## Brunch

BELGIAN WAFFLES	\$24	FARMERS MARKET BREAKFAST*	\$24	EGGS ANY STYLE*	\$20
Belgian waffles served with fresh strawberries, Chantilly cream & maple syrup		Poached free range eggs, potatoes, haricots verts, pepper, carrots, fennel, squash & Tuscan kale		Two free range eggs, thick cut bacon, pork sausage, roasted marble potatoes & toast	
<b>EGGS BENEDICT</b> * Poached free range eggs, thick cut Canadian bacon, sautéed baby spinach, espelette pepper & hollandaise sauce on a toasted English muffin	\$25	SMOKED SALMON BENEDICT* Poached free range eggs, smoked salmon, red onions, sautéed spinach, hollandaise sauce, crème fraîche & hash brown potato galettes	\$32	LOBSTER HASH* Lobster, two free range poached eggs, potato, leek & scallion hash cakes, tender greens & lobster beurre monté	\$35
FRENCH TOAST	\$24	LE PANCAKE	\$26	SPINACH & GOAT CHEESE OMELETTE	\$22
Caramelized pain de mie, raspberry pear compote, toasted almonds & maple syrup		Soufflé pancake served with fresh strawberries, Chantilly cream & strawberry compote		Free range eggs, baby spinach, cipollini onions, baby bell peppers & chevre goat cheese	
STEAK & EGGS* Grilled 15oz bone in rib eye with two free range eggs, roasted marble potatoes & grilled tomatoes	\$60	AVOCADO TOAST  Avocado, fresno chilies & a free range poached egg on pan de mie toast	\$18	CARBONARA* Bucatini, pancetta, Parmigiano Reggiano, chives English peas, béchamel & a free range poached egg	
		à La Carte			
PORTOBELLO FRIES	\$22	SAUSAGE	\$12	BREAKFAST POTATOES	\$12
Fried portobello mushrooms & aioli		Mild Italian pork sausage		Roasted marble potatoes, peppers & rosemary	
<b>AÇAÍ</b> Açaí, mixed fruit, fresh berries, chia seeds, coconut, flaxseed & toasted granola	\$16	BRUSSELS SPROUTS & WALNUTS Crispy Brussels sprouts with candied walnuts & gorgonzola cheese	\$18	CALAMARI FRITTI Crispy lightly battered calamari served with fresh lemon & arrabiata sauce	\$22
<b>GREEK YOGURT</b> Greek yogurt, fresh berries, candied walnuts & artisinal honey	\$14	<b>MEATBALLS MARINARA</b> Roasted meatballs, marinara sauce, Pecorino Romano & fresh Italian parsley	\$18	TOMATO BRUSCHETTA  Heirloom tomatoes, fresh basil, garlic, balsamic reduction on toasted rosemary focaccia	\$14 :
<b>BEIGNETS</b> Four beignets served with raspberry compote	\$14	<b>BACON</b> Four slices of applewood smoked bacon	\$12	FRENCH FRIES French fries served with ketchup	\$14
Salads		Sandwiches		Pizza	
CAESAR  Romaine hearts, Parmigiano Reggiano, garlic parmesan croutons & Caesar dressing	\$22	<b>EGG SANDWICH*</b> Fried egg, thick cut bacon, hash brown crisp, basil aioli & red pepper aioli on a brioche bun	\$20	MARGHERITA Mozzarella, Pecorino Romano, tomato sauce, basil & oregano	\$30
<b>ARUGULA</b> Arugula, Parmigiano Reggiano, fennel, Treviso, crispy shallots & lemon vinaigrette	\$22	CROQUE MADAME*  Jambon de Paris, Gruyère, Dijon & béchamel with a sunny side up egg on pain de mie	\$22	<b>BIANCO</b> Mozzarella, ricotta, Grana Padano, Parmesan, garlic, parsley, arugula & extra virgin olive oil	\$32
ITALIAN  Mixed greens, gigante beans, pepperoncini, soppressata, provolone, pepperoni, onions, olives & red wine vinaigrette	\$24	HAMBURGER* Grass fed beef, Bibb lettuce, tomatoes, grilled sweet onions & basil aioli served on a brioche bun with french fries	\$25	NAPOLI  Mozzarella, Grana Padano, tomato sauce, red onions, oregano, hen of the woods mushrooms & olives	\$32
MODENA	\$24	CLUB SANDWICH	\$24	SAUSAGE	\$34
Butter lettuce, candied walnuts, goat cheese, shallots, parsley & balsamic vinaigrette		Jambon de Paris, turkey, bacon, Gruyère, egg, avocado, tomatoes, watercress, Dijon & basil aioli		Mozzarella, Pecorino Romano, fennel sausage & San Marzano tomato sauce	
CAPRESE	\$24			PEPPERONI	\$35
Sliced heirloom tomatoes, olio di basilico, stracciatella burrata & petit basil				Mozzarella, Pecorino Romano, Pepperoni, San Marzano tomato sauce & Oregano Siciliano	
		TARTUFO PIZZA*		-	
<b>LOUIE</b> Baby gem lettuce, wild caught blue crab, bell peppers, avocado, tomatoes, hard boiled egg onions & Louie dressing	\$24	Mozzarella, fontina, truffle pecorino, crème fraîche, black truffle mushroom pâté, soft cooked free range egg & shaved Umbrian black truffles		CALABRESE  Calabrese salami, fennel confit, pickled Fresno chiles, fresh mozzarella, Pecorino Romano & Malibu honey	\$35
MACHE	\$24	730		BURRATA	\$36
Mache lettuce, frisée, roasted chicken, celery, avocado, julienned snap peas, lemon vinaigrette				Mozzarella, burrata, Prosciutto di Parma, Pecorino Romano, sautéed rapini, minced garlic, & extra virgin olive oil	