

## 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*

*A 20% Service Charge will be automatically added per All Groups Six or Greater & Distributed to our Service Team*