

BRUNCH

Ricotta hotcakes, blueberry compote v	15
Green eggs, avocado, basil pesto* v	17
Bagel, smoked salmon, cream cheese	17
Brioche, truffle scramble, prosciutto, burrata	25
Steak, eggs, hash browns, mixed greens*	38

APPETIZER

Meatballs, tomato sauce, basil	18
Burrata, tomato, basil gf, v	19
Avocado & chickpea dip, crudité pb, gf	20
Calamari fritti, lemon, chili aioli	20
Ahi tuna tartare, avocado, chili, mint* gf	22

SALADS

Butter lettuce, sprouts, avocado, tomato pb, gf	18
Tuscan kale, avocado, apple, radish, seeds pb, gf chicken / shrimp / salmon* 11	20

OPENING HOURS

Monday - Friday 11:30am - 12am

Saturday 11am - 12am

Sunday 11am - 11pm



WOOD OVEN PIZZA

Buffalo mozzarella, tomato, basil v	22
Vegan sausage, mushroom, hemp aioli pb	28
Spicy salami, mushroom, fontina	28
Black truffle, squash blossom, goat cheese v	45

ENTREES

Whole cauliflower, salmoriglio, lemon aioli pb, gf	18
Eggplant parmigiana, wild arugula v	22
Rigatoni bolognese	26
Chicken paillard, cherry tomatoes, arugula gf	30
Branzino, cherry tomatoes, peppers, olives gf	43
Spaghetti, maine lobster, chilli	49

SIDES

Tomatoes gf, pb	5	Baked beans	4
Avocado gf, pb	5	Hash brown gf	5
Applewood bacon gf	5	Spinach gf, pb	9
Chicken sausage gf	8	Pork sausage gf	8

DOLCI

Lemon sorbet, berries, lime zest gf, pb	13
Tiramisu* v	14
Profiteroles & sea salt caramel gelato v	14
Vegan chocolate coppa pb, gf	14

pb plant based | **v** vegetarian | **gf** gluten free

Please let us know if you have any allergies or dietary requirements, our dishes are made here but might contain trace ingredients.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Gluten free bread, pasta and pizza available on request.

A 20% service charge will be added to groups of six or more.