BRUNCH

Sat & Sun | 11AM - 3PM

FLAT CREEK STEAK FRITES | 26 | 24
Hanger steak with au jus, frites, herb fries -GF-

BRISKET & EGGS | 18 | 16
Slow cooked brisket with au jus, blistered tomato, 2 fried eggs -GF-

BRISKET BISCUITS & GRAVY | 20.50 | 18.50
House-made biscuit, scratch bacon country gravy & brisket

EGGS CLASSIC | 20 | 18
2 eggs your way, roasted diced potato, bacon & toast

SPICED APPLE FRENCH TOAST | 17 | 15
Spiced apples over brioche french toast with rum caramel sauce

CHICKEN & WAFFLES | 23 | 27
Fried chicken breast, Belgian waffle, syrup

EGGS BENEDICT

HOLLANDAISE

CLASSIC BENEDICT | 21 | 19
English muffin, ham, poached egg

SURF & TURF | 31 | 31
English muffin, lobster, poached egg, shrimp, poached egg

RED WINE HOLLANDAISE

BEEF & MUSHROOM | 25 | 23
English muffin, braised beef, sautéed mushrooms, poached egg

GRILLED SALMON & ARUGULA | 31 | 29
English muffin, grilled salmon, arugula, poached egg

SMOKED TOMATO HOLLANDAISE

MUSHROOM & ARUGULA | 28 | 26
English muffin, sautéed mushroom, arugula, poached egg

SMOKED BRISKET | 26 | 24
English muffin, smoked brisket, poached egg

Benedicts include bacon & a breakfast patatoes

BRUNCH MIMOSAS

CLASSIC BOTTLE | 17.36
Your choice of Sparkling Almond, Sparkling Rosé or Sparkling Raspberry.
For Bnt. bottle +$6

$1 NON-MEMBER | MEMBER

$1 NON-MEMBER | MEMBER
suggested pairing

APPETIZERS

ITALIAN BRUSSELS | 23 | 21
Brussels sprouts, sliced guanciale, red onion, herbed brown butter, pecorino, walnuts, dried cranberry, calabrian chile hot honey -GF-

BURRATA | 22 | 20
Sliced marinated green tomato, burrata, blackberry & grape balsamic-complete -V-

HUCK FOCACCIA BREAD | 15 | 13
Fresh focaccia with fragrant herbized olive oil & aged balsamic vinegar -V, DF-

HOUSE MEATBALLS & MARINARA | 18.50 | 16.50
Tender meatballs smothered in slow-cooked marinara sauce with fresh parsley and pecorino

CHICKEN LOLLIPOPS | 19 | 17
Fried lemon herb chicken wings tossed served with garlic bread aioli -GF-

WHIPPED RICOTTA & SICILIAN PESTO | 18.50 | 20.50
Creamy whipped ricotta, under sun-dried tomato pesto & calabrian chile hot honey -V-

PASTA AL FORNO | 17 | 15
Not your kiddo's mac & cheese! Baked fettucine, white cheddar & pasta under toasted herbed breadcrumbs -V-

FRUIT & CHEESE BOARD | 28 | 26
Fresh fruit, artisan cheeses, local preserves & epicurean crackers -V-

FRUIT, CHEESE & CHARCUTERIE BOARD | 38 | 35
Fresh fruits, artisan cheeses, local preserves, cured meats & epicurean crackers

SALADS

INSALATA MISTA | 16.50 | 14.50
Mix greens, ribbon carrot, ribbon cucumber, skewed tomato, sweet peppers, olives, parsley, shroud parmesan with citrus garlic vinaigrette -V, GF-

CLASSIC CAESAR | 15.50 | 14.50
Chopped romaine, shaved parmesan, focaccia croutons with house-made anchovy-based Caesar dressing -V-

FALL SALAD | 17 | 15
Mixed greens, apples, dried cranberries, walnuts, bacon, red onion with creamy herb champagne vinaigrette -V, GF-

ADD GRILLED CHICKEN OR GRILLED SHRIMP
GRILLED SHRIMP OR GRILLED HANGER STEAK | +14

MAIN ENTRÉES

ROASTED SALMON | 42 | 40
8 oz roasted salmon under citrus salsa seved with fried polenta and roasted carrots -GF-
*Meghan Chardonnay 2021

