



BRUNCH

SUMMER 2023

RAW BAR

OYSTERS gf	M/P
East or West Coast	
SHRIMP COCKTAIL gf	22
(4) Shrimp Cocktail	
RAW BAR TOWER gf	
TOWER 1: (6) Oysters, (4) Shrimp, Tuna Tartate	39
TOWER 2: (12) Oysters, (6) Shrimp, Tuna Tartate	65

SMALL PLATES

MOULES FRITES gf	22
mussels, saffron cream, mustard, fries	
TUNA TARTARE	21
avocado, sesame, sunchoke chips, spicy aioli	
RISOTTO BALLS v	16
porcini mushrooms, mozzarella, sundried tomatoes, arrabiata sauce	
STEAK SKEWERS gf	25
spicy aioli	
FRIED CALAMARI	21
marinara, tartar sauce	
WHIPPED RICOTTA v	19
honey, herbs, olive bread	
LOLLIPOP WINGS	17
honey sriracha, blue cheese	
SHORT RIB STEAMED BUNS [3]	18
pickled onion, spicy aioli	
BAKED MAC N CHEESE v	25
mozzarella, cheddar, gouda, breadcrumbs, garlic & shallots	

SOUP & SALAD

FRENCH ONION SOUP	15
vidalia onion, rustic bread, Swiss	
BABY ARUGULA v	17
heirloom tomatoes, shaved parmesan w/ basil balsamic dressing	
BISTRO v	16
organic field greens, crispy shallots, goat cheese, red wine, mustard vinaigrette	
MACHE & CHICORY v	18
orange supremes, crispy quinoa, w/ carrot ginger dressing	
QUINOA BOWL vg	18
baby kale, heirloom tomatoes, cucumbers, avocado, red onions, garden dressing	
KALE & CHICKPEA v	18
cucumbers, feta, tomato, red onion, lemon vinaigrette	
CAESAR v	17
Romaine, croutons, shaved Grana Padano	
ADD: CHICKEN \$9	

PASTA

CAVATELLI PESTO v	26
citrus pesto, basil, parsley, lemon zest, olive oil, garlic & parmesan crisp	
RIGATONI SAUSAGE	28
porcini mushrooms, crumbled sausage, peas, cream, marinara, Grana Padano	
LINGUINI CLAMS	28
garlic, EVOO, chili peppers	
PENNE A LA VODKA v	22
add: chicken 9 shrimp 12	

THIN CRUST PIZZA

GLUTEN FREE CAULIFLOWER CRUST AVAILABLE

SPICY SALAMI & BURRATA	28/GF 26
vodka sauce, mozzarella, Mike's hot honey	
MARGHERITA v	20/GF 19
mozzarella, tomato sauce, basil	
ARUGULA & PROSCIUTTO	27/GF 25
EVOO, ricotta, lemon zest, garlic, shallots	

BIG PLATES

CEBU BURGER	25
Pat LaFrieda, double patty, American cheese, pickle, bibb lettuce, tomato, special sauce, potato bun, fries	
VEGGIE BURGER vg	20
(oats, edamame, string beans, carrots, onions, broccoli), avocado spread, lettuce, sweet potato fries, gluten free bun	
FRIED CHICKEN SANDWICH	18
pickles, slaw, bib lettuce, tomato, spicy aioli, fries	
EGGS BENEDICT	16
canadian bacon, roasted potatoes, hollandaise	
FISH TACOS [2]	17
pickled onions, spicy aioli, radish	
AVOCADO TOAST v	18
poached eggs, pepitas, organic greens	
FRENCH TOAST v	17
mixed berries, mascarpone mousse, Vermont maple syrup	
STEAK AND EGGS gf	42
fries, pepper-cognac cream sauce	



SIDES

FRENCH FRIES 10	MASHED POTATOES 9 v
TRUFFLE FRIES 15	CREAMED SPINACH 10 v
SWEET POTATO FRIES 12	BROCCOLI RABE WITH BREAD CRUMBS 12

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 20% gratuity added for parties of 6 or more. 3.9% charge added to credit card purchases.

