



BRUNCH

SALADS

BEET - 8.5

red and gold beets, pecorino, hazelnuts, basil vinaigrette

ROASTED CAULIFLOWER - 8

medjool dates, smoked trout, curry vinaigrette, parsley coulis

ALSO

DUCK RILLETES or

CHICKEN LIVER MOUSSE - 9

with house-made preserves, toasted pan di mie, mustard

PIG PLATTER (THE ARNOLD ZIFFEL) - 12

an assortment of cured meats served with toasted pan di mie

CASTELVETRANO OLIVES - 6

toasted marcona almonds, curry oil

SIDES

OLIVE OIL POACHED EGGS - 3.5

BACON - 2.5

SALMON LOX - 3

HOUSE-MADE BISCUIT - 2 ADD GRAVY - 1

ADD DUCK CONFIT - 2.5

ROASTED PORK BELLY - 3

GRITS STYLE POLENTA - 4 with pancetta - 6

DUCK FAT ROASTED POTATOES - 3.5

TOASTED BAGUETTE w/house-made preserves and butter -2.5

SANDWICHES

HOT PRESSED SANDWICHES

MUNDOS TORTA - 8

oven dried tomato, pasilla peppers, avocado, white bean spread, muenster, chili de arbol, squash blossom soufflé served with a cilantro crème fraiche

CROQUE MONSIEUR - 8

new potatoes, prosciutto, thyme béchamel, cave aged gruyere...Croque Madame? add eggs for \$2

DUCK CONFIT - 8.5

macerated cherries, roasted onion, cherry mustard, fresh house-made mozzarella

COLD SANDWICHES

TUNA CONSERVA - 9

avocado, aioli, celery, parsley, pine nuts, capers

THE CALABRESE - 8.5

mortadella, pecorino, house-made giardiniera, aioli

ROAST PORK - 8

spicy apple and basil slaw, aioli

PORK N BEANS - 8.5

deviled prosciutto, favetta, shaved red onion, montegrappa



BRUNCH

EGGS & STUFF

EGGS BENEDICT - 9

poached eggs, prosciutto, hollandaise, roasted tomato, brioche toast

TORTILLA ESPAÑOL - 9

traditional Spanish style omelette, fingerling potatoes, caramelized onion, roasted tomato aioli, cauliflower date condiment

FRITTATA OF THE DAY - 9

ask your friendly server for details

EGGS & WHISKEY - 5.5

extra easy olive oil poached eggs & a shot of Kentucky's Finest Bourbon

PIGS IN A BLANKET - 9

shirred eggs, milk braised pork belly hash, house-made crepe, frisse, mustard vin, cherry gastrique

* EGG WHITES MAY BE SUBSTITUTED UPON REQUEST *

OVERNIGHT FRENCH TOAST - 8

baked custard soaked bread with cinnamon and syrup

PAN PERDUE - 6

texas toast style brioche, berry compote, maple anglaise

STEEL CUT OATMEAL - 6

with dates, walnuts, and maple syrup

MOLASSES GRANOLA - 6

basil milk, dried fruit, almonds

GREEK YOGURT - 6

seasonal berry compote, nut praline

COCKTAILS

SQUEAKY SPRITZ - 6.5

Prosecco, Aperol Italian Aperitivo Liqueur, Rocky Mountain Sparkling Water, garnished with a Castelvetro olive

TINGLEBERRY - 6.5

Prosecco, Fragoli Sicilian Strawberry Liqueur

BEANIE BLOODY - 6.5

House infused cucumber vodka shaken with house-made bloody mix and a salted rim

TEJON FIZZ - 7

Van Gogh Pineapple, crushed cardamom pods, hand-pressed lemon

PROXIMUS MARG - 7

Proximus Silver Tequila, Rothman Orchard Pear Liqueur, hand-pressed limes

SLEESTAK - 7

Hayman's Old Tom Gin, Calamansi juice, muddled home-grown mint, hand-pressed lime

THE PINKY TUSCADERO - 7

Van Gogh Black Cherry Vodka, muddled home-grown basil, fresh cherries, hand-pressed lime

THE FRED BERRY - 7

Van Gogh Citroen Vodka, house-made lavender blueberry simple syrup, muddled home-grown lemon thyme, fresh blueberries, hand-pressed lemon. After one Fred Berry, you will definitely want a "Rerun".

SLOWPOKE RODRIGUEZ - 7

Republic Silver Tequila, Dolin Sweet Vermouth, house-made Hibiscus simple syrup, orange bitters, hand-pressed lime

BRAZILIAN - 7

Boca Loca Brazilian Cachaca, Rothman Orchard Apricot Liqueur, Chambord, hand-pressed lemon

EL COÑOJITO - 7

Don Q Puerto Rican Rum, muddled home-grown mint, bartender's choice of seasonal fruit, hand-pressed lime

AGAVE NECTAR IS USED TO SWEETEN OUR COCKTAILS