

FALL BRUNCH MENU

EVERY SUNDAY
FROM 11 AM – 2 PM

VEGAN “YOGURT PARFAIT” – \$13

Coconut yogurt, blackberry compote, house made granola, mint

FRENCH TOAST – \$13

Deep fried challah bread, blackberry compote, whipped ricotta, lemon

HUEVOS RANCHEROS – \$15

Fried egg (runny or not), salsa rojo, black beans, queso fresco, pico de gallo, pickled jalapeno

LOX TOAST – \$15

Whipped dill cream cheese, cold smoked salmon, pickled shallot, fried capers, lemon

Additions

Side Fries \$4

Maple syrup \$2.50

Add a fried egg \$1 (runny or not)

Add grilled or fried chicken \$5

SALADS

Add grilled or fried chicken \$5 | Add anchovies \$2

PETIT BITTER GREENS – 13

Belgian endive, creamy miso/ginger vinaigrette, candied pecans, honey crisp apple, Danish blue, celery, parsley

CAESAR – 13

Romaine hearts, caesar dressing, focaccia croutons, parmesan

DESSERT

BASQUE CHEESECAKE – 8

Salted caramel and apple compote

SANDWICHES

*Served with fries or add a side caesar for \$1
Substitute a gluten-free bun for \$2*

HOT CHICKEN – 15

Buttermilk-brined fried chicken breast, Asheville hot mop, pimento cheese, pickles

DOUBLE CHEESEBURGER – 15

SD Morgan Farms beef, cheddar cheese, shredded romaine, pickled jalapeño, crispy fried onion, lab sauce | *Substitute Vegan Impossible patty \$2*

WOOD FIRED PIZZA

Our Neapolitan-style pizza dough is fermented for 72 hours, and leavened with White Labs' WLP518 Opshaug Kveik Ale Yeast. Our 700+ degree wood-fired oven produces varying degrees of char on each pizza.

CHEESE – 16

Alta cucina pizza sauce, mozzarella and provolone blend

MARGHERITA – 17

Alta cucina pizza sauce, fresh mozzarella, basil

PEPPERONI – 18

Alta cucina pizza sauce, mozzarella, provolone, Ezzo pepperoni

CACIO E PEPE – 18

Parmesan and black pepper mornay, arugula, lemon

MUSHROOM – 18

Fire Roasted mushroom medley, herbed ricotta, garlic confit, walnuts, arugula, lemon

SAUSAGE – 19

Alta cucina pizza sauce, hot Italian sausage, fire roasted onions, pepperoncini, mozzarella, provolone

Additions

\$2 each: mushrooms, sausage, pepperoni, anchovies, pesto

Substitutions

\$1 Vegan cheese

\$2 House Vegan Italian Sausage

\$3 Gluten-free pizza crust

BRUNCH DRINKS

Bubbly Board	\$25
Bottle of Prosecco with a flight of juices	
Elderflower Mimosa	\$10
Mimosa (Choose your flavor)	\$10
- Orange Juice	- Cranberry
- Grapefruit	- Pineapple
- Elderflower	- Beermosa!!
- Pink Lavender Lemonade	
- Apple Cider	
Bloody Mary	\$12
Make it spicy!! Tajin, Bloody mix, Luksusowa	
Screwdriver	\$12
Irish Coffee	\$13
Jameson Bailey's, Whipped Cream	
Coffee.....	\$4
Virgin Mary	\$7
Soda.....	\$2.50
Juice	\$3
Hot Tea	\$4