

small brunch plates

nonna's deviled egg 1.	house-marinated olives 4.25	shrimp cocktail 5.25	stuffed pepper 3.25
scones & house-made preserves- strawberry scones with seville orange marmalade & sweet butter			6.5
crespelle ai pepperoni- thin pancakes filled with roast pepper, sweet onion, goat cheese & pinenuts, basil pesto			7.25
crostini gialli- grilled, rustic baguette with truffled egg salad & chive			7.75
fruit & yogurt- fresh seasonal fruit, local organic yogurt & local wildflower honey			9.75
add house-made granola- maple toasted oats with almonds, cashews, pepitas & craisins			1.75
cheese plate- three artisan cheeses with house-made crackers, local honey & spiced nuts			14.75
house-made charcuterie- p�te, coppa & rilette with mustard, crostini & house-made pickles			15.25

salads

affronti caesar- chopped romaine, grana padana & parmesan crouton	8.25	
nicoise- house-cured tuna, olives, tomatoes, green beans, potatoes, hard-cooked egg & greens	13.25	
life is just a bowl of. . .- fresh cherries, toasted almonds, gorgonzola, mixed greens & blue cheese vinaigrette	12.75	
organic mixed greens- with marinated tomatoes & sherry-dijon vinaigrette	6.75	
add- 4.5 each		
marinated fresh mozzarella	wine-poached prawns	natural chicken breast

panini 8.75 each

roast tri-tip -or- portobello, roast pepper, gorgonzola & caramelized onion
house-cured tuna salad, lemon-caper aioli & fontina cheese
corned beef, shredded cabbage, gruyere & special sauce
mozzarella, basil & tomato pestos
ham, gruyere & dijon

large brunch plates

cherry-chestnut clafouti- fresh cherries baked in chestnut pancake batter with maple syrup	9.75	
egg & sausage sliders- two scrambled eggs with cheese & house-made sausage on house-made mini buns	8.75	
frittata of the day- three eggs baked in a skillet with seasonal vegetables, meat and/or cheese	11.25	
spanish benedict- wine poached egg with pimenton hollandaise & house-made chorizo on english muffin toast, salad	10.75	
corned beef hash- shredded beef brisket, yukon potato, sweet onion & roast pepper	10.5	
add- 2.75 each		
wine poached egg	apple wood smoked bacon	house-made sausage patty