

WEEKEND BRUNCH

STARTERS

FRESHLY BAKED CROISSANTS with a selection of local jams and Nutella, an imported Italian chocolate-hazelnut butter 6

MAIN COURSES

BREAKFAST PANINI griddle-pressed focaccia with scrambled eggs, country ham, bacon and fontina cheese. Served with Caesar salad or fries 8.5

POUND CAKE FRENCH TOAST with Nutella, maple whipped mascarpone cheese and balsamic marinated dried figs 9

OMELETTE OF THE DAY with bacon-polenta fritters and fresh fruit 9

OMELETTE AMERICANO country ham and cheese with bacon-polenta fritters and fresh fruit 9

SAUSAGE AND VEGETABLE STRATA a brick-oven cooked blend of Italian sausage, zucchini, roasted red peppers, sun-dried tomatoes, eggs and fontina cheese, garnished with vinaigrette tossed micro-greens 10.5

WILD MUSHROOM FRITATTA a skillet cooked fritatta with gourmet mushrooms, sautéed onions, diced potatoes and goat cheese topped with vinaigrette tossed micro-greens 10.5

CRAB CAKE BENEDICT jumbo lump crab cakes and skillet poached eggs over English muffins with lemon basil butter sauce, asparagus and Parmesan polenta 16

HOUSE BRINED DOUBLE CUT PORK CHOP grilled and served on a bed of mashed sweet potatoes with cider agro dolce and seasonable vegetable 19

ALLEN BROTHERS STEAK BENEDICT an 8 ounce center cut Prime Sirloin with poached eggs and hollandaise sauce, served with home fries 21

CHILD ITEMS

POUND CAKE FRENCH TOAST with powdered sugar, strawberries and maple syrup 4.5

BACON AND EGGS scrambled eggs with bacon and fruit 4.5

COCKTAILS

\$4 each

BELLINI WHITE RUSSIAN MIMOSA BLOODY MARY