

RAW BAR

SEAFOOD TOWER schooner 110 | yacht 165
oysters, clams, shrimp, crab, tuna tartare, lobster

CLAMS 3 per
minimum of six

OYSTERS 4 per
minimum of six

SHRIMP COCKTAIL

old bay seasoned, calabrian chili cocktail & lemon 22

FROM THE PANTRY

GUANCIALE & FONTINA BISCUITS

honey butter 11

PECORINO ZEPPOLE

24 month aged - prosciutto di parma, calabrian chili honey 24

SPRING BURRATA jersey artisan co.

strawberry-balsamic, asparagus emulsion & thai chili 24

CHOPPED KALE CAESAR

mint, aged gouda, barley, candied pistachios
caesar dressing 24

GRILLED CHICKEN COBB SALAD

baby gem lettuce, blue cheese, avocado, pancetta, six minute crispy egg,
buttermilk blue cheese dressing 25

Chef/ Partner - Ryan DePersio

Chef De Cuisine - Giancarlo Junyent

@battellojc  @chef_rd

BRUNCH COCKTAILS

17

BREWMOSA

white rum, aperol, pineapple, KS crush IPA topper

CRAZY EX-PRESSO MARTINI

vodka, shankys whip, coldbrew, whipped coffee

RAUNCHY RANCH WATER

jalapeno & cucumber infused tequila, lime juice, agave, topo chico

TRUFFLE TROUBLE BLOODY MARY

truffle infused vodka, sriracha, chipotle tomatillo

SANDWICHES

served with choice of herbed parmigiano fries or baby mixed greens

BATTELLO BREAKFAST SANDWICH

bacon, egg, black pepper cheddar, focaccia 16

ITALIANO

chicken cutlet, prosciutto, arugula, mozzarella, basil pesto 20

SMOKED TURKEY BLT WRAP

bacon, lettuce, tomato, avocado, aged provolone, remoulade 18

RD BURGER

6 oz. chefs blend patty, bacon, caramelized onions, black pepper cheddar
bang bang aioli, pickles, bricohe 22

LOBSTER ROLL

maine lobster, old bay mayo, toasted N.E. style bun, melted butter 30

ENTRÉES & EGGS

AVOCADO TOAST

grilled sourdough, sambuca cured salmon, fried eggs 21

EGGS BENEDICT

prosciutto di parma, english muffin, sriracha hollandaise,
smashed fingerlings 19

PIATTO DI UOVA

eggs any style, smoked bacon, crispy herb fingerlings 18

OLIVE OIL PANCAKES

seasonal compote, whipped butter 15

SPAGHETTI CACIO E PEPE

fresh ground black pepper, pecorino romano,
sunny side up egg on top 28

RICOTTA GNOCCHI

sweet sausage, "bolognese" pecorino romano 34

MAFALDE con VONGOLE

manila clams, lemon, calabrian chili, garlic crumbs 38

SIDES

fried egg 3

herbed parmigiano fries 5

country style sourdough toast (4 slices) 5

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

All credit card charges, will include an additional transaction fee up to 2.99% to help offset processing costs