

BRUNCH SAT & SUN · 10 AM - 3 PM FOLLOW US
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UNLIMITED BRUNCH \$39



ALL BRUNCH ITEM SMALL PLATES UNLIMITED FOR 90 MINUTES. PRICE PER PERSON. ITEMS MARKED ** ARE LIMITED TO ONE PER PERSON.

Dine-In only. Must be enjoyed by the entire party. 90 minutes does not apply after 1:30 pm. \$20 for children under 12. To avoid waste, we encourage our patrons to re-order once they are finished. \$6 charge for each unfinished plate.

UNLIMITED BEVERAGES (90 MINUTES)

Fresh Squeezed OJ & Espresso Drinks \$10 | Sparkling, Wine, & Wine Cocktails \$25

SWEET

SHORT STACK 15

three pancakes, maple syrup

WAFFLES & BERRIES 16

house-made Belgian waffle with mixed berries, maple syrup

PB & J STUFFED FRENCH TOAST 18

fresh berries, powdered sugar, maple syrup

CHICKEN & WAFFLES 24

boneless fried chicken breast, Belgian waffle, maple syrup

SAVORY

LOBSTER EGGS BENEDICT** 26

English muffin, spinach, hollandaise, spring salad

TRADITIONAL BREAKFAST 18

two eggs any style, bacon, sausage, potatoes

STEAK & EGGS** 26

NY, two eggs any style, breakfast potatoes

CHILAQUILES 15

corn tortillas, queso fresco, crema, onion, cilantro, eggs with chicken 20 / with steak 22

FOCACCIA SANDWICH 17

mortadella, parmesan, arugula, pesto, served with fries

TRADITIONAL EGGS BENEDICT 18

english muffin, Canadian bacon, hollandaise, spring salad

SALMON BENEDICT 19

smoked salmon, hollandaise, red onion, capers, "everything" seasoning, spring salad

BRUNCH CARBONARA 19

house fettuccine, eggs, parmesan, pancetta

CRAB CAKE** 24

fresh herbs, old bay seasoning, citrus sumac yogurt, spring salad

LIGHTER SIDE

FRITTATA 17

spinach, mushrooms, parmesan, breakfast potatoes, spring salad

AVOCADO TOAST 15 (2 SLICES)

Hass avocado, lime, pickled onion, radish, sprouts

CAESAR SALAD 14

baby gem lettuce, caesar dressing, focaccia crouton, parmesan

ASPARAGUS MILANESE 17

asparagus, sunny side up eggs, parmesan, truffle oil, salad

LA OMELETTE 18

three eggs, bacon, pico de gallo, avocado, sour cream, spring salad

MISTA SALAD 14

mixed greens, granny smith apple, candied walnuts, vinaigrette (CBV)

SIDES

BREAKFAST POTATOES or FRIES 6 | BACON (4 PC) or ITALIAN SAUSAGE (3 PC) 6 | TWO EGGS ANY STYLE 5 | TOAST or ENGLISH MUFFIN 4

PIZZA

T | Tomato Pizza · W | White Pizza · All pizzas are topped with fior di latte mozzarella.

MARGHERITA 18

T | basil, tomato sauce (CBV)

MISS ITALIA 25

T | arugula, prosciutto, parmesan, tomato sauce

WILD MUSHROOM TRUFFLE 24

W | arugula, truffle oil (CBV)

CALABRESE 22

W | calabrese salami, mortadella, calabrese chili

PEPPERONI 19

T | pepperoni, tomato sauce

FENNEL PORK SAUSAGE 24

W | roasted onions, scallions, garlic confit

OUATTRO FORMAGGI 21

W | asiago, gorgonzola, parmesan, truffle oil

CHEF'S SEASONAL - PIZZA BIANCA 23

W | roasted kabocha squash, speck, hot honey

BEVERAGES

Sparkling, Wine, & Wine Cocktails

PRICED BY THE GLASS OR \$25 FOR 90 MINUTES UNLIMITED (PER PERSON). EXCLUDES MOCKTAILS.

LYRIC SPARKLING BRUT 12

+ add carafe of fresh squeezed OJ +6

PINOT NOIR ROSÉ 14

Fille de Joie 2019

PETIT VERDOT ROSÉ 16

Fille de Joie 2020

LEMON UP 15

Lyric sparkling Límonata, sugar rimmed champagne glass

RASPBERRY SPRITZ 16

UP raspberry wine, UP Grenache Blanc, Limónata, lemon

CUCUMBER MELON SANGRIA 16

UP White Blend, honevdew, lemon, fresh mint

MOCKTAILS

SO PC 9

peach · cranberry · tonic · rosemary

LIMONE ZEN 9

sparkling lemonade · ginger beer · lime

I'MFNTA 9

sparkling lemonade · seltzer · honev mint

FIUGGI ITALIAN WATER 6

flat or sparkling

SODA & ICED TEA 5

coke | diet coke | sprite | peach black iced tea

ORANGE JUICE 6

fresh squeezed

RARE TEA CELLARS LOOSE LEAF TEA 6

Caffeinated | Black Citron Ice · Italian Green Almondine Decaf | Hibiscus · Grapefruit Grove Elixir · Emperor's White Chamomile · Georgia Peach Nectar Rooibos (Organic)

ESPRESSO & TONIC 7

double shot on the rocks, tonic, splash OJ, citrus zest

ESPRESSO 4/6

single / double

AMERICANO 4

single espresso, hot water

CAPPUCCINO / LATTE 5

whole, almond or oat milk I add mocha, vanilla, or caramel +2

HOUSE-MADE DESSERTS

CANNOLI 12

ricotta, chopped pistachios

AFFOGATO 9

espresso · ice cream

CHOCOLATE MOUSSE 11

with raspberries

PANNA COTTA 13

sweetened cream, strawberry coulis, toasted almonds

TIRAMISU 14

mascarpone cream, ladyfingers, espresso, cocoa powder

RED WINE BRAISED PEAR 12

with vanilla cream, braised in Urban Press Merlot