

Available Sunday from 10:30am- 3:30pm starting Nov 3, 2024

Brunch Specialties

Hometown Breakfast	4
Sausage & Biscuit Bowl	4
Italian Sausage Frittata	5
Caprese Quiche (V)1 basil, fresh mozzarella, tomatoes, balsamic, olive oil, home fries, brioche toast	
Liège Waffles (V)	4
Brunch Board (feeds 2-3)	8
Antipasti	
Cheese Board (V, GF**)2 chef selection of fine cheeses, fresh fruit, crackers	4
Hummus (VE)	6
Calamari	8
Insalata Add to any salad: chicken (\$7) or shrimp (\$12)	
Butternut Squash and Pear (V, GF)	5
Caesar1 house baked croutons, roasted red pepper, shaved parmesan, Caesar dressing	3

## Insalata (cont'd) Handhelds Served with rosemary chips and a pickle Smash Burger (GF\*\*) cheddar, lettuce, tomato, onion, Baci burger sauce, sweet Hawaiian roll; add egg (+\$2) Pizza Cheese Pizza/Build Your Own Pizza \_\_\_\_\_\_\_\_19+ *crust:* traditional, Sicilian dough (+\$5), or gluten-free (+\$3) toppings (+\$2 each): pepperoni, sausage, mushroom, onion, tomato, roasted vegetables, pepperoncini Florentine Pizza (V) crust: traditional, Sicilian dough (+\$5), or gluten-free (+\$3) toppings: red sauce, spinach, eggs, fresh mozzarella Dolce Cannoli (3) Limoncello Tiramisu Parfait \_\_\_\_\_\_\_8 Sides Cup of Fruit \_\_\_\_\_\_6 Bacon (3) \_\_\_\_\_\_6

V= vegetarian VE=vegan GF= gluten free  $V^{**}=$  can be made vegetarian  $VE^{**}=$  can be made vegan  $GF^{**}=$  can be made gluten free

Biscuits (2)