

Brunch

BELGIAN WAFFLES \$24 Belgian waffles served with strawberries Chantilly cream & maple syrup	FARMERS MARKET BREAKFAST* \$24 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* \$25 Poached eggs, thick cut Canadian bacon, sauteed spinach, espelette pepper & hollandaise sauce on a toasted English muffin	SMOKED SALMON BENEDICT* \$32 Poached eggs, smoked salmon, crème fraîche, red onions, sautéed spinach & hollandaise sauce on hash brown potatoes	LOBSTER HASH* \$35 Lobster, two poached eggs, potato, leek & scallion hash cakes, tender greens & lobster beurre monté
FRENCH TOAST \$24 Caramelized pain de mie, raspberry pear compote, buttered almonds & maple syrup	LE PANCAKE \$26 Soufflé style served with fresh strawberries, Chantilly cream & strawberry sauce	SPINACH & GOAT CHEESE OMELETTE \$22 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 \$18 Avocado, poached egg, Fresno chilies on pan de mie	CARBONARA* \$32 Bucatini, pancetta, Parmigiano Reggiano, chives, English peas, bechamel & an organic poached egg

A La Carte

PORTOBELLO FRIES \$22 Fried portobello mushrooms & aioli	SAUSAGE \$12 Mild Italian pork sausage	BREAKFAST POTATOES \$12 Marble potatoes, baby bell peppers & rosemary
AÇAÍ \$16 Açaí, mixed fruit, berries, chia seeds, coconut, flaxseed & granola	BRUSSELS SPROUTS & WALNUTS \$18 Crispy Brussels sprouts with candied walnuts & gorgonzola cheese	CALAMARI FRITTI \$22 Crispy lightly battered squid served with fresh lemon & Arrabiata sauce
GREEK YOGURT \$14 Greek yogurt, fresh berries, candied walnuts & honey	MEATBALLS MARINARA \$18 Roasted meatballs, marinara sauce, Pecorino Romano & fresh Italian parsley	WHITE BEAN & OLIVE CROSTINI \$14 Gigante bean puree, olive tapenade, roasted tomatoes, artichoke, basil & almonds
BEIGNETS \$14 Four beignets served with raspberry compote	BACON \$12 Four slices of Applewood smoked bacon	FRENCH FRIES \$14 French fries served with ketchup

Salads

CAESAR \$22 Romaine hearts, Parmigiano Reggiano, garlic parmesan croutons & Caesar dressing
ARUGULA \$22 Arugula, Parmigiano Reggiano, fennel, treviso, crispy shallots & lemon vinaigrette
ITALIAN \$24 Mixed greens, gigante beans, pepperoncini, soppressata, provolone, onions, pepperoni, olives & red wine vinaigrette
MODENA \$24 Butter lettuce, candied walnuts, goat cheese, shallots, parsley & balsamic vinaigrette
CAPRESE \$24 Sliced heirloom tomatoes, olio di basilico, stracciatella burrata, & petit basil
LOUIE \$24 Baby gem lettuce, wild caught blue crab, bell peppers, avocado, tomatoes, hard boiled egg onions & Louie dressing
COBB \$25 Iceberg & Bibb lettuce, organic grilled chicken breast, bacon, gorgonzola, eggs, avocado, tomatoes & red wine vinaigrette

Sandwiches

EGG SANDWICH* \$20 Fried egg, thick cut bacon, hash brown crisp, basil aioli & chipotle mayo on a brioche bun
CROQUE MADAME* \$22 Jambon de Paris, Gruyère, Dijon & béchamel with a sunny side up egg on pain de mie
HAMBURGER* \$25 Grass fed beef, Bibb lettuce, tomatoes, grilled sweet onions & aioli served with french fries
CLUB SANDWICH \$24 Jambon de Paris, turkey, bacon, Gruyère, egg, avocado, tomatoes, watercress, Dijon & basil aioli

TARTUFO PIZZA*

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

\$50

Pizza

MARGHERITA \$30 Mozzarella, Pecorino Romano, tomato sauce, basil & oregano
BIANCO \$32 Mozzarella, ricotta, Grana Padano, Parmesan, garlic, parsley, arugula & extra virgin olive oil
NAPOLI \$32 Mozzarella, Grana Padano, tomato sauce, red onions, oregano, hen of the woods mushrooms & olives
SAUSAGE \$34 Mozzarella, Pecorino Romano, fennel sausage, San Marzano tomato sauce & Oregano Siciliano
PEPPERONI \$35 Mozzarella, Pecorino Romano, Pepperoni, San Marzano tomato sauce & Oregano Siciliano
CALABRESE \$35 Calabrese salami, fennel confit, pickled Fresno chiles, fresh mozzarella, Pecorino Romano & Malibu honey
BURRATA \$36 Mozzarella, burrata, Prosciutto di Parma, Pecorino Romano, sauteed rapini, minced garlic, & extra virgin olive oil

A 5% SURCHARGE IS ADDED TO ALL GUEST CHECKS TO MITIGATE INFLATION & OTHER OPERATING COSTS
THE SURCHARGE IS USED FOR RESTAURANT OPERATING COSTS & IS NOT A SERVICE CHARGE, GRATUITY OR PAID TO EMPLOYEES

*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	\$5
AMERICANO	\$6
CAFE LATTE	\$7
CAPPUCCINO	\$7
MACCHIATO	\$7

SPECIALTY DRINKS

NITRO COLD BREW DRAFT	\$7
NITRO DRAFT LATTE	\$8
NITRO OAT MILK DRAFT LATTE	\$9
COLD BREW DRAFT	\$6
KOMBUCHA DRAFT	\$7

SPECIALTY TEA

CHAI TEA LATTE	\$7
MATCHA LATTE	\$7
EARL GREY LATTE	\$7
ASSORTED TEAS	\$6

JUICE

ORANGE	\$9
GRAPEFRUIT	\$9
GREEN	\$9
CRANBERRY	\$9

Cocktails

\$18

MIMOSA

Prosecco & freshly squeezed orange juice

WEHO SPRITZ

Don Fulano Blanco, Select Apertivo, Fever Tree Grapefruit, lime, agave & Luna Rose float

SANGRIA

Agonaut Brandy, Peach Combier, Cabernet & lemon

BLACK & BLUE

SelvaRey Rum, lime, blackberries & blueberries

\$20

BELLINI

Prosecco & white peach puree

BLOODY MARY

Hangar 1 vodka, tomato juice, spices & lemon

START ME UP

Kettle One vodka, Mr. Black Coffee liqueur & espresso

PEAR MARTINI

Grey Goose Pear Vodka, St. Germain, Canton ginger liqueur, pear & lemon

BOTTLED BEVERAGE

DIET COKE 8oz	\$6
MEXICAN COKE	\$6
MEXICAN SPRITE	\$6
FEVER TREE 6.8oz	\$6
FIJI WATER	\$9
SAN PELLEGRINO	\$9

ITALIAN SODA

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

FOUNTAIN SODA

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

DRAFT BEER

PERONI	\$10
ANGEL CITY IPA	\$10
ALLAGASH WHITE ALE	\$11

TEA / LEMONADE

ICED TEA	\$6
ARNOLD PALMER	\$6
LEMONADE	\$6
ASSORTED TEAS	\$6

BOTTLED BEER

STELLA ARTOIS	\$10
HOEGAARDEN WITBIER	\$10
PILSNER URQUELL	\$10
BECKS NON ALCOHOLIC	\$10
DESCHUTES FRESH SQUEEZED IPA	\$10
CHIMAY BLEUE	\$11

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