Executive Chef Carlos Rodriguez-Lima

v vegetarian **vg** vegan **gf** gluten free



WINE & COCKTAILS

SPECIALTY COCKTAILS 16

GREEN WITH ENVY

CUCUMBER VODKA, ELDERFLOWER, LIME

RUBY SOHO

WATERMELON VODKA & JUICE, GINGER, MINT

KISS & FLY

ASTRAL TEQUILA BLANCO, GUAVA,
ELDERFLOWER, CITRUS

SPIKED LEMONADE

DEEP EDDY SWEET TEA VODKA,
LEMONADE, MINT

DOUBLE CROSSED

BOURBON, APEROL, AMARO, ANTICA FORMULA

FROSÉ

HOUSE RECIPE

MOSCOW MULE

VODKA, GINGER BEER, MINT

MODERN LOVE

EMPRESS 1908 GIN, ELDERFLOWER &
LAVENDER

SPICY GINGER MARGARITA

ASTRAL TEQUILA BLANCO, GINGER LIQUEUR,
PINEAPPLE, CILANTRO, JALAPENO, LIME

CEBU SHANDY

SCHOFFERHOFER, ELDERFLOWER,
GRAPEFRUIT VODKA

SANGRIA 14

RED OR WHITE

RED WINE

CABERNET SAUVIGNON BLACK STATION, 2019, CALIFORNIA 13/49

MALBEC, CRIOS, 2020, ARGENTINA, 13/49

PINOT NOIR UNDERWOOD, 2018, OREGON, 13/49

MONTEPULCIANO D' ABRUZZO, CADETTO, 2017, ITALY 13/49

MERLOT, MONSIEUR TOUTON, 2018, FRANCE 13/49

TEMPRANILLO, RIOJA, SIGLO SACO, 2018, SPAIN 13/49

CAB FRANC, CHINON, PHILLIPE ALLIET, 2021, FRANCE 52

COTES DU RHONE, CELLIER DES DAUPHINS, 2019, FRANCE 52

SAINT EMILION GRAND CRU, LA COURONNE, 2018, FRANCE 62

PINOT NOIR, LANDMARK OVERLOOK, 2018, CA. 64

BARBERA D ALBA, VIETTI, 2020, PIEDMONT ITALY 58

ETNA ROSSO, SUL VOLACANO, DONNAFUGATA, 2019, SICILY 75

NEBBIOLO DELLE LANGHE, VIETTI, 2019, PIEDMONT ITALY 90

SYRAH, PETITE SIRAH/GRENACHE ABSTRACT BY ORIN SWIFT, 2021, NAPA VALLEY, CA 90

CHIANTI CLASSICO EFFE 55, GRAN SELEZIONE, CAPRAIA, 2018, TUSCANY 75

CABERNET SAUVIGNON, OBERON, 2020, NAPA VALLEY, CA 68

CABERNET SAUVIGNON, JUSTIN, 2020, PASO ROBLES, CA. 69

CABERNET SAUVIGNON, SEQUOIA GROVE, 2018, NAPA VALLEY, CA 125

BRUNELLO DE MONTALCINO, BANFI, 2017, ITALY 175

WHITE WINE

PINOT GRIGIO, ZENATO, 2021, TUSCANY, ITALY 13/49

ALBARINO, LICIA, RIAS BAIXAS, 2022, SPAIN 14/52

"DES LYRES DE CHARDONNAY, SIMONNET FEBVRE, COTEAUX DE L'AUXOIS, 2022, FRANCE 13/49

SAUVIGNON BLANC, BISACYE BAIE, 2022, FRANCE 13/49

RIESLING, CLEAN SLATE, MOSEL, 2021, GERMANY 13/49

GAVI DI GAVI, CONTI SPERONI, 2022, PIEDMONT 14/52

VIOGNIER, BEDELL, 2021, LONG ISLAND, NY 48

SAUVIGNON BLANC, KIM CRAWFORD, 2022, NEW ZEALAND 52

PINOT GRIGIO, SANTA MARGHERITA, ALTO ADIGE, ITALY 69 2020

SANCERRE, NOEL ET JEAN -LUC RAIMBAULT, 2022, FRANCE 69

SAUVIGNON BLANC, CAKEBREAD, 2021, NAPA VALLEY 70

SPARKLING & ROSÉ

ROSE, JULIETTE, 2021, FRANCE 13/49

ROSE, WHISPERING ANGEL, 2022, FRANCE 65

MOET & CHANDON, BRUT IMPERIAL, FRANCE 125

VEUVE CLICQUOT, "YELLOW LABEL" CHAMPAGNE, FRANCE 125

MOUTARD GRAND RESERVE, BRUT CHAMPAGNE, PERE & FILS, FRANCE 70

LA MARCA, PROSECCO, ITALY 13/49