



SUNDAY BRUNCH

PRIMI

BRUSCHETTA 3 WAYS- 8
(ASK FOR DAILY SELECTIONS)

INSALATA

THE CAESAR- HOUSE MADE CROUTONS , PARMESAN-6
THE WEDGE- FIELD GREENS, TOMATO, RED ONION, FENNEL, KALAMATAS ,CUCUMBER, HERB VINAIGRETTE-6
FRESH SPINACH- PEARS, SPICED WALNUTS,ASIAGO, DIJON BALSAMIC VINAIGRETTE-6
*ADD LOCAL ROASTED CHICKEN -2

PIZZA

(CRACKED OR SCRAMBLED)

HANG-OVER

MARINARA, MOZZARELLA, HOUSE MADE SAUSAGE, PANCETTA, ROASTED POTATOES, LOCAL EGGS - 14

SNOOZE BAR

PESTO, ASIAGO, GOAT CHEESE, FRESH TOMATO, WOOD ROASTED RED ONION, PINE NUTS, LOCAL EGGS- 14

UP N AT EM

ROASTED GARLIC SAUCE, FONTINA, LOCAL CHICKEN,PANCETTA, ROSEMARY, LOCAL EGGS- 14

MORNING GLORY

PORT WINE SUNDRIED TOMATO SAUCE, MOZZARELLA, CRIMINIS, WOOD ROASTED RED ONIONS & RED BELLS,
SPINACH , LOCAL EGGS-14

EYE POPPERS

BOTTOMLESS <LAVAZZA> DRIP COFFEE- 3

FRENCH PRESS <ELEMENTAL> COFFEE -BIG-3 SMALL-7

HOT TEA <CHINA MIST> -3

EYE DROPPERS

MIMOSA — 2

BOTTOMLESS MIMOSA- 9

RED BEER (COOP ALE HORNY TOAD) -5

*CAME HERE FOR THE REGULAR MENU? JUST ASK!