

Restaurant Week Menu

Brunch \$28

Cocktail

Tart Cherry Sour -additional fee

Egg white, Amaretto, Jack Daniels, lemon and lime, with a splash of OJ

Appetizer

Soup

Chilled sweet corn soup topped with a grilled shrimp salsa

Artichoke

Roasted artichoke finished with breadcrumbs, EVOO, garlic,
lemon, cracked black pepper

Crab Salad

Belgian endive, baby arugula, radicchio, capers, pickled
shallots, lump crab meat, lemon caper aioli

Lentil Salad

Baby arugula dressed with EVOO and lemon, black lentils, wild
mushrooms, caramelized onions, capers, and pine nuts in a white
truffle oil, topped with shaved Pecorino Romano

ENTRÉE

Pizza

Bianca, eggs, shaved asparagus, cherry tomato, feta cheese

Eggs in Purgatory

Poached eggs in a spicy marinara, Dad's home fries, ciabatta

Frittata

Sliced sausage, roasted red peppers, grilled zucchini, goat
cheese

DESSERT

Rice Pudding

With raisins and Cinnamon

Cheesecake

Topped with sour cherries

