

Executive Chef: Michael Fiorianti

BRUNCH

Sausage & Egg Sandwich
Mangalitsa Bratwurst, Pickled Cabbage Relish,
Horseradish Mustard, Fried Egg, Pretzel Bread 14

Grilled Cheese Sandwich
Gruyere, Fontina Val D'Aosta, Caramelized Onions, Lemon
Artichoke Pesto, with Mixed Greens or Pommes Frites 10

Shredded Beef Brisket and Yukon Gold Potato Hash,
Two Fried Eggs, Harissa 14

House-ground 1/2 lb. Burger
Certified Angus Beef, Caramelized Vidalia Onions,
Tomato Jam, Smoked Aioli, Beecher's Cheddar,
with Mixed Greens or Pommes Frites 13

Candied Orange and Ricotta Stuffed Brioche French Toast
Amaretto Honey and Toasted Almonds 11

Prosciutto Cotto and Gruyere Croque Monsieur,
with Mixed Greens or Pommes Frites 11

Poached Eggs, Brioche Toast, Wild Mushrooms,
Truffled Porcini Hollandaise 13

Slow Roasted All Natural Chicken Club Sandwich,
Applewood Smoked Bacon and Pesto Aioli
with Mixed Greens or Pommes Frites 12

French Farmer's Omelette
Melted Leeks, Potato, Smoked Duck,
Beecher's Cheddar Omelette 13

Ricotta Gnocchi *
Housemade Fresh Ricotta Gnocchi,
Escarole, Garlic Confit, White Beans 20

Chopped Salad
Romaine, Escarole and Baby Kale,
Aged and Smoked Gouda, Candied Pecans,
Cranberries, Buttermilk Dressing 11

Steak Frites *
Grilled 8oz Black Angus Hanger Steak,
Hand-Cut Fries, Maitre'd Butter 23

CHEESE

SALUMI

PROSCIUTTO

Pecorino Pepato 9
Semi Firm, Sheep's Milk with Black Peppercorns
from Tuscany, Aged 3 months

Tallegio 8
Semi Soft, Cow's Milk,
Aged 9 months

Aged Gouda 9
XO Beemster Gouda, Pasteurized Cow's Milk
Aged 26 months

Cabrales 9
Firm, unpasteurized cow's milk blue cheese
from Northern Spain

Murcia Al Vino 8
Semi Soft, Goat's Milk, Soaked in Red Wine

Boucheron 7
Soft, Loire Valley Aged Goat's Milk,
Creamy Taste and Bloomy White Rind

L'Explorateur 9
Soft-Ripened, Triple Cream Cow's Milk

Manchego 8
Firm, Raw Sheep's Milk, Aged 12 Months

Zamorano 8
Firm, Sheep's Milk from Zamora Spain,
Aged 6 months

Cacciatorini al Diavolo 8
Spicy Pork Dried Salume Flavored with
Black Pepper, Wine and Other Spices.

Spanish Chorizo 8
Cured and Smoked Pork Sausage Powerfully
Flavored with Salt and Paprika.

Salame con Porcini 11
Coarsely Ground Berkshire Pork, Barbera Wine,
Porcini Mushrooms, Cured and Dried.

Finochietta 8
A Tuscan-Style Salume Seasoned
with Fennel that is Full of Flavor and
Pairs Well with Milder Food

Calabrese Salame 8
Spicy Salame with Cayenne Pepper &
Paprika Made from Local New Jersey Pigs.

Soppressata Picante 8
Coarsely Ground, Dry-Cured Sausage
Made with Lean Pork Meat,
Pork Fat and Delicious Spices.

Saucisson Sec 8
Dry Cured Peppery Garlic French Sausage.

La Quercia Prosciutto Americano 9
Made from Full Organic Iowa Pork,
this Cured Ham has a Deep Taste,
Great Texture and a Sweet Finish.

Mangalitsa 14
A Rare Hungarian "Wooly Pig" that is Similar in
Flavor to its Cousin, the Iberian Black Hoof.
Beautifully Marbled Meat with Amazing Flavor.

Prosciutto de Parma 9
Salt-cured, Aged Ham from the Parma Region
of Italy. A Hint of Nutty Flavor From the
Parmigiano-Reggiano Used in the Pig's Diet.

Culatello 10
Cured Filet of Pork Thigh Cured for Over
One Year. Inspired by the Prized
Culatello of Emilia-Romagna.

Jamón Serrano 10
Spanish Cured Ham that is Firmer and
Has Less Fat than its Italian Counterparts.

Bresaola 11
Air-dried, Salted Beef Traditionally
From Lombardy. Deep Red Color,
with a Gratifyingly Gamy Flavor.

Selezione del Salumiere 24/ 34 / 44
Chef's pairing of 4, 6 or 8 meats and cheeses

Consuming raw or undercooked meats may
increase your risk of foodborne illness.

SIDE DISHES

Almond, Chocolate or Plain Croissants 5
Pommes Frites 5
Two Eggs Any Style 7
Crispy Pancetta 6
Applewood Smoked Bacon 6
Bowl of Fresh Fruit 8
Mangalitsa Bratwurst 8
Greek Yogurt 9

BRUNCH SPECIALS

SATURDAY and SUNDAY (11am-3pm)

Any Brunch Selection + Mimosa or Bellini 17.95
* Upcharge 5 for Gnocchi and Steak Frites

Bottles Of DePerriere Brut 20

SPECIAL EVENTS

Wine Tastings and Special Events Monthly,
Join Our Emailing List and Friend us
on Facebook.

Private Parties Available Any Day,
Inquire With Management for Information

Share Satis with Friends
@satisbistro
Thanks for the Likes & Shares!

Vegetarian

Please let your server know of any allergies prior to ordering

\$25 Corkage Fee Per Bottle

20% Gratuity will be added for parties of 5 or more
Entree Minimum for Terrace Seating