

SPECIALTY LUNCH/BRUNCH MENU

Please specify whether you would like Vegan, Vegetarian or Gluten Free preparation with your server when ordering from this menu.

STARTERS & SALADS

FONTINA MEATBALLS beef & Fontina meatballs, polenta, marinara, basil, toasted garlic crumble / 13 (GF)

GARLIC BREAD house-made ricotta, olive tapenade / 8 (Veg, GF)

TRUFFLE-PARMESAN FRENCH FRIES truffle aioli / 12 (Veg, Vegan, GF)

CRISPY CHEESE CURDS whipped garlic & arrabiata sauces / 9 (Veg)

CRISPY BRUSSELS SPROUTS Gorgonzola, bacon, pepper jelly, balsamic drizzle / 13 (Veg, Vegan, GF)

HOUSE SALAD assorted local greens, Asiago, cucumber, marinated chickpeas, olives, pickled onions, red wine vinaigrette / 12 (Veg, Vegan, GF)

CAESAR SALAD romaine, sun-dried tomatoes, toasted garlic crumble, white anchovy, Parmigiano / 11 (Veg, Vegan, GF)

POWER BOWL kale, avocado, Brussels sprouts, marinated chickpeas, pumpkin seed gremolata, pickled cauliflower & red onions, marinated roasted peppers, lemon vinaigrette / 13 (Veg, Vegan, GF)

SALAD ADD ONS: Avocado 2 (Veg, Vegan) / Farm Egg 3 (GF) / Seared Chicken Breast 6 (GF) / Seared Salmon 14 (GF) / Shrimp 8 (GF) / Scallops 15 (GF) / Petit Filet 15 (GF)

bread refills 3.50, Gluten Free bread refills 4.50

SANDWICHES

Substitute French fries for Caesar side salad +2

CHICKEN PARMESAN marinara, three-cheese blend, garlic butter brioche bun, side Caesar salad / 16 (GF)

MEATBALL SUB marinara, Fontina & provolone, garlic crunch, side Caesar salad / 16 (GF)

HAM & CHEESE PRESS spicy coppa, pepperoni, olive tapenade, Dijon mustard, Gruyère, side Caesar salad / 16 (GF)

SIGNATURE PIZZAS

Roman-inspired with a light, airy crust & crispy, cheesy edges

“THE QUINN” PIZZA local roasted mushrooms, garlic cream, mozzarella, Fontina, truffle oil, chives / 26 (Veg or Vegan)

CAPRESE PIZZA marinated tomatoes, mozzarella, balsamic glaze, fresh basil / 22 (Veg or Vegan)

VEGGIE PIZZA marinated peppers, goat cheese, artichoke hearts, olives & sweet caramelized onions / 23 (Veg or Vegan)

EXTRA PIZZA TOPPINGS: Extra Cheese 1 / Goat Cheese 2 / Burrata 10 / Avocado 2 / Garlic 1 / Olives 2 / Artichokes 2 / Local Roasted Mushrooms 3 / Chef Tom's Calabrian Chili Crunch 1.5 / Farm Egg 2.5

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PASTAS & ENTRÉES

all pastas made fresh in-house

**Gluten Free Fusilli is sourced & not made in-house*

THREE CHEESE RAVIOLI house-made ricotta, Fontina, Parmigiano, rosato sauce, Calabrian chili crunch 16 / 25 (Veg)

CHICKEN PARMESAN marinara, three-cheese blend, Gluten Free Fusilli with alfredo / 19 (GF)

THE SUGO beef & pancetta sugo, Gluten Free Fusilli, oregano, Parmigiano 17 / 26 (GF)

ARCTIC SALMON whipped potatoes, sautéed spinach, lemon-garlic butter, pesto / 21 (GF)

BRUNCH

only offered Sundays

THE BENEDICT crispy prosciutto, avocado, poached farm eggs, toasted baguette, black truffle hollandaise, side Caesar salad / 16 (Veg, GF)

SCRAMBLE PLATE DELUXE scrambled farm eggs, bacon, crispy potatoes, polenta, toasted baguette / 15 (Veg, GF)

RICOTTA PANCAKES berry compote, powdered sugar / 12 (Veg, GF)

BREAKFAST BOWL bacon, sausage, pimento cheese grits, sunny-side up egg / 15 (GF)

SHRIMP & GRITS marinated tomatoes, pimento cheese grits, Calabrian chili crunch / 19 (GF)

STEAK & EGGS filet mignon, sunny-side up eggs, crispy potatoes, Brussels sprouts, hollandaise / 26 (GF)

SIDES

CRISPY BRUSSELS SPROUTS pepper jelly / 7 (Veg, Vegan, GF)

ASPARAGUS garlic confit, Calabrian chili crunch / 7 (Veg, Vegan, GF)

FRENCH FRIES / 7 (Veg, Vegan, GF)

CREAMY POLENTA / 7 (Veg, GF)

TWO FARM EGGS / 5 (GF)

BACON / 5 (GF)

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server of any allergies or dietary restrictions. Please note that any modifications to the printed menu may cause a significant delay in preparation time. Wine corkage: \$35 / 750ml. / Cake plating: \$2 per guest.