

# Brunch

## Charcuterie

\$8 for one item, \$15 for 3 items, \$25 for 6 items

## Small Plates

<b>Mussels</b>	chili garlic oil, butter, fennel pollen	<b>10</b>
<b>Meatballs</b>	marinara, seared polenta, wilted romaine hearts, whipped ricotta	<b>15</b>
<b>Mixed Green Salad</b>	gem lettuce, arugula, radicchio, herbs, ricotta salata, pomegranate vinaigrette	<b>10</b>
<b>Caesar Salad</b>	gem lettuce, pickled shallots, shaved parmesan, lemon anchovy dressing	<b>10</b>
<b>Crab Cake</b>	lump crabmeat, carrot coulis, lemon caper aioli	<b>14</b>
<b>Bone Marrow</b>	broiled, parsley leaf salad, cider vinegar reduction, gremolata	<b>12</b>
<b>Jumbo Gulf Shrimp</b>	horseradish cocktail sauce, salsa verde, grilled lemon	<b>3/ea</b>
<b>Daily Soup</b>	chef's seasonal inspiration	<b>7</b>

## Sweets

<b>Waffle</b>	choice of gelato, berries	<b>12</b>
<b>French Toast</b>	thick slices, fruit compote, chantilly cream	<b>11</b>
<b>Parfait</b>	Greek yogurt	<b>7</b>
<b>Pastry Basket</b>	assortment of sweet baked goods	<b>10</b>

*\*Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness.*

## Egg Station

*Served with toast*

<b>Uova al Amatriciana</b>	tomato poached eggs, pork belly, shallot	11
<b>Two Egg Breakfast</b>	house-cured bacon, breakfast potato	11
<b>Any Hash &amp; Eggs</b>	roast beef, root vegetable hash, poached eggs	12
<b>Classic Chef's Omelet</b>	three egg omelet, butter, sea salt, chive	10
<b>Vegetarian Frittata</b>	<i>seasonally inspired</i>	14

## Benedicts

*Served with a Blood Orange Hollandaise*

<b>Pork Belly</b>	English muffin, confit of house-cured pork belly, poached eggs	22
<b>Crab Cake</b>	lump crab meat, fried speck	25
<b>Kale Benedict</b>	sautéed kale, pouched eggs	18

## Large Plates

<b>Carbonara*</b>	guanciale, pecorino, eggs	19
<b>Agnolotti</b>	<i>seasonally inspired</i>	22
<b>Maitake Mushroom</b>	smoked mushrooms, mushroom sugo	18
<b>N.Y. Strip &amp; Fries*</b>	USDA Prime, pan-seared, steak fries	28
<b>Steak &amp; Eggs*</b>	USDA Prime strip, sunny-side up eggs, fingerling potatoes	28

## Sandwiches

*Served with thick cut steak fries, house pepper blend*

<b>Brunch Burger*</b>	over-easy egg, house-cured bacon, sriracha mayo	19
<b>Gravlax BLT</b>	house-cured salmon, horseradish crème fraiche, fried pork belly	18
<b>Grilled Cheese</b>	three cheese blend on artisanal bread	15

## Sides & Accompaniments

<b>Brussels Sprouts</b>	7	<b>Steak Fries</b>	7
<b>Polenta</b>	7	<b>House-Cured Bacon</b>	7
<b>Side Salad</b>	7	<b>Breakfast Potatoes</b>	7

*Chef Ian Brown*

*Chef Graydon Chapman*

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