

recette

brunch

PLATES

Frittata, Broccoli Rabe, Olives, Mozzarella, Basil	10
Grilled Hanger, Charred County Bread, Two Fried Eggs, Local Greens . .	15
Pork Belly "Pastrami" Hash, Fried Eggs, Hollandaise	13
Roasted Mushroom Omelet, Parma Ham, Homemade Ricotta, Spinach . .	11
Egg whites plus	2
PB&J "Pain Perdue," Earl Grey Milk Jam, Fresh Strawberries	11
House-Cured Salmon Plate, Sliced Tomatoes, Onions, Capers, Greens . .	13
Greek Yogurt with Organic Granola & Fresh Fruit	9
Organic Oatmeal with Fresh Banana & Sweet Cream	8

SIDES

Smoked Potato Hash	5
Housemade Sausage or Smoked Bacon	6
Seasonal Fresh Fruit	7
English Muffin, White Toast, Grainy Bread	4

HOMEMADE BAKED GOODS

Cinnamon Rolls	5
Coffee Cake	5

COFFEE Porto Rico

Peter's Blend	Decaf Café Blend
Press Pots Small, Medium, Large	7, 12, 18

TEA SerendipiTea 3

Ceylon Black	Egyptian Chamomile	Hojicha Green
Peppermint	Earl Grey	Darjeeling

For parties of 6 or more, 18% gratuity will be included.