

Sat &
Sun

BRUNCH AND LUNCH

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Sun

Breads, salumi, pastries, desserts, gelatos and fresh pastas are all made in house daily.

BAKERY

- Bagels & Cream Cheese 4.75
plain or everything
- Housemade Donut of the Day 4.25
- Walnut Banana Bread
pecan butter 3.75
- Artisan Sourdough Toast
butter & jam 3.25

BOARDS

- Cheese Board and Fresh Fruit
brie, double cream (FT),
gorgonzola dulce (D.O.P.),
petit basque (FR), seasonal fruits,
marcona almonds 14.50
- Chef's Selection of Charcuterie
prosciutto, salumis, olives,
pickled vegetables 17.00
add a cheese 4.25
- Smoked Salmon Plate
toasted bagel, cream cheese, tomato,
red onion, capers, lemon 17.00

Try Our Locally Roasted
French Press Coffee
for Two 7.95

BREAKFAST SPECIALTIES

- *Unlimited Mimosas
Fresh Squeezed Orange Juice
from Pompano Beach 12.00
OR
- *Endless Bloody Marys
Finlandia Vodka,
Zing Zang Bloody Mary Mix 12.00
(*with the purchase of any entrée)

Stone Ground Oatmeal
toasted pumpkin seeds, raisins 6.25

Challah French Toast
Vermont maple syrup, fruit salad 12.00

Classic Buttermilk Pancakes
Vermont maple syrup, fresh fruit 12.00

Belgian Waffles
whipped butter, Vermont maple syrup,
freshly whipped cream 12.50

Blueberry Pancakes
whipped butter, Vermont maple syrup,
fresh fruit 14.00

Roasted Apple Butter Waffle
mascarpone, candied pecans,
Vermont maple syrup 14.00

Banana Nutella French Toast
Vermont maple syrup, fresh fruit 14.50

Cage Free EGGS

- Omelette
apple wood smoked bacon, tomato,
Vermont cheddar, fresh fruit
toast & butter 12.50
- Traditional Eggs Benedict
hollandaise sauce, breakfast potatoes 12.50
- Crab Cake Eggs Benedict
hollandaise sauce, breakfast potatoes 16.50
- Sunny Side Up Eggs
housemade breakfast sausage,
breakfast potatoes, toast & jam 12.50
- Porchetta Hash
with six minute egg & hollandaise 15.00
- Steak n Eggs
2 eggs sunny side up, breakfast potatoes,
kitchen steak sauce 16.50
- Breakfast Pizza
sunny side up eggs, scallions,
hollandaise sauce, housemade pancetta 13.50

THIS AND THAT

- Fruit Bowl 6.25
- Breakfast Potatoes 2.25
- Housemade Sausage 4.25
- House Smoked Bacon 5.25
- 2 Cage Free Poached Eggs in a Cup 4.25

SALADS

- Chef's Fresh Soup of the Day 6.75
- Spinach and Shrimp
corn, apples, candied pecans,
honey-herb vinaigrette 18.00
- Quinoa & Arugula
Vermont cheddar, broccoli, walnuts,
mustard vinaigrette
with grilled chicken 14.00
or with wood-grilled shrimp 18.00
or with grilled skirt steak 18.00
- Caesar
with grilled chicken paillard 15.00
or with grilled salmon filet 17.50
- Tavern Wedge
bacon, red onion, tomatoes,
bleu cheese dressing 13.50
- Chopped Greek
kalamata olive, tomato, feta,
yogurt marinated
grilled chicken skewer 15.00
- Cobb
with grilled chicken 15.50
or with wood grilled shrimp 18.00
or with grilled skirt steak 18.00

FAVORITES

10 oz House Burger
hand packed, grain fed beef,
vine ripe tomato, red onion,
lettuce, dill pickle, french fries 12.00

Truffle Parmesan French Fries
sea salt, Caesar aioli 10.00

Asian Chicken Wings
soy honey glaze, ginger-ranch dressing 12.50

Grilled Salmon Filet
tomatoes, extra virgin olive oil
shallots, lemon 19.00

Rigatoni Bolognese 16.00
(can be prepared with Gluten Free Pasta)

Margherita Pizza
San Marzano sauce, fresh basil,
mozzarella 13.00
add arugula 3.75 add prosciutto di parma 4.75
add meatballs 3.75 add bacon 3.50
add mushrooms 3.00

SANDWICHES

- Prosciutto and Avocado Toast
sunny side up egg,
grilled country bread, aioli 14.00
- Bacon Marmalade Grilled Cheese
sunny side up egg, Havarti cheese,
waffle chips 13.00
- Porchetta Panini
cheddar, red onion, apple butter,
focaccia, waffle chips 13.50
- Eggplant Parmesan
marinara, mozzarella,
focaccia, french fries 14.00
- Grilled Chicken Breast
smoked prosciutto, brie, pesto,
focaccia, french fries 14.00
- Stout Braised Short Rib
Grilled Cheese
Vermont cheddar, tomato, sourdough bread,
french fries 14.50
- Smokey Turkey Rachel on Rye
Swiss, coleslaw, waffle chips 14.50
- The Breakfast Burger
sunny side up egg
Vermont cheddar and bacon 15.00

Chef Steve Zobel

Sous Chefs Ladanna Lawes, Richard Stone, Gregory Robinson

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