

GLUTEN FREE

Weekend 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 }

CAESAR SALAD* romaine / white anchovy 12
FRIZZE & POACHED EGG SALAD warm apple cider vinaigrette / confit potatoes
and mushrooms 13
SIMPLE GREEN SALAD shaved fennel / goat cheese / sherry vinaigrette 10
-Add chicken / steak / or salmon

{ BRUNCH }

SEASONAL FRUIT 6
TWO EGGS ANY STYLE* toast / home fries / bacon, sausage, ham 12
SPINACH FRITTATA* goat cheese / tomato / red potato 15
CORNED BEEF & SWEET POTATO HASH* poached eggs / hollandaise 15
STEAK AND EGGS* sautéed peppers and onions / toast / home fries 22
SMOKED SALMON PLATE* toast / cream cheese / tomato / onion / capers 15
EGGS BENEDICT* canadian bacon / hollandaise / home fries 15
-or smoked salmon 17
8 OZ PINELAND FARM GRASS FED BURGER* house-made bacon
/ marrow onions / gruyere 17

{ 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 & 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.*