



PRE-FIXED BRUNCH MENU
\$30 PER PERSON

FIRST COURSE

SPECK WRAPPED MELON

SEASONAL GREENS SALAD
BEETS, WALNUTS, ARUGULA, SABA DRIZZLE

TOMATO AND OLIVE BISTRO CROISSANT

RICOTTA AND PEAR CROSTINI
DICED PEAR, MAPLE BOURBON BUTTER, FRESH RICOTTA

ANTIPASTO MISTO
ASSORTED MEATS, CHEESES, JAM, TARALLI

SECOND COURSE

EGGS IN PURGATORY
EGGS COOKED IN CREAMY BOLOGNESE WITH SMOKED GOUDA

OMELET
SLICED RIBEYE, ROASTED RED PEPPERS, ONION, MUSHROOM,
SMOKED GOUDA

CHICKEN & WAFFLES
MAPLE GLAZED CHICKEN, ROSEMARY POLENTA

PORCHETTA ROMANA
HOUSE PORCHETTA, TWO FRIED EGGS, BREAKFAST POTATOES,
ROASTED RED PEPPER

SEASONAL FRENCH TOAST
PANCAKES
CHOICE OF PLAIN, NUTELLA OR PISTACHIO
SERVED WITH STRAWBERRIES AND WHIPPED CREAM

THIRD COURSE

SEASONAL BREAD PUDDING
STUFFED CROISSANT
PISTACHIO OR NUTELLA