

BRUNCH

SAVORY

STEAK & EGGS* filet medallions, over-easy eggs, sticky potatoes, garlic aioli **GF** 24

EGG SANDWICH* scrambled eggs, fennel sausage, calabrian chili aioli, american cheese, cherry tomato, brioche bun, sticky potatoes 18

GOAT CHEESE OMELET spinach, caramelized onion, roasted red peppers, sticky potatoes **GF** 19
add pancetta bacon, prosciutto sausage, chicken sausage 5

KING CRAB TEMPURA HASH* poached eggs, caramelized vegetables, pancetta bacon, fresno chili hollandaise 24

BREAKFAST SKILLET root vegetables, spinach, charred cherry tomato, sicilian oregano, burrata, baked egg **GF** 19

AVOCADO TOAST* heirloom tomato, watermelon radish, pistachio, smoked paprika, poached eggs 18

LOBSTER BENEDICT* crispy brussels sprout leaves, frisee, truffle hollandaise, polenta toast 24

BREAKFAST PIZZA* fireball pepperoni, shaved fingerling potato, pancetta bacon, mozzarella, roasted garlic cream, baked egg 21

TRUFFLE OMELET roasted wild mushrooms, truffle pecorino **GF** 22
add pancetta bacon, prosciutto sausage, chicken sausage 5

CHICKEN MILANESE & BISCUITS prosciutto sausage gravy, choice of eggs 24

SWEET

MONKEYBREAD hazelnut cream, caramel, candied hazelnuts 16

BOMBOLONI caramel, chocolate hazelnut, raspberry 14

ACAI BOWL granola, toasted coconut, goji berries, crispy banana, heaven's honey 16

CARAMEL BANANA FRENCH TOAST blackberry, vanilla whipped cream 17

RICOTTA PANCAKE vanilla cream, candied lemon zest, bourbon blueberry compote 16

SIDES

CHERRY SMOKED BACON 7 • PROSCIUTTO SAUSAGE 7 • CHICKEN SAUSAGE 7
SMOKED BISCUITS & GRAVY 10 • FRESH FRUIT 7
CHOICE OF TOAST 7 brioche, harvest wheat, polenta

SANDWICHES

all sandwiches served with parmesan-sage fries

LOBSTER ROLL citrus poached lobster, frisee, bacon vinaigrette, tomato, herb mayo 28

TAVERN BURGER hooks cheddar, grilled onion, crispy kale, oven-dried tomato, smoked grain mustard 18

CHICKEN pancetta bacon, smoked mozzarella, arugula, tomato, piquillo pepper aioli 18

SHAVED RIBEYE caramelized onions, peppadew peppers, fontina, garlic aioli, au jus 24

SIPS

HOUSE FAVORITES

BLOODY MARY savor & salt mix, pizzetta, meatball sandwich, cornichon, mozzarella, basil, cherry tomato, dill pickle salt 17

MIMOSA orange juice 13

NO. 1 titos, prosecco, grapefruit, lemon, mint, strawberry 15

COFFEE (& COCKTAILS)

COLD BREW COFFEE 6

ESPRESSO MARTINI 15

COLD FASHIONED
cold brew, bulleit, bitters 15

BUILD YOUR OWN

BLOODY MARY CARAFES

Serves 5

choice of vodka, bloody mix, pizzetta, meatball sandwich, cornichon, basil, mozzarella, cherry tomato, dill pickle salt

absolut 65 • ketel one 70

belvedere 75 • grey goose 75

MIMOSA KITS

bottle of bubbles, seasonal purees & fruit

tiamo prosecco 65

veuve clicquot champagne 140

dom perignon champagne 450

GF: denotes item can be made gluten friendly; alert your server!
An 18% gratuity charge will be added to all parties of six or more.

A 3% fee will be added to all checks in order to ensure a safe and sanitary work environment for our valued team members. This charge may be removed upon request.

