

BRUNCH

Nutella French toast, fresh berries, sweet ricotta cheese, Vermont maple syrup	14
Fresh seasonal fruit bowl, Greek yogurt, house made pumpkin seed granola, wild forest honey	12
Duck & waffle, sunny side up egg, crispy duck leg confit, buttermilk waffle, mustard maple syrup	18
Crab benedict, English muffin, poached egg, crushed avocado, truffle hollandaise, potato, greens	20
Prosciutto benedict, brioche, poached egg, burrata, hollandaise, potato, greens	19
Smoked salmon, scrambled eggs, ricotta cheese, wilted Tuscan kale, toasted eight grain bread	18
Cheeseburger, Black Angus beef, cheddar cheese, tomato, lettuce, onion, truffle fries	20

SIDES

truffle French fries 8	English muffin avocado toast 7	crispy bacon 6	two eggs any style 5
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SALADS & APPETIZERS

Tuscan kale & Brussels sprouts salad, tahini dressing, and pistachio	15
Chicken fingers, buttermilk marinated, horseradish & truffle dipping sauce	15
Prosciutto & Burrata, 18 month aged prosciutto, cow milk burrata, bruschetta	18
Chicken salad, artisan mixed greens, shaved vegetables, avocado, Parmesan cheese, lemon oil	18
Shaved zucchini, arugula, organic peach, almonds, ricotta cheese	16

PASTA & MAIN

Tagliatelle bolognese, pork and veal sugo, Parmesan cheese	21
Paccheri, tomato, eggplant, buffalo mozzarella, pine nuts, arugula pesto	19
Tonnarelli Cacio e Pepe, thick spaghetti, cacio Romano cheese, Pecorino, cracked black pepper	19
Creekstone Farms skirt steak, sunny side up egg, truffle Parmesan fries, arugula gluten free pasta available	25

BRUNCH COCKTAILS 12**REFILLS 5****FRESH OJ 7**

Mimosa
OJ, prosecco

Bellini
peach, prosecco

Balsamic Bloody Mary
tomato juice, spices, vodka

20% gratuity will be applied to parties of 6 or more

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

*please inform your server of any allergies or dietary restrictions you may have