

BRUNCH

.....S T A R T.....

GREEK YOGURT PARFAIT	Fresh Berries, Local Honey.....	\$6
ROASTED SEASONAL FRUIT	Lioni Ricotta, Infused Honey.....	\$9
CONTINENTAL BREAD BASKET	Fresh Baked Pastries.....	\$7
FRUIT PLATE	Local Seasonal Fruits.....	\$9
WOOD OVEN EMPANADA	Wild Mushrooms or Beef, Lioni Smoked Mozzarella.....	\$12
SMOKED SALMON	Locally Smoked Scottish Salmon, Traditional Garniture, Bagel.....	\$13
CAESAR SALAD	House Dressing, Croutons.....	\$9
Add Grilled Chicken.....		\$5

.....B R U N C H F A V O R I T E S.....

EGGS RANCHERO STYLE	Egg, Salsa Verde, Refried Beans.....	\$12
3 EGG OMELET	Choice of 3 Fillings (ask your server), Breakfast Potatoes with Onion and Peppers.....	\$12
STUFFED FRENCH TOAST	Fruit Filling.....	\$11
RED KNOT BENEDICT	Eggs, Hollandaise, Schmalz Canadian Bacon, Asparagus.....	\$13
BELGIUM WAFFLES	Berries, Powdered Sugar, Maple Syrup.....	\$11
BUTTERMILK PANCAKES	Sautéed Fruit.....	\$11
EGGS ANY STYLE	Breakfast Potatoes with Onion and Peppers, choice of Bacon, Sausage or Ham.....	\$10

.....E N T R E E S.....

JERSEY BURGER	Taylor Ham, Asiago Cheese, Fried Egg, Frisee, Brioche Bun.....	\$13
CHEESEBURGER	Choice of Swiss with Mushrooms and Onions, or Cheddar with Bacon.....	\$12
CHICKEN, WAFFLES & S A U S A G E	Maple Syrup.....	\$18
CRAB CAKE	5 oz. Lump Crab Meat, Celery Root Salad, Jerk Sauce.....	\$14
PASTA 'N' GRAVY	Pasta, Braciole, Meat Ball, Sausage and Pork.....	\$18
WOOD OVEN PIZZAS	MARGHERITA \$12 toppings \$2 each	
	RED KNOT "WHITE PIE"	Kielbasa, Caramelized Onions, Bacon Lardons, Sour Cream \$14
STEAK & EGGS	Skirt Steak, Spicy Fingerling Potatoes, Eggs your way.....	\$24
CHICKEN POT PIE	\$14
QUICHE: Chefs Choice	served with side salad, choice of Dressing.....	\$14

