

# B.uild Y.our O.wn B.ellini

\$11 Bottomless or \$7 each

Choose a sparkling wine and a fruit flavor or liqueur:

## Sparkling Wine

Montelliana Prosecco

Made from 100% prosecco in Veneto, this wine has a light fruity nose with a dry and balanced finish.

Francois Montand Rosé

This light fruit forward rosé has a nose of cherry, strawberry and apricot.  
It is made from 100% Pinot Noir grapes in France.

Spruce Goose non-alcoholic sparkling juice

Our non-alcoholic sparkler is made from 100% Pinot Noir juice in the Willamette valley.

## Fruits & Purees

Orange Juice

Mango purée

Pineapple Juice

Passion Fruit purée

Cranberry Juice

Strawberry purée

Grapefruit Juice

Peach purée

## Liqueurs

Domaine Canton Ginger

Hand made in the heart of the Cognac region in France,  
Domaine Canton makes a unique liqueur using fresh baby Vietnamese ginger.

St. Germain Elderflower

Elderflower liqueur adds an elegant and subtle flavor to your sparkling wine.  
This one is made from hand picked elderflowers in the foot of the French alps.

Crème de Cassis

A traditional Kir Royale is sparkling wine with crème de cassis.  
This black-current liqueur adds a sweet flavor that compliments sparkling wines well.

Licor 43 Vanilla

A traditional Spanish liqueur, Licor 43 boasts 43 ingredients including vanilla, herbs, citrus and juices.

Beverage service for B.Y.O.B. ends at 3:00pm

## Soup and Salad

### Portuguese kale stew

cannellini beans, creamer potatoes, sweet georgia white prawns and chorizo 11

### Curried kabosha squash soup

almond coconut foam with crushed almond biscotti and toasted pumpkin seeds 9

### Organic greens

grape tomatoes and tarragon vinaigrette 7

### Tuscarora farms beet salad

goat cheese mousse and minus eight vinegar 8

## Eggs and things

### Veggie nest

two poached eggs, red peppers, bean sprouts, asparagus and field greens 11

### Urbana benedict

avocado, tomatoes and lemony hollandaise 13

### Smoked salmon

toasted bagel and traditional garnish 13

### Eggs any style

rustic potatoes and choice of applewood smoked bacon or country sausage 11

### Steak and eggs

poached eggs, grilled skirt steak, rustic fries, salsa verde and ricotta 15

## Omelettes

### Lyonnaise

gruyère, spinach, caramelized onions and tomatoes topped with béarnaise sauce 12

### Three cheese

fontina, pepper jack and aged gouda 10

### St. tropez

chicken sausage, red peppers, roasted crimini mushrooms and arugula 12

## From the griddle

Pancakes 9

Challah french toast 11

Waffles 12

*served with strawberry compote and vermont maple syrup*

## Sides

Seasonal fruit 6

Yogurt, plain or flavored 5 add berries 2

Rustic potatoes 3

Two eggs any style 6

Applewood smoked bacon or country sausage 4

Chef's selection of baked goods 3

Toast: whole wheat, sourdough or rye 2

Bagel and cream cheese 5

## Grains and cereals

Selection of cereals 6

Organic steel cut oatmeal 8

House made granola

with yogurt and seasonal berries 9

## Juice, coffee and tea

Fresh juices 4.25

Whole, 2%, skim or soy milk 3.95

Espresso 3.50

Cappuccino or latte 4

Variety of mighty leaf hot teas 4

Freshly brewed coffee 3.75

**Children's menu available upon request**

## Sandwiches

(Served with french fries, potato chips or baby greens)

### Italian hoagie

salami, mortadella, sopressata, banana peppers, tomatoes and romaine lettuce 13

### Tomato and watercress panini

balsamic grilled red onions and st. andre triple cream cheese 12

### Prosciutto

fresh mozzarella and baby greens 11

### Avocado BLT

applewood smoked bacon, heart of romaine, tomatoes with buttermilk ranch aioli 11

## Pizza

### Bianco

red onions, sicilian pistachios, parmigiano reggiano, rosemary 13

### Margherita

buffalo mozzarella, basil and san marzano tomato sauce 13

### Salsiccia

fra' mani sopressata, cipollini onions, spicy Italian sausage, taggiasche olives, grilled artichoke hearts 14

### Affumicato

rogue creamery smokey blue cheese, caramelized vidalia onions nueske's applewood smoked bacon 14

## "The Urban Lunchbox"

**\$14.95\***

**soup or salad of the day**

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**Selection of any sandwich or personal pizza**

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**Dessert with coffee to go!**

**\*\$1 donated to the Arc of DC**

## Entrées

**Caesar salad** grana padana, garlic crostini and mediterranean anchovies, 9  
add blue prawns 9 add grilled chicken breast 6

**Steak salad** arugula, frisee, applewood smoked bacon, poached egg, sherry shallot vinaigrette 15

**Tuna nicoise salad** frisée, haricot vert, hard-boiled egg, nicoise olive vinaigrette 16

**PEI mussels** white wine, shallots, garlic and parsley 14

**Eggplant parmigiana** laura chenel goat cheese and crispy shallots 14

**Chicken saltimbocca** braised collards, crimini mushrooms and marsala wine sauce 16

**Cassoulet with crispy duck confit** butternut squash, cannellini beans, garlic sausage, and applewood smoked bacon 13

**Steak frites** hanger steak, french fries with béarnaise sauce 17

*\*Consuming raw or undercooked items may increase your chances of having a foodborne illness\**

Parties of 8 or more may be on one check with a 19% service charges