



CONTORNI – SIDE PLATES

Bacon (gf)– Applewood smoked bacon 4

Sausage Links (gf)– Apple smoked chicken sausage links 5

Polenta (gf)– imported polenta 4

Mixed Fruit– Seasonal fruits 5

Duck Confit Potatoes (gf) 6

PORTATA PRINCIPALE – ENTRÉE

Sausage, Bacon, and Eggs*

Apple smoked chicken sausage, applewood bacon, two organic eggs any style, duck confit potatoes, & mixed greens salad 11

Polenta and Shrimp (gf)

Gulf shrimp, polenta, grilled scallions red pepper coulee 12

Vanilla Brioche French Toast

Served with bacon, mixed fruit, Chantilly cream, & maple syrup 10

Croissant Benedict

Served with Prosciutto di Parma, sunny-side up eggs, béchamel sauce, spinach, duck confit potatoes, & mixed greens salad 15

Bistecca & Eggs

Hanger steak, two organic eggs any style, & duck confit potatoes, & mixed greens salad 18

Egg White ODN Frittata (vg)

Mushrooms, parmesan cheese, fresh spinach, onions, tomatoes, duck confit potatoes, & mixed greens salad 11

Maryland Crabcake Benedict

Two poached eggs, Olive oil bun, spinach, jumbo lump crabmeat, hollandaise sauce, duck confit potatoes, & mixed greens salad 15

Hamburger and Egg

Certified Angus beef hamburger, caramelized onions, sundried tomato aioli, mild cheddar cheese, bacon, sunny-side up egg, duck confit potatoes, & mixed greens salad 15

Ricotta & Blueberry Pan Cake (vg)

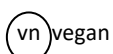
Blueberry house made pan cake, lemon ricotta & fresh strawberry 10

Chicken & Waffle

Belgium waffle, fried Amish chicken, butter & maple syrup 12

***Bottle of Prosecco– Served w/ choice of O.J. or Peach Juice \$25**

***Bottomless Mimosa or Bellini \$15**



vegan



vegetarian



gluten free



whole wheat
upon request