



# BRUNCH

## RAW BAR

<b>OYSTERS</b> <sup>gf</sup>	M/P
East or West Coast	
<b>SHRIMP COCKTAIL</b> <sup>gf</sup>	22
(4) Shrimp Cocktail	
<b>RAW BAR TOWER</b> <sup>gf</sup>	39
<b>PLATEAU:</b> (6) Oysters, (4) Shrimp, Tuna Tartare	
<b>GRAND PLATEAU:</b> (12) Oysters, (6) Shrimp, Tuna Tartare	65

## SMALL PLATES

<b>MOULES FRITES</b>	24
mussels, saffron cream, mustard, fries	
<b>TUNA TARTARE</b>	22
avocado, sesame, spicy aioli, chips	
<b>CACIO E PEPE FRITTERS</b> <sup>v</sup>	16
parmesan cheese, black pepper, garlic aioli	
<b>SHORT RIB STEAMED BUNS</b>	18
pickled onion, spicy aioli	
<b>STEAK SKEWERS</b> <sup>gf</sup>	25
spicy aioli	
<b>FRIED CALAMARI</b>	21
marinara, tartar sauce	
<b>WHIPPED RICOTTA</b> <sup>v</sup>	19
honey, herbs, olive bread	
<b>LOLLIPOP CHICKEN WINGS</b>	17
honey sriracha, blue cheese	
<b>BAKED MAC N CHEESE</b> <sup>v</sup>	25
mozzarella, cheddar, gouda, breadcrumbs, garlic & shallots	

## ARTISANAL CHEESE BOARD

Three seasonal artisanal cheeses, fig jam, dried apricots, olives, grapes, taralli, truffle honey & olive bread

<sup>v</sup>

36

## SOUP & SALAD

<b>FRENCH ONION SOUP</b>	15
vidalia onion, rustic bread, swiss cheese	
<b>BABY ARUGULA</b> <sup>gf v</sup>	17
heirloom tomatoes, shaved parmesan w/ basil balsamic dressing	
<b>BISTRO</b> <sup>v</sup>	16
organic field greens, crispy shallots, goat cheese, red wine mustard vinaigrette	
<b>BELGIAN ENDIVE</b> <sup>v gf</sup>	18
Belgian endive salad, gorgonzola, green apple slices, mustard vinaigrette	
<b>CAESAR</b> <sup>v</sup>	17
Romaine, croutons, shaved Grana Padano	
<b>QUINOA BOWL</b> <sup>v</sup>	18
baby kale, heirloom tomatoes, cucumbers, avocado, red onions, garden dressing	

ADD: CHICKEN \$9

## THIN CRUST PIZZA

Gluten free cauliflower crust available

<b>SPICY SALAMI &amp; BURRATA</b>	28 / 26 GF
vodka sauce, mozzarella, Mike's hot honey	
<b>MARGHERITA</b> <sup>v</sup>	20 / 19 GF
mozzarella, tomato sauce, basil	

## PASTA

<b>RIGATONI CRUMBLED SAUSAGE</b>	28
porcini mushrooms, peas, marinara, cream	
<b>LINGUINI CLAMS</b>	28
garlic, EVOO, chili peppers	
<b>CAVATELLI PESTO</b> <sup>v</sup>	26
burrata, citrus pesto, parmesan crisp	
<b>BURRATA RAVIOLI</b> <sup>v</sup>	25
spicy arrabbiata sauce	
<b>PENNE A LA VODKA</b> <sup>v</sup>	22
ADD: CHICKEN 9 SHRIMP 12	

## CHICKEN PARM PIZZA

vodka sauce, fresh mozzarella. Served with: Mike's Hot Honey, red pepper flakes & parmesan cheese

32

(add penne a la vodka +8)

## BIG PLATES

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

## SIDES

<b>FRENCH FRIES</b> 10 <sup>vg</sup>	<b>MASHED POTATOES</b> 9 <sup>gf v</sup>
<b>TRUFFLE FRIES</b> 15 <sup>v</sup>	<b>CREAMED SPINACH</b> 10 <sup>gf v</sup>
<b>SWEET POTATO FRIES</b> 12 <sup>vg</sup>	

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.

<sup>v</sup> vegetarian <sup>vg</sup> vegan <sup>gf</sup> gluten free