

Brunch

BELGIAN WAFFLES \$20 Belgian waffles served with strawberries Chantilly cream & maple syrup	FARMERS MARKET BREAKFAST* \$22 Poached eggs, potatoes, peppers, fennel, haricot verts, carrots, squash & Tuscan kale	EGGS ANY STYLE* \$20 Two eggs, thick cut bacon, pork sausage, roasted potatoes & toast
EGGS BENEDICT* \$24 Poached eggs, thick cut Canadian bacon, spinach & hollandaise sauce on a toasted English muffin	SMOKED SALMON BENEDICT* \$30 Poached eggs, smoked salmon, crème fraîche, red onions, sautéed spinach & hollandaise sauce on hash brown potatoes	LOBSTER HASH* \$32 Lobster, two poached eggs, potato, leek & scallion hash cakes, tender greens & lobster beurre monté
FRENCH TOAST \$20 Caramelized pain de mie, raspberry pear compote, buttered almonds & maple syrup	LE PANCAKE \$25 Soufflé style served with fresh strawberries, Chantilly cream & strawberry sauce	SPINACH & GOAT CHEESE OMELETTE \$20 Baby spinach, cipollini onions, baby bell peppers & Laura Chenel goat cheese
STEAK & EGGS* \$60 Grilled 15oz bone in rib eye with two eggs, roasted potatoes & grilled tomatoes	AVOCADO TOAST & CHORIZO* \$20 Avocado, poached egg, Fresno chilies & chorizo on pan de mie	CARBONARA* \$30 Bucatini, English peas, crispy pancetta, chopped chives & an organic poached egg

A La Carte

PORTOBELLO FRIES \$20 Fried portobello mushrooms & aioli	SAUSAGE \$12 Fennel & orange pork sausage	BREAKFAST POTATOES \$12 Marble potatoes, baby bell peppers & rosemary
AÇAÍ \$16 Açaí, mixed fruit, berries, chia seeds, coconut, flaxseed & granola	JAMON IBERICO & PAN CON TOMATE \$16 Grilled baguette, garlic, Heirloom tomatoes, olive oil, basil & Iberico ham	CALAMARI FRITTI \$20 Crispy lightly battered squid served with fresh lemon & Arrabiata sauce
WHITE BEAN & OLIVE CROSTINI \$16 Gigante bean puree, olive tapenade, roasted tomatoes, artichoke, basil & almonds	MEATBALLS MARINARA \$16 Roasted meatballs, marinara sauce, Pecorino Romano & fresh Italian parsley	ROASTED VINE TOMATOES & BURRATA \$16 Roasted cherry tomatoes on the vine, fresh burrata & basil puree
BEIGNETS \$14 Four beignets served with raspberry compote	BACON \$12 Two slices of thick cut bacon	GREEK YOGURT \$14 Greek yogurt, berries, candied walnuts & honey

Salads

\$20

CAESAR Romaine hearts, Parmigiano Reggiano, garlic parmesan croutons & Caesar dressing
ARUGULA Arugula, Parmigiano Reggiano, shaved fennel, treviso, crispy shallots & lemon vinaigrette
MODENA Butter lettuce, candied walnuts, goat cheese, shallots, Italian parsley & balsamic vinaigrette

\$22

COBB Iceberg & Bibb lettuce, organic grilled chicken breast, bacon, Gorgonzola, eggs, avocado, tomatoes, spring onions & red wine vinaigrette
LOUIE Baby gem lettuce, wild caught blue crab, hearts of palm, diced avocado, onions, tomatoes, bell peppers & Louie dressing
ITALIAN Mixed greens, gigante beans, pepperoncini, onions, olives, provolone, pepperoni, soppressata & red wine vinaigrette

Sandwiches

EGG SANDWICH* \$20 Fried egg, thick cut bacon, cheese, hash brown crisp, basil aioli & chipotle mayo on a brioche bun
CROQUE MADAME* \$20 Jambon de Paris, Gruyère, Dijon & béchamel with a sunny side up egg on pain de mie
HAMBURGER* \$24 Grass fed beef, Bibb lettuce, tomatoes, grilled sweet onions & aioli served with french fries
CLUB SANDWICH \$22 Jambon de Paris, turkey breast, bacon, egg, Gruyère, avocado, tomatoes, watercress, Dijon mustard & basil aioli

