SAT Brunch SUN

THREE COURSE PREFIX $39

First Course

~ AVAILABLE À LA CARTE ~

PARMESAN CROSTINI
with ricotta and honey - 10
or
with smoked salmon, capers & onions - 12

YOGURT PARFAIT - 10
greek yogurt, fresh berries, maple syrup

SIZZLING SLAB BACON - 16
extra thick, by the slice

BROILED TOMATO & MOZZARELLA - 10
parmigiano, basil, crispy bread crumbs

CHOPPED SALAD - 13
iceberg, cucumber, red onions, tomatoes

SOUP OF THE DAY - *M.P.
chef's daily inspiration

Second Course

~ AVAILABLE À LA CARTE ~

SAVORY

SOFIA BENEDICT - 27
two poached eggs, focaccia toast, prosciutto, ricotta, broiled tomato, hollandaise

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OTHER BENEDICTS
Salmon - 27 • Lobster - 35 • Crab Meat - 35 • Any Combo - 35

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Prefix Add On: Crab, Lobster or Combo +8

GRILLED CHEESE SANDWICH - 31
goat, ricotta, fontina, caciocavallo cheese, pancetta, arugula, tomato jam with french fries

EGG FLORENTINE - 24
poached egg, bacon, sautéed spinach, english muffin, hollandaise

BAKED EGGS SKILLET - 24
mozzarella, tomato sauce, garlic bread
Add Meatball +9

SOFIA P.L.T. SANDWICH - 26
pancetta, arugula, tomato, aioli on tuscan bread, french fries

HOT PEPPER & EGGS - 25
italian long hot pepper, sausage, fried eggs, aged parmigiano, oreganata

RECOVERY BURGER - 31
dry aged blend, bacon, fried egg, gruyere cheese

FILET BITES & EGGS - 34
prime filet mignon, scrambled eggs, hot cherry peppers, parmesan bread
For Prefix, Add +7

AVOCADO TOAST - 26
sunny side egg, arugula, tomato, avocado
Add Crab Meat +7

LOBSTER ROLL – 32
brioche, canadian lobster, lolla rossa, pickles, remoulade sauce
Add Kaluga Caviar +50 – For Prefix, Add +18

STEAK & EGGS - 48
6oz prime NY strip, eggs your way, arugula salad, french fries
For Prefix, Add +16

SWEET

MASCARPONE PANCAKES - 24
seasonal fruit, real maple syrup, fresh whipped cream

CRÊPES - 20
nutella, berries, maple syrup, whipped cream

DRUNKEN MONKEY - 24
pancake, banana, cream cheese, candied pecans, caramel sauce, house made whipped cream

TUSCAN FRENCH TOAST - 24
filone bread, whipped cream, berries, maple syrup

WAFFLES & ICE CREAM - 26
homemade buttermilk mini belgian waffles, vanilla ice cream, fresh berries, whipped cream

Third Course

DESSERT • AVAILABLE À LA CARTE

GELATO / SORBETTO - 9

CHEF'S DESSERT OF THE DAY - 14

Caviar

KALUGA - 110
harvest from hybrid sturgeon in the Amur River, Shanghai

IMPERIAL OSETRA - 190
harvest from older sturgeon that produce bright golden colored eggs, United States, Israel, Uruguay

Brunch Cocktails

RUBY MIMOSA - 12
oj, pomegranate syrup, prosecco

MY-MOSA - 12
prosecco with a choice of passion fruit, cranberry or grapefruit

HELLO, SUNSHINE - 12
gin, grapefruit juice, thyme infused honey syrup

BOOZY COLD BREW - 12
vodka or bourbon with cold brew coffee, vanilla, bailey's

BLOODY MARIA - 10
a twist on the classic bloody mary with 1800 blanco tequila

BELLINI - 10 • MIMOSA- 10

BLOODY MARY- 10 • SANGRIA- 10

Kid's Brunch

Includes choice of one of the following

Crêpes • Pancakes • French Toast • Small Pasta Pomodoro or Butter Sauce

Scrambled Eggs & Bacon • Waffles & Ice Cream

and

Fresh Fruit *or* Gelato

$20

Sides

BACON - 6

MAC & CHEESE - 15

FRENCH FRIES - 15

SCRAMBLED EGGS - 6

sofia

follow

*Parties of 6 or more will incur an automatic gratuity of 20% • *Consuming raw or undercooked meats, seafood and/or dairy may be hazardous to your health. *Please inform your server of any allergies or aversions to any ingredients.

Oct 2026 v1 = p+c