

BRUNCH

\$22 PER PERSON
 CHOOSE ONE FROM EACH COURSE

FIRST COURSE

Caesar Salad

Avocado dressing, kale, cotija, jalapeno

Smoked Fish Dip

Sablefish, avocado, charcoal cracker

Yogurt with House Granola

Seasonal fruit, honey

SECOND COURSE

Rigatoni alla Carbonara

Bacon, pecorino, scallion

Duck Hash

Duck confit, crispy potatoes, onions, harissa aioli, duck eggs

Baked Brioche French Toast

Raisins, maple syrup, bananas

THIRD COURSE

Beignets

Ricotta, honey

Chocolate Chip Cookie

Vanilla gelato

WINE AND BEER SPECIALS

Villa Sandi Prosecco NV \$8/\$30

Treviso, Italy

Mantanzas Creek Sauvignon Blanc 2017 \$8/\$30

Sonoma, California

Primarius Pinot Noir Rose 2017 \$10/\$38

Willamette Valley, Oregon

Injuste Grenache-Syrah 2016 \$9/\$34

Languedoc-Roussillon, France

Hardywood Pils \$5

Richmond, VA

Executive Chef/Partner **Akhtar Nawab** Chef de Cuisine **Dan Izzo**

A 20% gratuity will be charged to all parties of six or more