

breakfast specialties

AVOCADO TOAST \$10 v

queso fresco, red pepper flakes, and lemon on our house-baked bread.
add two eggs to order for \$3

BRANDIED FRENCH TOAST \$10 v

soaked with cinnamon, vanilla, and a touch of brandy.

THE DELUXE \$15

two eggs to order; choice of smoked bacon, prosciutto cotto, or aidell's chicken-apple sausage; hashbrowns and french toast.

THE BREAKFAST PANINO \$14

eggs over medium, bacon, avocado, tomato, and herbed goat cheese, side of hashbrowns.

REDROCKS HASH \$14

two eggs to order, hashbrowns, pancetta, garlic cloves, caramelized onions, cheddar, spicy salsa verde, toast.

HANGOVER BURRITO \$14

scrambled eggs, avocado, tomatoes, cheddar cheese, chicken-apple sausage, side of hashbrowns and salsa verde.

GARDEN SCRAMBLE \$12 v GF

ricotta-scrambled eggs with cherry tomatoes, spinach, mushrooms, onions, and side of hashbrowns.

SEAFARER'S SCRAMBLE \$14 GF

eggs scrambled with shrimp, garlic, basil, red pepper, parmesan, and side of hashbrowns.

starters and shares

GARLIC KNOTS WITH MARINARA SAUCE \$6 v

BRUSSELS SPROUTS WITH ANCHOVY-PEPPER SAUCE \$7.50 GF

GARLIC ROASTED SHRIMP \$12 GF

lemon and truffle honey dressing.

MIXED GREENS SALAD \$8 v GF

mesclun greens, cherry tomatoes, red onions, cucumber, balsamic vinaigrette.

CAESAR SALAD \$8

romaine, garlic croutons, parmesan, anchovy dressing.

FENNEL SALAD \$9 v GF †

arugula, orange sections, toasted walnuts, goat cheese, lemon dressing.

SEARED TUNA \$16 GF †

dry-rubbed saku tuna, mesclun greens, cucumber, crushed pistachio, olive oil and lemon dressing.

Substitutions charged at price of ingredient.
Consuming raw or under-cooked meats, poultry, shellfish or eggs may increase your risk of foodborne

wood oven pizza

9 inch pizzas - make it a 12 inch for +\$4

MARGHERITA v\$13
tomato sauce, mozzarella di bufala, basil.

SUNRISE PIZZA v\$13
tomato sauce, hashbrowns, fontal cheese, herbs and a cracked egg.

NEAPOLITAN v\$12
tomato sauce, mozzarella.

BIANCHI v\$13
mozzarella di bufala, parmesan, sicilian oregano.

POLLO E SPINACI\$14
mozzarella di bufala, parmesan, chicken, spinach, roasted sweet peppers, sicilian oregano.

FUNGHI v\$14
fontina, fresh garlic, cremini mushrooms, caramelized onions.

CLASSIC PEPPERONI\$13
tomato sauce, mozzarella, pepperoni.

ROASTED EGGPLANT v\$13
roasted eggplant, goat cheese, pesto, parmesan.

REDROCKS SAUSAGE\$14
tomato sauce, fontal cheese, housemade sausage, roasted sweet peppers and spicy calabrian chiles.

ISABELLA v\$15
tomato sauce, mozzarella, sun dried tomatoes, artichoke, kalamata olives, onions, garlic.

SIX SHOOTER\$15
tomato sauce, mozzarella, housemade sausage, pepperoni, kalamata olives, red onion.

THE VERDE\$14
spicy salsa verde, beer-braised pork, mozzarella, cotija, cilantro, and pickled red onion.

breakfast calzones

THE MERRIMACK v\$8
scrambled eggs, mozzarella, ricotta, and spinach.

THE JOHNSTON\$9
scrambled eggs, cheddar cheese, prosciutto cotto.

OLD IRONSIDES\$9
scrambled eggs, chicken-apple sausage, cheddar cheese, red onion.

ADDITIONAL TOPPINGS

\$1: red onions, capers, anchovies, kalamata olives, cherry tomatoes, garlic, basil, pesto, roasted sweet peppers

\$2: pepperoni, goat cheese, mushrooms, caramelized onions, spicy calabrian chiles, arugula, chicken

\$3: housemade sausage, meatballs, daiya vegan cheese, mozzarella di bufala, artichoke

\$4: prosciutto san daniele, creminelli prosciutto cotto