



BREAKFAST

served from open - 10:30 am Monday-Friday

Served from open- 12:00 pm Saturday and Sunday

SANDWICHES

<u>Sleepwalker</u>	GFA VFA	17
Folded eggs, American cheese, crispy hashbrown, garlic confit, Calabrian mayo, dressed arugula, pickled cherry peppers, choice of meat or grilled veggies on Schiacciata		
<u>Mercado Central</u>	GFA VFA  Contains Nuts	15
Fried mortadella, shredded provolone, fried egg, mayo, Dijon, dressed arugula, milk bread bun		
<u>The Chuck</u>	GFA	13
Folded Egg, American Cheese, toasted sourdough, lemon garlic aioli, choice of breakfast meat or grilled veggies		

PLATES

<u>Eggs in Purgatory</u>	VG GFA	14
Spicy marinara sauce, chili flakes, green sauce, 2 eggs, parsley, pecorino, griddled country loaf		
<u>Breakfast Skillet</u>	  Contains Nuts	17
Crispy fried potato hashbrown, Italian sausage, roasted red peppers, red onion, provolone, pesto, fried eggs, pecorino, side salad		
<u>Maple Blueberry French Toast</u>	VG	14
Croissant bread, crème anglaise custard, blueberry jam, maple syrup		
<u>Sylvan Table Farm Frittata</u>		15
Rotating Seasonal produce from our sister farm, salsa verde, capers, mozzarella, arugula salad		
<u>Frittata Romana</u>		16
Housemade Porchetta, pickled red onions, pecorino, arugula salad		

SIDES

<u>Toast-2 Slices Country Loaf</u>	5
with butter and jam	
<u>Housemade Bacon</u>	6
<u>Housemade Sausage</u>	6

ALLERGENS

VG VEGETARIAN



DAIRY FREE



VEGAN



GLUTEN FREE

GFA GLUTEN FREE AVAILABLE VFA VEGETARIAN OPTION AVAILABLE



Contains Nuts

Ask our staff about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Cardoon



LUNCH & DINNER

SCHIACCIATA

<u>Porky Pig</u>	GFA		Contains Nuts	17
Porchetta, farm fresh tomatoes, basil pesto pickled red onion, arugula				
<u>Besto Turkey Pesto</u>	GFA		Contains Nuts	16
House-roasted turkey, basil pesto, provolone, arugula, sweet pickled onions, lemon garlic aioli				
<u>Hey, Howyadoin?</u>	GFA			17
Roasted red pepper, aged provolone, hot “Gabagool”, sweet Soppressata, little gem lettuce, Calabrian mayo, pepperoncini				
<u>The Spicy Jester</u>	GFA	VG	Contains Nuts	15
Pistachio cream, stracciatella, farm fresh tomatoes, spicy zucchini, spicy eggplant, dressed arugula				
<u>Under The Tuscan Sun</u>	GFA			16
Tuscan salami, shaved pecorino, hot honey, hot giardiniera				
<u>Better than RB's</u>	GFA			16
Roast beef, caramelized onion cream, horseradish sauce, farm fresh tomatoes				
<u>Tomato ToMAHto</u>	GFA		Contains Nuts	15
Farm fresh tomatoes, stracciatella, basil pesto, chopped pistachio, dressed arugula				

PANUOZZO

<u>Bella</u>		Contains Nuts	16
Mortadella, stracciatella, pesto, lemon, arugula			
<u>The Doug</u>		Contains Nuts	17
Meatballs, red sauce, parmesan, mozzarella, provolone, (add pesto \$2)			
<u>Stavros</u>	VG		18
Halloumi, hot honey, garlicky dill yogurt, pickled red onion, herbs, arugula			



