

TO START

Burrata Crostini (V)

Chopped Burrata / Brown Butter Crostini / Roasted Peppers Olive Oil Marinated Green Tomato / Basil

Gem Salad (GF, CBV, CBVG)

Baby Gem Lettuce / Asparagus / Snap Peas / Radish Mimolette / Avocado Ranch / Candied Bacon

Spring Salad (GF, VG)

Arugula / Frisee / Hazelnuts / Mint / Basil / Strawberries / Pickled Shallot / Crispy Onions Feta Cheese / Hudson Valley Cold Pressed Sunflower Oil Vinaigrette

Crispy Polenta Bites (GF, V)

Truffle / Parmigiano / Parsley

Avocado Toast (V, CBVG, CBGF)

Crushed Avocado / Feta / Cherry Tomatoes / Seed Dust / Radish / Sunny Side Egg

MAIN

Eggs Benedict or Eggs Florentine

English Muffin / Canadian Bacon / Poached Eggs / Hollandaise / Greens

Shortrib Hash & Eggs (CBGF)

Tender Beef / Potatoes / Peppers / Onion / Sunny Side Eggs Toasted Focaccia

Fried Chicken & Waffle

Buttermilk-brined Chicken Thigh / Liege Waffle / Maple Butter Togarashi Chili Oil / Pickled Shallots / Fennel

Shirred Eggs (V, CBGF)

Sauteed Greens / Scallions / Mushrooms / Parm / Peppers

(Sides for a supplemental \$10)

Thick Cut Bacon Applewood Smoked Bacon / Smoked Maple Sausage / Market Greens

DESSERT

Torta Della Nonna

Lemon Pastry Cream / Buttery Short Crust / Pine Nuts / Almonds

Mom's Carrot Cake (V)

Cream Cheese Frosting / Walnuts / Decadent Carrot Sponge Cake

White Chocolate Raspberry Cheesecake (V)

Oreo Crust / White Chocolate Ganache / Dried Raspberry / Chocolate Curls

Chocolate Hazelnut Tart (V, DF, CBVG)

Hazelnut Cocoa Crust / Nut Butter / Dark Chocolate Coconut Ganache / Hazelnut Praline

Seasonal Frozen Custards or Seasonal Sorbets (V, CBVG, CBGF)

Three Scoops

V = vegetarian | VG = vegan | GF = gluten free* | CBV = can be made vegetarian | CBVG = can be made vegan | CBGF = can be made GF DF = dairy free

Please alert your server to any food restrictions or allergies.
*While we take steps to limit the risk of allergen cross-contamination, there is a risk of trace allergen contamination.
Consumption of certain raw or uncooked foods may increase the risk of food borne illness.



TO START

Seasonal Selection of Fruit & Berries

MAIN

Scrambled Eggs with Toast

Chicken Finger & Fries

Pasta with Butter

Pasta with Sauce

French Toast with Berries & Whipped Cream

Waffle with Berries & Whipped Cream

DESSERT

Scoop of House-made Custard or Sorbet or Cake Pop