*Advisory: The consumption of raw or undercooked food such as meat, poultry, fish, shellfish, or eggs, which can contain harmful bacteria, may cause serious illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

SEASONAL COCKTAILS 16

SIENA SPRITZ aperol, contratto aperitif, cieto chiarli lambrusco, sparkling grapefruit

A SAGE'S RESPITE bombay sapphire, lillet rose, lemon, pomegranate, sage

FALLING HAMMOCK diplomatico mantuano, ancho Reyes verde, banana, aztec chocolate bitters, smoked sea salt, demerara

STANDARD MARTINI olive oil washed malfy, contratto bianco, noilly prat, bacon & gorgonzola olive

CLASSIC COCKTAILS 15 • CARAFE 60

NO. 1 titos, prosecco, grapefruit, lemon, mint, strawberry

NO. 2 ketel one, blueberry lavender, lemon, peach, prosecco

NO. 6 old forester rye, averna amaro, demerara

NO. 7 maker's mark, union mezcal, pineapple spice, bitters

NO. 8 gran centenario, union mezcal, serrano, lemon, blackberry

NO. 9 cazadores blanco, grapefruit, mango, lime, smoked salt syrup

NO. 11 hendrick's, rosemary, grapefruit, lime

SANGRIA red or white 13/52

COLD PRESSED JUICES 8

SPIKE IT 6

CARROT apple, grapefruit PINEAPPLE orange, ginger

KALE KIWI apple, lemon BEET APPLE carrot, lemon

HOT COCKTAILS 16

SALACIA TEA line aquavit, st. elizabeth allspice dram, lemon, honey syrup, chamomile

NO MALACCHIO pear infused monkey shoulder, st. george spiced pear, dreamsicle cream, coffee

BEER

DRAFTS

312 Urban Wheat Ale	8
Half Acre Tome Hazy IPA	10
Lagunitas IPA	8
Negra Modelo Lager	8
Peroni Lager	7
Stella Artois Pilsner	9
3 Floyds Gumballhead American Wheat Ale	10
Trumer Pilsner	8

BOTTLES & CANS

Buckler Non-Alcoholic	7
Bud Light Lager	7
Cigar City Jai Alai IPA	8
Corona Extra Lager	8
Delirium Tremens Belgian Ale	10
Guinness Stout (14.9oz)	9
Glutenberg Gluten Free Blonde Ale (16oz)	9
Heineken Lager	8
Hoegaarden Witbier	7
Left Hand Nitro Milk Stout	10
New Belgium Fat Tire Amber Ale	9
Reissdorf Kölsch (16.9oz)	10
Revolution Fist City APA	8
Right Bee Cider Semi-Dry Cider	6

SELTZERS

Truly Wild Berry	8
Whiteclaw Mango	8
Highnoon Pineapple	8

WINE BY THE GLASS

WINE FLIGHTS include three 3oz pours of your choice 30

BUBBLES

Berlucchi, Franciacorta, brut, lombardy, ita (NV)	18
G.D. Vajra, Frizzante Moscato d'Asti, Piedmont, ita (2019)	13
Tiamo, Prosecco, veneto, ita (NV)	13
Lamberti, Rosé, veneto, ita (NV)	16

WHITES

ITALY

Cusumano, Etna Bianco, alta mora, sicily (2018)	17
Rocca, Pinot Grigio, veneto (2020)	13
Puiatti, Ribolla Gialla, friuli-venezia giulia (2016)	14

ELSEWHERE

The Calling, Chardonnay, sonoma coast, ca (2018)	14
Flowers Vineyards & Winery, Chardonnay, sonoma coast, ca (2018)	19
Georg Albrecht Schneider, Riesling, kabinet, rheinhessen, ger (2018)	13
Château d'Esclans, Rosé, whispering angel, cotes de provence, fra (2020)	16
Wairau River, Sauvignon Blanc, marlborough, nz (2020)	14

REDS

ITALY

Ratti, Barbara d'Asti, battagliaione piedmont (2019)	15
Banfi, Cabernet Sauvignon, col di sasso, tuscan (2019)	14
Casale dello Sparviero, Chianti Superiore, tuscan (2017)	13
Bruno Giacosa, Nebbiolo d'Alba, piedmont (2018)	20
Trerose, Rosso di Montepulciano, salterio, tuscan (2018)	16
Bibi Graetz, Super Tuscan, casamatta, tuscan (2019)	18

ELSEWHERE

Daou, Cabernet Sauvignon, paso robles, ca (2018)	18
Simi, Cabernet Sauvignon, alexander valley, ca (2018)	24
Bodega Colomé, Malbec, calchaquí valley, salta, arg. (2017)	14
Landmark Vineyards, Pinot Noir, monterey/santa barbara county/ sonoma, ca (2017)	15
Résurgence, Pinot Noir, willamette valley, or (2018)	18
Ferrari-Carano, Red Blend, siena, sonoma county, ca (2017)	15