LUNCH & DINNER

SPECIALTY

<u>Doctor Guido</u> GFA  Contains Nuts	17
Mortadella, prosciutto cotto, salami cotto, Genoa salami, hot capicola, iceberg lettuce, shaved white onion, sharp provolone, sun-dried tomato relish, red wine vinegar, oregano, sub roll	
<u>The Danish Dog</u>	14
9" hot dog, spicy brown mustard, ketchup, remoulade, white onion, crispy shallot, bread and butter pickles, milk bread bun	
<u>Lunch at the Club?</u> GFA	17
Lemon garlic aioli, little gem lettuce, house roasted turkey, crispy bacon, gruyère, sun-dried tomato relish, hot cherry peppers, country loaf	
<u>BLT</u> GFA	16
Choice of pork, or lamb bacon, farm fresh tomatoes, baby gem lettuce, lemon garlic aioli, toasted sourdough	

PASTA

<u>Spaghetti & Meatballs</u>	23
red sauce, meatballs, pecorino, fresh basil	
<u>Bucatini</u> VG	21
Mushroom, asparagus, chili flake, white wine, heavy cream, pecorino, lemon juice, lemon zest, pine nut chili crisp	

SALAD

<u>Classic Caesar</u>	14
Little gem lettuce, Caesar dressing, croutons, anchovy, parmesan. <i>Add grilled deboned chicken thigh (\$6)</i>	
<u>Fratello</u>	19
Iceberg, radicchio, crispy lardons, raw salami, provolone, roasted red peppers, pepperoncini, marinated cannellini beans, parmesan, creamy Italian dressing, boiled egg, olives	
<u>Panzanella</u>	15
Garlic croutons, farm fresh tomatoes, cucumber, shallot, fresno chiles, castelvetro olives, basil, oregano, roasted garlic vinaigrette, straciatella	



PIZZA & ICE CREAM

PIZZA				single	8 slices	12 slices
	<u>Roma Tomato Pie</u> VG			5	17	27
	<u>Funghi</u> VG			6	21	31
	<u>Spicy Pepperoni</u>			6	21	31
	<u>Create Your Own</u>				17	27
TOPPINGS	regular toppings			premium toppings		
		SM	LG		SM	LG
		1.50	2		2.50	3
	Pepperoncini			Pepperoni		Pesto
	Hot Honey			Italian Sausage		Stracciatella
	White Onion			Pork Bacon		Feta
	Red Onion			Mortadella		Olive
	Salsa Verde			Ham		Mushroom
	Roasted Garlic			Sun-dried Tomato		
SOFT SERVE					SM	LG
	<u>Chocolate, Vanilla or Twist</u> (cup)				4	6
	Waffle cone bowl				5	8
	Add pistachio crème  Contains Nuts				2	3



BEVERAGES

Coffee by James Oliver

COFFEE & ESPRESSO

<u>Espresso</u>	4	<u>Cortado</u>	4.50
<u>Cappuccino</u>	5	<u>Americano</u>	4
<u>Caffe Latte (Hot or Cold)</u>	5.50	<u>Drip Coffee</u>	4
<u>Milk Alternatives</u>	1		
Almond, oat			

SPECIALTY

<u>Mocha</u>	6.50	<u>Affogato</u>	6
<u>Hot Chocolate</u> (with whipped cream)	5.50	<u>Hot Vanilla</u> (with whipped cream)	5.50
<u>Matcha Latte</u> (Hot or Cold)	8.50		
<u>Teas</u> (Organic Fraser Teas)			4
Morning Blend Black Tea, Green, Yuzu Blue Passion Fruit, Peach Mango White, Chamomile Dream, Earl Grey, Peppermint Stick, Masala Chai			

WINES BY THE GLASS

BY THE GLASS (6 OZ POUR)

<u>Prosecco</u> Avissi	11
<u>Rosé</u> Château d'Aqueria Tavel Rosé	14
<u>Vinho Verde</u> Costa Do Sol	8
<u>Sauvignon Blanc</u> Château de la Roche	9
<u>Chardonnay</u> Stel + Mar	10
<u>Pinot Noir</u> Primaterra Pinto Nero	9
<u>Cabernet Sauvignon</u> Weekend Away	9