

GLUTEN FREE

Weekday Brunch

{ RAW BAR }

**OYSTERS ON THE
HALF SHELL***
nightly selection
ea. 3

**CHILLED
JUMBO SHRIMP**
cocktail sauce / horseradish
ea. 5

½ CHILLED LOBSTER
lemon / cocktail sauce
15

{ SALADS & STARTERS }

MARINATED OLIVES orange / fennel 6
WHITE BEAN DIP roasted red peppers / potato chips 10
CALIFORNIA LOBSTER ROLL* pickled ginger aioli / wasabi tobiko 13
CAESAR SALAD* romaine / white anchovy 12
FRIZZE & POACHED EGG SALAD warm apple cider bacon
vinaigrette / confit potatoes and mushrooms 13
SIMPLE GREEN SALAD shaved fennel / goat cheese / sherry vinaigrette 10

{ BRUNCH }

TWO EGGS ANY STYLE* toast / home fries / bacon, sausage, ham 12
SMOKED SALMON PLATE* toast / cream cheese / tomato / onion / capers 16
EGGS BENEDICT* canadian bacon / hollandaise / home fries 15
-or smoked salmon 17
CORNED BEEF & SWEET POTATO HASH* poached eggs / hollandaise 16

{ SANDWICHES & MAIN }

CUBANO smoked pork shoulder / ham / swiss / chimichurri 14
AVOCADO TOAST two poached eggs / mixed greens 16
8 OZ PINELAND FARM GRASS FED BURGER* house-made bacon / marrow onions / gruyere 17
BLACK BEAN BURGER charred corn salsa / lettuce / tomato / pickled red onion 12

{ BRICK OVEN PIZZA }

MARGARITA fresh mozzarella / tomato / basil pesto / pecorino 14
-add soppressata 3
ROASTED MUSHROOM pancetta / parmesan / hen egg 15
FIG & PROSCIUTTO blue cheese / arugula / aged balsamic 16
SIGNATURE BURGER PIZZA shredded lettuce / tomato / onion / special sauce 16
WHITE CLAM PIZZA garlic confit / parmesan / cracked black pepper 15
SPICY ITALIAN SAUSAGE peppers and onions / fennel seed 15
SPINACH AND ARTICHOKE PIZZA ricotta / aleppo pepper / olive oil 15

*Before placing your order, please inform your server if a person in your party has a food allergy. *Denotes food items that are served raw, undercooked, or may be cooked to your specifications. Consuming raw or undercooked shellfish, seafood, poultry, eggs or meat may increase risk of foodborne illness.*