

winter brunch

"One of the most important things that distinguish man from other animals is that man can get pleasure from drinking without being thirsty." – Fernand Point

small bites

<i>olives marinated, lemon, bay leaf</i> . 5	
<i>oyster dressed with passion fruit, citron and yellow pepper – (sold individually)..</i>	2.70
<i>“beer” nuts candied peanuts with sour cream and onion spice</i>	3
<i>dates blue cheese, serrano ham</i>	5
<i>deviled eggs farm fresh eggs with smoked paprika and Tabasco</i>	6
<i>hummus chickpea hummus with za'atar spice and flatbread</i>	7

casseroles

brussels sprouts	
<i>olive oil, sea salt</i>	6
eggplant	
<i>harissa, tomato, honey and pinenuts</i> . 8	
<i>fig and pear pickled seckel pear, black mission figs and house made fromage blanc</i>	7

cured meats and charcuterie

<i>with handmade lavash, cornichons and mustards</i>	
<i>duck prosciutto, USA</i>	8
<i>coppa, USA</i>	6
<i>finocchiona, USA</i>	7
<i>speck, ITA</i>	8
<i>lomo, USA</i>	7
3 selection	16
5 selection	21

cheeses

<i>served with quince and raisin walnut toasts</i>	
<i>humboldt fog, USA</i>	10
<i>chaumes, FRA</i>	8
<i>garrotxa, SPA</i>	7
<i>mahon, SPA</i>	7
<i>piave vecchio, ITA</i>	6
<i>mimolette, FRA</i>	10
<i>crater blue, USA</i>	9
3 selection	17
5 selection	23

wood stone pizzas

“market” pizza	
<i>gathered from the farmers' market each week - the best of the season's ingredients</i>	mp
margherita	
<i>mozzarella, basil, tomato</i>	12
salsiccia	
<i>sopressata, onion, taggiasche olives, artichokes, italian sausage</i>	16
four cheese	
<i>pecorino, fresh goat, gorgonzola, parmesan, caramelized onions</i>	14

B.Y.O.B.B.

Build your own bellini bar

STARTING AFTER 11AM AND SERVED UNTIL 3PM	16
Choose from an assortment of fresh purées including passion fruit, peach, mandarin orange or cherry swirled into a glass of <i>Simonet Blanc de Blancs</i> , made in Loire, France. This wine has very clean and subtle aromas and flavors of kiwi, lime, green apple and lemon pie.	
(valid only with the purchase of an entrée)	

non - alcoholic drinks

café vita roasted farm direct coffee drinks	4
mighty leaf teas from around the world	4
juices fresh squeezed orange and grapefruit juices	4.25
brewed coffee our same café vita farm direct coffee with choice of skim, whole, 2% or soy milk.....	3.75
“Arnold Palmer” a blend of fresh lemonade and iced tea.....	4

starters

seasonal soup selection	7
field greens baby mixed field greens, bucherone du chevre, aged red wine vinaigrette and candied walnuts	9
smoked salmon toasted bagel, cream cheese, cucumber, tomato, capers and red onion	13
sliced fruit salad of sliced melons, pineapple and red grapes	8
yogurt and dried fruits creamy non - fat yogurt topped with crunchy house made granola apricots, raisins and dried cherries	8

entrees

egg white frittata potato and onion rustic frittata finished with manchego cheese and arugula salad ..	13
refried bean two fried eggs over spicy black beans with tomato, cilantro and sour cream	14
steak and eggs 6 ounce flat iron steak, two eggs any style, hollandaise and french fries	17
three egg omelet (pick three of the following, additional selections add \$0.50) mushrooms, spinach, onion, tomato, chorizo, bacon, roasted peppers, swiss, cheddar, goat cheese, served with field greens and mascarpone - thyme potato gratin.....	12
egg benedict two poached eggs on english muffin with canadian bacon and hollandaise	13
eggs any style choice of apple wood smoked bacon or ham served with mascarpone - thyme potato gratin and field greens	12
pumpkin & spice pancakes three large pancakes served with whipped butter	12
business two pancakes, two eggs any style, ham or bacon, mascarpone - thyme potato gratin	15
sugar rush three fudge brownie pancakes, whipped cream and chocolate sauce	16
challah french toast thick cut challah bread dipped in egg and griddled, served with whipped butter..	11

open faced omelet

a three egg open faced omelet smothered in your choice of ragout

meat beef short ribs, pork belly and shoulder, italian sausage simmered in tomato sauce.....	15
wild mushroom hen of the woods, beech and other mushrooms with herbs, red wine reduction and butter	13
seafood lump crabmeat, harrisa and roasted pepper	17

Please advise your server of any and all food allergies prior to ordering. *Items are cooked to order and consuming raw or undercooked meats and seafood increases your chance of having a foodborne illness.

Parties of eight or more may be on one check with a nineteen percent gratuity charge