TARTUFO PIZZA*

Mozzarella, fontina, truffle pecorino, crème
fraîche, black truffle mushroom pâté, soft
cooked egg & shaved Umbrian black truffles
\$45

Pizza

\$30

MARGHERITA Mozzarella, Pecorino Romano, tomato sauce, basil & oregano
PEPPERONI Mozzarella, Pecorino Romano, pepperoni, tomato sauce & oregano
SAUSAGE Mozzarella, Pecorino Romano, fennel sausage, tomato sauce & oregano
CALABRESE Calabrese salami, fennel onion confit, pickled Fresno chilies, fresh mozzarella, Pecorino Romano & Malibu honey
BURRATA Burrata, Prosciutto di Parma, sautéed rapini, grated Parmesan cheese, minced garlic & extra virgin olive oil
NAPOLI Mozzarella, Grana Padano cheese, tomato sauce, kalamata black olives, red onions, hen of the woods mushrooms & oregano
BIANCO Mozzarella, ricotta, Grana Padano, Parmesan, roasted garlic, Italian parsley, rocket arugula & extra virgin olive oil

*MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS.

CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS.
NOT ALL INGREDIENTS ARE LISTED ON THE MENU / PLEASE ALERT YOUR SERVER OF ANY FOOD ALLERGIES

Beverages

COFFEE AND ESPRESSO

COFFEE	\$4 ⁰⁰
AMERICANO	\$4 ²⁵
CAFE LATTE	\$5 ⁵⁰
CAPPUCCINO	\$5 ²⁵
CARAMEL MACCHIATO	\$4 ⁰⁵

SPECIALTY DRINKS

NITRO COLD BREW DRAFT	\$6 ⁰⁰
NITRO DRAFT LATTE	\$6 ²⁵
NITRO OAT MILK DRAFT LATTE	\$6 ⁵⁰
COLD BREW DRAFT	\$5 ⁵⁰
KOMBUCHA DRAFT	\$6 ²⁵

SPECIALTY TEA

CHAI TEA LATTE	\$5 ²⁵
MATCHA LATTE	\$5 ⁷⁵
EARL GREY LATTE	\$5 ⁵⁰
ASSORTED TEAS	\$5 ⁵⁰

JUICE

ORANGE	\$8 ⁰⁰
GRAPEFRUIT	\$8 ⁰⁰
GREEN	\$8 ⁰⁰
CRANBERRY	\$8 ⁰⁰

Cocktails

\$18

MIMOSA

Prosecco & freshly squeezed orange juice

BELLINI

Prosecco & white peach puree

BLOODY MARY

Vodka, tomato juice, spices & lemon

START ME UP

Vodka, Mr. Black Coffee liqueur & espresso

WEHO SPRITZ

Rum, lime juice, grapefruit juice, Luxardo Maraschino, Giffard de Violetts & prosecco

JUICY

Vodka, citrus, strawberries, mint, cucumber, prosecco & Carpano Antica

CHILI PASSION

Mezcal, Aperol, Creme de Passion, lime juice, yellow chartreuse & firewater bitters

BOTTLED BEVERAGES

DIET COKE 8oz	\$5
S.PELLEGRINO SPARKLING ORANGE	\$5
S.PELLEGRINO SPARKLING LEMON	\$5
MEXICAN COKE	\$6
MEXICAN SPRITE	\$6
HARMLESS HARVEST COCONUT WATER	\$6
FJI WATER	\$9
SAN PELLEGRINO	\$9

FOUNTAIN SODA

COCA COLA	\$4
DIET COKE	\$5
SPRITE	\$4
GINGER ALE	\$4
ROOT BEER	\$4

TEA / LEMONADE

ICED TEA	\$5
ARNOLD PALMER	\$5
LEMONADE	\$5
ASSORTED TEAS	\$5

ITALIAN SODA

VANILLA	\$9
PEACH	\$9
CHERRY	\$9
STRAWBERRY	\$9
MANGO	\$9
RASPBERRY	\$9

DRAFT BEER

PERONI	\$8
ANGEL CITY IPA	\$8
ALLAGASH WHITE ALE	\$8

BOTTLED BEER

STELLA ARTOIS	\$8
HOEGAARDEN WITBIER	\$8
PILSNER URQUELL	\$8
BECKS NON ALCOHOLIC	\$8
DESCHUTES FRESH SQUEEZED IPA	\$8
CHIMAY BLEUE	\$10