

Share homemade pastries and choose from a selection of seasonal dishes
designed for that special weekend meal—brunch!

sunday brunch

11:00 AM - 2:00 PM

entrées

Entrées include our buffet of homemade pastries. Help yourself!

- 8 **LEMON RICOTTA PANCAKES**
w/ whipped butter, organic maple syrup & assorted condiments
- 10 **FRENCH TOAST**
homemade ciabatta w/ whipped ricotta & berries
- 11 **SOFT SCRAMBLED FARM EGGS**
w/ a seasonal side & a Parmesan biscuit
- 12 **SMOKED SALMON CROQUETTES**
two croquettes served on a salad of fresh arugula,
grapefruit, & pickled fennel w/ a dill creme fraiche sauce
- 12 **CHICKEN & EGG**
hand-breaded chicken breast, sunnyside-up egg, & homemade
spicy sausage gravy, served over a Parmesan biscuit
- 10 **BLT CROISSANT**
fresh baked 9 grain croissant w/ grilled Stone Cross Farms bacon,
oven roasted roma tomatoes, avocado hummus & young arugula
- 12 **CROQUE MADAME**
homemade ciabatta bread w/ Broadbent country ham,
fontina, apricot agro-dolce, a sunny side local farm fresh egg,
traditional mornay sauce & fresh diced roma tomatoes

sides

- 3 **bacon**
- 3 **croissant**
- 3 **2 scrambled eggs**
- 3 **smoked grits**
- 4 **farmers hash**
- 4 **side gravy**
- 2 **side biscuit**

brunch cocktails

- 6 **MIMOSA**
Ruffino Prosecco, Aperol, fresh squeezed orange juice
- 8 **BELLA'S BLOODY MARY**
Housemade bloody mary mix, Absolut Peppar,
caprese skewer garnish
- 7 **SANGRIA**
white or red housemade sangria

cafe

- 6 **NICCIOLA**
Starbucks Verona with Bailey's Irish Cream
and hazelnut liqueur
- 2.25 **STARBUCKS VERONA COFFEE** regular/decaf
- 4 **CAPPUCINO OR LATTE**
- 3 **ESPRESSO**