

SMALL PLATES & SHARES

HOMEMADE CINNAMON ROLL 8
semolina cinnamon roll, vanilla bean icing

TOAST TRIO 16
*- smashed avocado with dried herbs
- fried egg with cremini mushrooms
- local ricotta with everything spice*

DISCO TOTS 16
*homemade tater tots, chicken gravy, cheddar cheese
available as plain tots with spicy mayo 11

BURRATA 20
fried wild onions, calabrian chili

VERDURA DIP 18
brussels sprouts, white bean, apples, goat cheese, candied pumpkin seeds

CHEESE & SALUMI

served with olives, giardiniera & a housemade fennel-raisin semolina roll

CHEESE BOARD 3 FOR 18
*Shabby Shoe (goat, Spain) | Red Rock (cow, WI)
Manchego (sheep, Spain) | Noblette (cow, PA) | Brebirousse (sheep, NY)
Weinkase Lagrein (cow, Italy) | Honey Goat Gouda (goat, NY)*

SALUMI BOARD 3 FOR 22
*Prosciutto di Parma | Cacciatorini | Speck
Finochietta | Mortadella | Wild Boar Sopressata*

SALAD

SMOKED CHICKEN SALAD 22
*baby kale, warm rosette de lyon salami, bartlett pear,
pickled onions, malvarosa, pear dressing*

CRISPY SHRIMP COBB SALAD 19
butter lettuce, bacon, egg, avocado, house green goddess dressing

GREEN FARRO SALAD 18
*avocado, cucumber, squash, kale pesto
add fried egg* 3



BRUNCH MENU

MAINS

BIRTHDAY CAKE FRENCH TOAST 17
funfetti semolina, cupcake icing, sprinkles

STEAK & EGGS 25
baked eggs in marinara sauce, semolina bread

SAUSAGE & PEPPER SCRAMBLE 17
turkey sausage, potatoes, cheese

SUNNY SIDE HASH 17
vegetable hash, sunny side up eggs, grilled semolina

BISCUITS & GRAVY 25
housemade roast beef, mushroom brown gravy

FLATBREAD PIZZA 21
*scrambled eggs, cremini mushrooms, provolone, arugula
add prosciutto* 6

FRIED CHICKEN BLT 18
fried chicken thigh, pickled green tomatoes, applewood smoked bacon

SAUSAGE, EGG & CHEESE 18
turkey sausage, fontina, spicy ketchup, housemade english muffin

TAYLOR HAM & CHEESE SPAGHETTI 24
housemade spaghetti, fonduta sauce

SIDES

APPLEWOOD SMOKED BACON 8

FRENCH FRIES 8

MIXED FRUIT 8

*Please inform your server of any allergies or dietary restrictions.
Consuming raw or undercooked foods may increase your risk of foodborne illness.
An automatic gratuity of 20% will be included for parties of 6 or more.
A 3% fee will be added to all checks paid by credit card. Thank you for understanding!*

COFFEE & TEA

COFFEE 3 | **COLD BREW** 6

ESPRESSO, Single 3.5 | Double 6 | **CAPPUCCINO** 4.5

TEA, Harney & Sons 4

COCKTAILS

SIGNATURE BLOODY, House Mix - Vodka or Tequila 13

PIMM'S CUP, Pimm's No. 1, Bourbon, Lemon, Ginger, Cucumber 14

APEROL SPRITZ, Aperol, Prosecco, Club Soda 13

B-A-N-A-N-A-S, Plantation Rum, Banana Liqueur, Coconut, Lime 15

PISCO SOUR, Lapostolle Pisco, Peach, Lime, Egg White 14

SUMMER PLANS, Jalapeño Tequila, Cilantro, Lime, Agave 15

BASILICA, Vodka, White Grapefruit, Honey, Lemon 15

SORBETTI SPRITZ \$15

*Elderflower, Lemon & Prosecco with homemade
Blood Orange-Basil Sorbetto*

WINE

Sparkling & Rose

PROSECCO, Bisol "Jeio", NV (Veneto) 12

FRANCIACORTA BRUT, Antica Fratta, NV (Lombardia) 17

LAMBRUSCO DI SORBARA, Fiorini, 2022 (Emilia-Romagna) 12

MARCHE ROSATO, De Angelis, 2022 (Marche) 12

White

SIRENETTA BIANCO, Fontezoppa, 2020 (Marche) 13

VERNACCIA DI SAN GIMIGNANO, Poderi Arcangelo, 2021 (Toscana) 13

ERBALUCE DI CALUSO, Cieck, 2022 (Piemonte) 13

FRIULANO, Scarbolo, 2022 (Friuli) 13

VERDICCHIO DI MATELICA, Bisci, 2022 (Marche) 13

Red

LAGREIN, Elena Walch, 2021 (Alto Adige) 13

RUCHE DI MONFERRATO, Montalbera "Laccetto", 2022 (Piemonte) 13

DOLCETTO D'ALBA, Bruno Rocca "Trifole", 2021 (Piemonte) 13

MONTEFALCO ROSSO, Arnaldo Caprai, 2019 (Umbria) 13

SORELLINA ROSSO, Fontezoppa "il Rosso di Sorellina", 2019 (Marche) 13

CHIANTI CLASSICO, Istine, 2021 (Toscana) 17