



SPREADS & HUMMUS	
Served with Warm Pita Bread	
CHILLED CRUDITÉS	15
Ranch Labneh	
BURRATA CHEESE	16
Truffle Honey, Cracked Black Pepper	
BEETROOT TZATZIKI	14
Dill, Garlic, Lemon	
BABA GHANOUSH	15
Charred Eggplant, Sun-Dried Tomato, Pickled Onion	
BLACK GARLIC HUMMUS	16
Toasted Everything Spice, Marinated Chickpeas	

PREFIX BRUNCH SPECIAL	
\$50 PER PERSON	
Includes two Spritzes, Black Garlic Hummus for the Table, and one Entrée.	

EXECUTIVE CHEF ED COTTON

CHILLED & RAW	
LEONETTA TOWER	MP
Oysters, Shrimp Cocktail, Scallop Crudo, Italian Tuna Tartare, Hamachi, Grilled Octopus	

DAILY SELECTION OF OYSTERS	MP
SOURCED BY ISLAND CREEK OYSTER CO. Cucumber Mignonette	
SHRIMP COCKTAIL	28/31
Basil Aioli, Spicy Cocktail Sauce	
CHOPPED TUNA "PUTTANESCA"	24
Tomato, Olive, Capers, Anchovy, Sesame Grissini	
JUMBO LUMP CRAB CEVICHE	24
Avocado, Cilantro, Radish, Sofrito Vinaigrette	
DIVER SEA SCALLOP CRUDO	24
Tangerine Nage, Basil Seed, Pickled Red Onion	
HAMACHI CRUDO "ACQUA PAZZO"	25
Fennel, Lemon Mostarda, Calabrian Chili Ponzu	
LAMB TARTARE	23
Harissa Aioli, Mint, Za'atar Lavash Cracker	

SALADS & SANDWICHES	
All Sandwiches Served with Chips or Fries	
LITTLE GEM CAESAR PF	22
Parmesan-Tahini Dressing, Toasted Sesame Croutons	
CHOPPED SALAD SANTORINI	21
Greek Feta, Cucumber, Tomato, Peppers, Olives, Oregano Dressing	
CHAR-GRILLED LAMB BURGER	27
Cheddar, Shawarma Spiced Bacon, Onion, Harissa Mayo, Pickles	
Add Egg +2	
GRILLED ITALIAN TUNA PF	28
Basil, Chopped Olive Spread, Red Onion, Arugula, Shaved Parmesan Cheese, Ciabatta	

BRUNCH SPECIALS	
STEAK & EGGS KEBAB	31
Black Garlic Marinated Filet, Potato, Baby Spinach, Curry Butter, Two Sunny Eggs	
BABKA FRENCH TOAST PF	22
Whipped Cheesecake, Wild Berries, Orange Blossom Syrup	
SMOKED SALMON & AVOCADO TOAST PF	21
Pugliese Bread, Feta, Cucumber, Radish, Pickled Red Onion	
Add Poached Eggs +4	
PORK SHAWARMA BENEDICT PF	25
Poached Eggs, English Muffin, Potato & Pepper Hash, Lemon-Turmeric Hollandaise	
BRICK CHICKEN CAESAR	32
Roasted Half Chicken, Sesame Crouton Parmesan-Tahini Dressing,	
WILD MUSHROOM SCRAMBLE PF	25
Farm Eggs, Black Truffle, Sesame Crostino	
LAMB PANINI	24
Fontina, Arugula, Caramelized Onion, Rosemary Lamb Jus	

SIDES	
ZA'ATAR FRIES	17
Feta Cheese, Harissa Ketchup	
GRILLED LAMB MERGUEZ	12
SHAWARMA SPICED BACON	12
AVOCADO	6
SMOKED SALMON	14

BRUNCH SPRITZES PF \$20

CAVAILLON MELON KIR
Maison Artonic Melon Liqueur, Contratto Bianco, White Wine
LEONETTA BELLINI
Juliette Peach, Maison Artonic Nectarine, Salers Gentian Aperitif, Cava

ST. TROPEZ SPRITZ
Chambray Meyer Lemon Vodka, Sevez Honey Lavender Liqueur, Limoncello, Bubbles

CARDOON SPRITZ
Cardamaro Vino Amaro, Giffard Passionfruit, Cava

FANCY FRENCH ACCENT
Jean-Luc Pasquet Marie-Framboise, Pierre Ferrand Dry Curacao Yuzu Late Harvest, Cap Corse Bleu, Bubbles

ALMALFI COASTING
Aperol Aperitivo, Il Gusto di Amalfi Mandarino, St. Germain, Bubbles

BRUNCH COCKTAILS \$20

PALOMA PICASSO
Blanco Tequila, Grapefruit, Cartron Bergamote, Combiér Pamplemousse, Fevertree Grapefruit Soda

ITALO DISCO
Mediterranean Lemon Gin, Aperol, Luxardo Bitter Bianco, Yuzu Sake, Sicilian Lemonade

BLOODY MARY
Roasted Red Pepper, Harissa, Caper, St. George Green Chile Vodka

*consuming raw or undercooked eggs or unpasteurized milk may increase your risk of foodborne illness