

sunday brunch

11:00 AM – 2:00 PM

TAVOLO

an ever changing selection of bite-sized sweet & savory pastries & other delectables, included w/ entree

homemade cinnamon rolls | sticky walnut bites | honey vanilla ricotta w/ fresh berries
& homemade granola | seasonal muffins selection | fruit juices & more!

- 8 **PANCAKES** made fresh, served w/ homemade lemon curd, roasted bacon butter & organic maple syrup
- 10 **SOURDOUGH FRENCH TOAST** homemade slow-fermentation sourdough bread battered & fried, served w/ fresh berries, organic maple syrup & confectioners' sugar
- 11 **SCRAMBLE** two eggs from local farms, soft scrambled w/ farmers hash of roasted potatoes, crispy pancetta lardoons, onions, garlic & our signature parmesan rosemary biscuit
- 12 **SMOKED SALMON CROQUETTES** fresh salmon brown sugar brined & smoked in-house blended w/ potato puree, red onion, pecorino & cream cheeses, lightly hand breaded & fried, served w/ fennel ruby grapefruit slaw & dill shallot sauce
- 12 **CHICKEN & EGG** **chef's choice*
country fried hand-breaded & seasoned chicken breast w/ our signature parmesan rosemary biscuit, a sunny-fried local farm fresh egg & homemade spicy sausage gravy
- 10 **BLT CROISSANT SANDWICH** fresh baked 9-grain croissant w/ grilled Stone Cross Farms bacon, oven roasted tomatoes, avocado hummus & young arugula
- 12 **CROQUE MADAME** homemade ciabatta bread w/ country ham, apricot agro-dolce, a sunny side local farm fresh egg, traditional mornay sauce & fresh diced roma tomatoes

A'LA CARTE

savory additions & sides

two local farm fresh eggs	3	parmesan rosemary biscuit	2
spicy sausage gravy	4	fresh baked 9-grain croissant	3
hearty farmers hash	4	grilled thick cut bacon	3

brunch cocktails

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