



## BRUNCH MENU

### BRUNCH FARE 10AM-3PM

- your choice of fare + bottomless mimosas 39  
(2-hour dining period)  
a la carte fare 17

#### 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

#### MONTE CRISTO

black forest ham, smoked turkey, swiss cheese, dijon mustard, egg batter, powdered sugar, strawberry jam

#### FRIED CHICKEN SANDWICH

Mary's fried chicken, 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, fries (cheese +1, bacon +2)

#### MARGHERITA PIZZA

tomato, basil, fior di latte

#### SALSICCIA PIZZA

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

#### GRILLED CHICKEN COBB

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

#### TUNA NIÇOISE

seared ahi tuna, haricots verts, red onion, fingerling potato, niçoise olives, egg, preserved meyer lemon 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

## LIBATIONS

### CHAMPAGNE COCKTAILS 12

- |   |   |
|---|---|
| <b>MIMOSA</b><br>fresh orange juice     | <b>PALOMA</b><br>fresh grapefruit juice |
| <b>ELDERFLOWER</b><br>elderflower syrup | <b>BELLINI</b><br>peach nectar          |

### BLOODY MARY 14

tito's vodka, housemade bloody mary

### ROSEMARY SCREWDRIVER 12

fresh orange juice, peach, tito's vodka, rosemary

### MICHELADA 10

clamato, sriracha, dos xx

### SONOMA COFFEE 12

baileys, kahlua, house joe

### SOUTH OF THE BORDER 12

patron xo, frangelico, espresso

### CITRUS TODDIE 9

maker's mark, honey, grand marnier, lemon

## MID-DAY FARE 3PM-5PM

### SOUP OF THE DAY 7

### OLIVES & GRISSINI 7

herbs, olive oil, grana padano breadsticks

### BURATTA 12

olives, chili, preserved lemon, crostini

### FRIED BRUSSELS SPROUTS 10

lemon, grana padano

### CAESAR 11

little gem lettuce, grana padano, croutons

### CHOPPED BABY KALE 11

coriander giardiniera, toasted hazelnuts, vinaigrette royale, lemon zest

### GRILLED CHICKEN COBB 17

Mary's chicken breast, bacon, tomato, egg, bleu cheese, avocado, red wine vinaigrette

### TUNA NIÇOISE 16

seared ahi tuna, haricots verts, red onion, fingerling potato, niçoise olives, egg, preserved meyer lemon 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.