RESTAURANT WEEK 2019
Three Course Sunday Brunch Prix Fixe - $20

STARTERS
*Soup of the Day
Shaved Brussels Sprout Salad
  parmesan risotto cake, truffle vinaigrette
*Spicy Salmon Tartare
  jalapeno, lemon zest, baby arugula, house made chips
Organic Mixed Greens Salad
  balsamic vinaigrette, cherry tomatoes, shaved parmesan
Crispy Artichokes
  lemon aioli, jalapenos, cilantro, red onions, ricotta salata
*Steamed Mussels
  saffron cream sauce, red onions, jalapenos,
  white wine, parmesan crostini
Tomatoes Caprese
  house - made mozzarella, basil, balsamic drizzle
Eggplant Parmesan
  house - made mozzarella, tomato ragu, basil pesto
Fresh Fruit & Berries
  whipped cream, chocolate dip

SECONDS
Butternut Squash Ravioli
  brown butter sage, amaretti, parmesan cheese
*Wood-Grilled Salmon
  fingerling potatoes, beets, baby carrots, beets vinaigrette
*Pan Seared Branzino
  saffron risotto, asparagus, lemon caper sauce
Chicken & Wild Mushrooms Pappardelle
  roasted organic chicken, wild mushrooms, fresh herbs, truffle oil, parmesan cheese
Chicken Milanese
  tomatoes, shaved parmesan, arugula salad, lemon aioli
*Classic Eggs Benedict
  Canadian bacon, toasted English muffin, hollandaise
French Toast / Pancakes
  fresh fruit, warm New York maple syrup
*Classic Cheeseburger
  Grafton cheddar, brioche bun, L/T, everything spice fries

DESSERT
Nutella Crepes
  house-made crepes, caramel sauce, vanilla ice cream
Sorbet
  limoncello / key lime