CITRUS TODDIE	9
maker's mark, honey, gran marnier, lemon	

MID-DAY FARE 3pm-5pm

SOUP OF THE DAY	7
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OLIVES & GRISSINI	7
herbs, olive oil, grana padano breadsticks	

BURATTA	12
olives, chili, preserved lemon, crostini	

FRIED BRUSSEL SPROUTS	10
lemon, grana padano	

CAESAR	11
little gem lettuce, grana padano, croutons	

BABY KALE SALAD	11
baby carrot, rutabaga, radish, hazelnuts, granny smith apple, citrus-tamari vinaigrette	

GRILLED CHICKEN COBB	17
mary's chicken breast, bacon, tomato, egg, blue cheese, avocado, red wine vinaigrette	

MARGHERITA PIZZA	18
tomato, basil, fior di latte	

FUNGHI PIZZA	19
butter braised leeks, roasted wild mushrooms, grana padano, chives, truffle oil	

SALSICCIA PIZZA	22
fennel sausage, capers, red onion, smoked tomato, fior di latte, gremolata	

BIANCA PIZZA	22
castelvetrano olives, fingerling potato, pancetta, fior di latte, pickled red onion, grana padano, lemon zest	

Please let us know of any dietary restrictions or food allergies. Consuming raw or uncooked meats, poultry, seafood, shellfish, & eggs may increase your risk of food borne illness.

An 18% gratuity will be added to all parties of 6 or more.

A 4% surcharge will be added to all food & beverage sales. 100% of this surcharge is used to support employee living wages & paid-sick leave benefits.