**BRUNCH**

**DELICATA SQUASH & BURRATA**
delicata squash, pepitas, fried sage, honey, saba sesame browned butter

**SOUFFLÉ SPINACH & HAM OMELETTE**
New Orleans style souffléd spinach, applewood smoked ham, cream cheese, Dirty Girl Produce castelfranco radicchio salad

**STEAK & EGGS**
grilled prime ribeye, roasted potatoes, sunny-side up eggs, rye toast

**UGLY DRUM BRISKET HASH**
wood smoked brisket, roasted potatoes, roasted root vegetables, cippolini onion Agrodolce, sunny-side up eggs, rye toast

**SHAKSHUKA**
organic egg, Jimmy Nardello peppers, tomatoes, red onion, garlic, mint, parsley, grilled soudough

**CHILAQUILES**
tomatillo salsa, pepadew peppers, red onion, radish, sunny-side up eggs, parmesan
Ugly Drum brisket + 9

**TWO EGGS, ALMOST ANY STYLE**
Chino Valley Rancher organic eggs
+ **THICK CUT MAPLE BACON**
+ **ROASTED POTATOES**
+ **HOUSE-MADE CHICKEN SAUSAGE**
+ **PANCAKE (EACH)**
+ **LARDER BAKERY RYE TOAST**
+ **CROQUE MADAME**
applewood smoked ham & fontina grilled cheese, bechamel, sunny-side up egg, Dirty Girl Produce castelfranco radicchio salad

**BREAKFAST SANDWICH**
applewood smoked bacon, over easy egg, American cheese, aioli

**LOVE & SALT BURGER**
single black angus beef patty, caramelized onions, pickles, fontina cheese, tomato aioli, fries, extra patty +6

**PROSCIUTTO & PEAR**
16 month aged Galloni prosciutto, Asian pears Bufala mozzarella + 6

**SPECK & FIGS**
Speck Alto Adige, candy-stripe figs, pine nut serrano vinaigrette

**PANCAKE (EACH)**
stone fruit marmalade, whipped cream

**SIDES**

**THICK CUT MAPLE BACON (EACH)**
3

**ROASTED POTATOES**
russet potato, onion, garlic

**FETTUNTA**
grilled ciabatta, house-cultured butter & stone fruit marmalade

**FRENCH FRIES**
7

**BOOZY & BOTTOMLESS | $22 per person**

**MIMOSA**
Italian Greyhound, Bloody Mary, Sangria

min purchase of $15 | no sharing, please! | 2hr limit
mix & match | last order @ 2:30pm | last refill @ 2:55pm

**SALADS**

**FREEkehLICIOUS SALAD**
5 grains, 5 herbs, sautéed radish, black currants, toasted hazelnuts

**SHAVED BLACK KALE**
salami, olives, pickled peppers, bread crumbs, ricotta salata

**CASTELFRANCO RADICCHIO**
Dirty Girl Produce radicchio, shaved pecorino romano, lemon vinaigrette, saba

**WOOD OVEN PIZZA**

**MARGHERITA**
fior di latte, DOP San Marzano tomatoes, basil white anchovies +3 / arugula +4 / prosciutto +6

**CHANTERELLE MUSHROOM**
taleggio, fontina, roasted garlic, thyme, arugula

**ANCCHOY & FRIED CAPER**
salted anchovies, fried capers, basil, Calabrian chili, DOP San Marzano tomatoes

**AMATRICIANA**
La Quercia guanciale, blistered cherry tomatoes, red onion, pecorino

**DUCK EGG**
pancetta, panna, potato, rosemary, fior di latte, parmesan

**SPICY SOPRESSATA**
Calabrian chili, DOP San Marzano tomatoes, fior di latte, origano

**KRIKORIAN SOUTH**
Calabrian sausage, fior di latte, fontina, taleggio, parmesan, fried sage, honey

**MEAT LOVERS**
fior di latte, DOP San Marzano tomatoes, guanciale, pancetta, meatballs, Calabrian sausage, spicy soppressata

**SWEETS**

**BROWN SUGAR PUDDING**
whipped cream, cocoa nibs, sea salt

**WARM ITALIAN NUTELLA DONUT**
5

**CHOCOLATE PEANUT BUTTER CRUNCH**
milk chocolate, dark chocolate, peanut butter

Due to our style of service, we cannot promise that any items can be prepared without contact with these allergens

20% service charge will be added to parties of six or more