

BOND 45

ITALIAN RISTORANTE

weekend brunch *buffet*

10:30am-3:30pm

\$32

\$15

children 12 & under

FEATURING

OMELETTE BAR

SHRIMP & GRITS

HAND-CARVED PRIME ROAST BEEF

SNOW CRAB LEGS (SUPPLEMENT)

BRUNCH COCKTAIL BAR \$5

BLOODY MARY

MIMOSA

Veuve Du Vernay Brut, orange juice

BELLINI

peach schnapps, simple syrup, Veuve Du Vernay Brut

STRAWBERRY ROSÉ \$5

fresh strawberry,
sparkling rosé

ICED COFFEE \$5

coffee, salted caramel,
whipped cream

COFFEE & TEA \$5

TEAS

PASSION FRUIT ICED TEA

ORGANIC TAMAYOKUCHA
(green tea) light caffeine

ORGANIC BREAKFAST
(black tea) caffeine

MARRAKESH MINT

(green tea) light caffeine

ORGANIC EARL GREY
(black tea) caffeine

CHAMOMILE CITRUS
(herbal) caffeine-free

COFFEES

COLD BREW ICED COFFEE

ESPRESSO

DOUBLE ESPRESSO

MACCHIATO

LATTE

COLD DISHES

ASSORTED PASTRIES & BAGELS

HOUSEMADE GRANOLA

YOGURT

FRUIT SALAD

SMOKED SALMON*

MIXED BABY GREENS

CAESAR SALAD

PASTA SALAD

QUINOA SALAD

PEEL & EAT SPICED SHRIMP

GRILLED EGGPLANT

RED & YELLOW PEPPERS

ASSORTED CHEESES

CAPRESE SKEWERS

HOT DISHES

SCRAMBLED EGGS

SAUSAGE LINKS

BACON

BISCUITS & GRAVY

PANCAKES

WAFFLES

SAUTÉED HARICOT
VERTS

SALMON

MAC 'N' CHEESE
IN LOBSTER CREAM

CHICKEN MARSALA

PARMESAN ROASTED
POTATOES

PENNE POMODORO

MEATBALLS

PEPPERONI FRITTATA

DESSERTS

RED VELVET CAKE

BOND 45 CHOCOLATE
CHIP COOKIES

TIRAMISU

CHEESECAKE

CHOCOLATE CAKE

CHOCOLATE DIPPED
STRAWBERRIES
& MARSHMALLOWS

managing director
BIAGIO CEPOLLARO

executive chef
AMADOU OUATTARA

*May contain raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.