


## APPETIZERS

Baby Arugula, Shaved Parmigiano Reggiano, Lemon Fennel Vinaigrette 8 

Patatas Bravas - Crispy Potatoes, Pimentón, Cumin Aioli, Scallions 9 

Honeynut Squash and Sweet Potato Soup, Apple and Squash Marmalade 9 

**Chef's Selection of Three Charcuterie Items, Bread, Cornichons, Apricot Dijon 29**

**Chef's Selection of Three Artisan Cheeses, Bread, Fig Jam 28 **

## BRUNCH

Poached Eggs, Roasted Pork Belly and Potato Torte, Tomatillo Salsa, Chipotle Hollandaise 16


Brioche French Toast, Cara-Cara Orange, Citrus Syrup, Cocoa Sugar 13 

Apple & Cinnamon Pancakes, Apple Butter, Cinnamon Sugar, Warm Maple Syrup 14 

Egg White Frittata - Oyster Mushrooms, Goat's Cheese, Arugula, Tarragon Hollandaise 14 

Tortilla Espanola - Baked Omelette of Spanish Chorizo, Potato, Onion and Garlic,  
Smoked Paprika Tomato Aioli, Arugula and Spiced Bread Crumbs 14

Smoked Salmon Tartine - Catsmo Gold Smoked Salmon, Green Onion Mascarpone,  
Watercress, Crisp Shallot and Horseradish Crème Fraîche on Pain de Seigle Toast  
Served with Arugula Salad or Pommes Frites 16

Red Wine Poached Pear Salad  
Baby Watercress, Shaved Fennel, Cabrales, Red Wine Vinaigrette 12 

Cacio e Pepe - Trofie Pasta, Parmigiano Reggiano, Black Pepper, Green Onion 14   
Served with Grilled Chicken 20

Braised Sliced Pork Belly Sandwich - Red Cabbage Slaw, Thousand Island, Rosemary Focaccia  
Served with Arugula Salad or Pommes Frites 15

Chicken Milanese Sandwich - Avocado Relish, Salsa Rosa, Romaine Lettuce, Ciabatta Bun  
Served with Arugula Salad or Pommes Frites 15

Monte Cristo - Prosciutto Cotto, Smoked Turkey Breast, Fontina, Dijonnaise, Levain Pan Loaf  
Served with Arugula Salad or Pommes Frites 14

8oz. Lamb Burger, Creamy Oyster Mushrooms, Red Onion, Tomato, Feta Cheese, Brioche Bun  
Served with Arugula Salad or Pommes Frites 15

8oz. Beef Burger, Ranch Aioli, Red Onion Marmalade, Applewood Smoked Bacon, Brioche Bun  
Served with Arugula Salad or Pommes Frites 15

### SIDE DISHES

Pommes Frites 5  
Two Eggs Any Style 7  
Applewood Smoked Bacon 6  
Yogurt Parfait - Pomegranate Seeds,  
Sundried Cherries, Housemade Granola,  
Shaved Dark Chocolate 7

### BRUNCH SPECIALS

**SATURDAY and SUNDAY (11am-3pm)**

Any Brunch Selection  
with Bloody Mary, Mimosa or Bellini  
19.95

 Vegetarian

Please let your server know of  
any allergies prior to ordering

\$25 Corkage Fee Per Bottle  
20% Gratuity added for parties of 5 or more  
Entree Minimum for Terrace Seating