



Sunday Brunch

sides: fresh fruit, breakfast potatoes, or arugula parmesan salad

ONYX BENEDICT \$17 (GF OPTION)

two poached eggs, avocado, and tomato on an English muffin or potatoes topped with fresh hollandaise **with choice of side**
Bacon \$4 Brisket \$5 Smoked Salmon \$5

FARMER'S MARKET FRITATTA \$17 (GF)

summer squash, asparagus, mushrooms, sweet peppers, goat cheese, eggs & fresh basil baked to perfection **with choice of side**

SAVORY WAFFLE \$19 (GF)

crispy cornmeal waffle topped with a homestyle sausage gravy, 2 strips of bacon & a poached egg

BRIOCHE FRENCH TOAST \$17

3 slices of Santino's Bakery brioche bread with cinnamon, eggs, vanilla and brown sugar served with berry compote, vanilla whipped cream & fresh berries

BRUNCHY MAC \$17

Cavatappi noodles, cream, havarti, mozzarella, crispy panko, over easy egg
Bacon \$3 add Brisket \$5

BAGEL & LOX \$18

toasted everything bagel with lemon herb cream cheese, wild caught smoked salmon, cucumber, tomato, red onion, fresh dill & capers

ACAI & GRANOLA BOWL \$15 (V & GF)

organic açai, organic blueberries, orange juice and almond milk blended topped with house made nutty granola, sliced banana, seasonal berries & coconut whipped cream
add Peanut butter or Honey \$1

MARGHERITA FLATBREAD \$15

mozzarella, heirloom tomatoes, cherry tomatoes, Italian herbs, parmesan & basil

NICOISE SALAD \$24 (GF)

seared wild caught ahi tuna, spring mix, cherry tomatoes, cucumbers, asparagus, hard boiled egg, warm potatoes, kalamata olives, capers & champagne vinaigrette on the side

V = Vegan GF= Gluten free



APPETIZERS

ONYX CHEESEBOARD (GF) \$27
ADD PROSCUITTO OR SALAMI \$4 EACH
GF CRACKERS \$1

(6) BACON WRAPPED DATES STUFFED WITH GOAT CHEESE
DRIZZLED WITH HOT HONEY (GF) \$18

SUMMER BRUSCHETTA- STRAWBERRY, TOMATO, BASIL
GOAT CHEESE & BALSAMIC GLAZE ON 4 CROSTINIS. \$13

BAKED BRIE WRAPPED IN FLAKY PUFF PASTRY WITH HONEY
OR HOUSE-MADE JAM, TOPPED W/ WALNUTS
SERVED WITH TOASTED BAGUETTE \$16

ALA CARTE

Toasted Bagel w/ Cream Cheese or Butter \$6

2 Eggs (any style) \$3

Center Cut Applewood Bacon (2 strips) \$4

Fresh Fruit, arugula parmesan salad or Breakfast Potatoes \$5

SWEETS

CHEF'S CREME BRULEE (GF) \$12

FLOURLESS CHOCOLATE CAKE W/ MCCONNELLS
VANILLA BEAN ICE CREAM & BERRIES
OR CARAMEL (GF) \$13

SEASONAL CHEESECAKE \$13

WARM APPLE CRISP TOPPED W/ PECAN OAT CRUMBLE (V&GF) \$10
ADD VANILLA ICE CREAM \$2 OR VEGAN COCONUT ICE CREAM \$2

A 20% gratuity will be added to parties of 8 or more
We limit split checks to 4 cards per table, thank you