BUTTERNUT SQUASH RISOTTO | 25 | 23
Creamy arborio rice finished with butter, parmesan, fresh herbs and roasted butternut squash, topped with black garlic vinaigrette or arugula salad -V, GF-
*Napa Chardonnay 2021

TURKEY PICATTA | 32 | 30
Pan-seared chicken breast sautéed in lemon, capers and white wine cream sauce over fresh spaghetti, finished with fresh herbs and pecorino
*Poglanino 2024

PORK CHOP | 32 | 30
12 oz Pork chop topped with sweet & sour Agrodolce sauce over sweet potato mash with green beans -GF-
*1883 Red Blend

BEEF HAVANIS TENDER | 34 | 32
Pan-seared 8 oz hanger steak over mushroom risotto -GF-
*Napa Cabernet Sauvignon 2019

CALABRIAN SHRIMP PASTA | 40 | 38
Shrimp sautéed in spicy salsa rosa, served over fresh pasta finished with parmesan and Italian parsley.
*Pinot Grigio 2024

SUB GLUTEN FREE PENNE FOR ANY PASTA +3
(please allow additional cooking time)

DESSERT

TIRAMISU | 12 | 10
Espresso-soaked ladyfingers layered with Mascarpone cream, finished with cocoa & chocolate shavings
*Fort V.

ITALIAN WEDDING CAKE | 12 | 10
House made almond cake, with shaved coconut, crushed walnut and Italian cream
*Moscato

TORTA BAROZZI | 12 | 10
Decadent flourless chocolate cake, topped with walnut and cherry bourbon glaze -GF-
*Port XI.

PIZZAS

PIZZA ALLA NAPOLETANA | 33 | 31
Alfredo, Italian mozzarella, shredded duck, pickled red onion, cherry bourbon glaze

CLASSIC CHEESE | 21 | 19
Marinara, whole milk mozzarella -V-

PEPPERONI | 22 | 20
Marinara, whole milk mozzarella, premium cup and char pepperoni

THREE CHEESE BIANCA | 22 | 20
Herbed olive oil, ricotta, mozzarella, parmesan, roasted garlic, crushed black pepper -V-

MUSHROOM | 21 | 25
Mushroom, mozzarella, cremini, beech mushrooms, bacon, arugula, truffle oil

APPLE PROSCIUTTO | 28 | 26
Balsamic, mozzarella, arugula, prosciutto, red onion, arugula -V-

ROASTED BUTTERNUT SQUASH | 33 | 31
Caramelzed squash, prosciutto, mozzarella, blue cheese crumbles, arugula, drizzled with honey -V-

SUB GLUTEN FREE CRUST | +3
ADD BURRATA | +3
ADD GRILLED CHICKEN OR PROSCIUTTO | +6

PASTA

DUCK RAGÙ | 32 | 30
Duck confit, tomato ragu, nduja, fresh herbs, parmesan, potato gnocchi
*Super Tuscan 2019

SPAGHETTI & MEATBALLS | 28 | 26
Classic marinara & meatballs over fresh spaghetti
*Super Tuscan 2019

BOLOGNESE | 28 | 26
Slow cooked beef, pork and veal, tomato, garlic, onions, parmesan, fresh herbs
*Super Tuscan 2019

HOUSE ALFREDO | 26 | 24
Fettuccine, parmesan, garlic, cream & butter
*CA Cabernet Sauvignon 2019

SAGE BROWN BUTTER PRAWNS | 28 | 19
Sugar, lemon, butter, butternut squash and onion, warm goat chesse, toasted almonds
*CA Pinot Noir 2021

POTATO RIGATONI | 27 | 25
Bacon, peas, cream, cracked black pepper
*Super Tuscan 2019

SUB GLUTEN FREE PENNE FOR ANY PASTA | +3
ADD PROTEIN OF YOUR CHOICE | +14

Please note, we offer gluten-free options.
But, are not a gluten-free kitchen.
Notify your server of any allergies.
* A 20% service charge will be applied to parties of 8 or more*