

# BRUNCH MENU

## STARTERS & SALADS

- fresh cut seasonal fruit 14
- smoked salmon, dill crème fraiche, scallion cream cheese, giardiniera 15
- butcher board, assorted salumi and cheeses, marinated vegetables 23
- chefs selection of freshly shucked oysters 3.25/3.75
- shrimp cocktail 4 each
- prosciutto and melon, frisee, mint and basil, olive oil-lemon citronette 15
- grilled romaine salad, roasted garlic caesar, rustic breadcrumbs, parmigiano reggiano 12
- roasted beets, lemon ricotta, mache greens, raspberry vinaigrette 15
- house made burrata, fire roasted tomatoes, baby arugula, aged balsamic 14

## EGGS AND GRIDDLE

- eggs benedict: Choice of
  - country ham, spinach, hollandaise 17
  - smoked salmon, spinach, hollandaise 18
  - avocado, tomato, arugula 17
  - lobster, spinach, hollandaise 22
- cheddar scramble, crispy homes fries and mixed greens choice of bacon, sausage, vegetable 16
- ranchero scramble, corn tortilla, avocado, cheddar, charred tomato salsa, black beans 17
- omelet, crispy home fries and mixed greens choice of bacon, sausage, vegetable, cheese 16
- waffles, lemoncello berries, vanilla whipped cream 15
- vanilla french toast, maple butter and syrup, caramelized bananas 16

## ALA CARTE

- steak and eggs, served with sunny up eggs, mixed greens, home fries and hollandaise
  - choice of steak : flat iron 27, filet 41, ny strip 49
- grilled branzino, charred green beans, romesco sauce, fingerling chips 32
- chicken scarpariello, sausage, prosciutto, peppadew, yukon gold potatoes 24
- aqua burger, cheddar, caramelized onions, roasted tomato, bibb lettuce, spicy mayo 18
- crab cake, crispy fingerling potatoes, pepperoncini, watercress salad, lemon aioli 28

## SIDES

- apple smoked bacon 7
- breakfast sausage 7
- crispy potatoes 7
- sauteed spinach 7
- french fries 7
- ciabatta toast 7