

STARTERS

CALAMARI

Fried calamari steaks in a parmesan cup served with a pesto and cocktail sauce. | 11

MUSSELS PROVENCAL

Steamed mussels in white wine sauce with tomatoes, onions, herbs and saffron. Served with house made frites and a herbed dijon aioli. | 14

EGGPLANT PARMESAN

Lightly breaded and fried eggplant slices on housemade marinara topped with provolone, mozzarella and Parmesan cheese. | 12

FRESH FRUIT PLATTER

Pineapple wedge served with fresh berries, melons, and citrus fruit. Served with a cup honey yogurt. | 14

GNOCCHI FRITTI

Potato gnocchi fried until crispy and tossed with a wild mushroom pesto cream sauce. Topped with roasted tomatoes and parmesan. | 10

BURRATA

Fresh burrata topped with crushed pistachios and honey. Served with grilled bread, pesto, salami and capicola. | 13

SOUP & SIDE SALADS

Add to any salad: Grilled Chicken Breast | 5
Sautéed Shrimp | 7 Grilled Norwegian Salmon | 9

SOUP & SALAD

Soup with your choice of a 1/2 Italian Salad, 1/2 Grilled Caesar Salad or 1/2 Spinach Salad | 9.75

GRILLED CAESAR

Grilled romaine heart topped with croutons parmesan and drizzled with house caesar dressing. | 11
1/2 portion | 6
Add Spanish white anchovies | 3
Add crispy calamari | 6

ITALIAN SALAD

Mixed greens, kalamata olives, tomatoes, onions, pepperoncinis, croutons and shredded parmesan with our house made Italian vinaigrette. | 9 Half portion | 5

GREEK SALAD GF

Crisp romaine, roasted tomatoes, kalamata olives, red bell peppers, cucumbers, red onions, and fet cheese with a Greek feta vinaigrette. | 12

SPINACH SALAD

Baby spinach, granny smith apple slices, gorgonzola cheese and candied walnuts with our honey mustard dressing. | 11
1/2 portion | 6

TOMATO SALAD

Sliced heirloom tomatoes topped with Gorgonzola cheese, basil, shallots, olive oil and balsamic reduction. | 8

FRENCH ONION SOUP | 6

MUFFULETTA SANDWICH

Capicola, prosciutto, salami, provolone, olive tapenade and pepperoncini on local French baguette. Served with house-made fries. | 12

FRENCH DIP SANDWICH

Sliced prime rib with caramelized onions and provolone cheese on a French roll with side of warm au jus and creamy basil horseradish sauce. Served with house-made fries. | 13

BREAKFAST SANDWICH

Eggs, capicola, and gruyere cheese on sourdough bread with Boursin aioli. Served with house-made fries. | 11

PAIN PERDU (FRENCH TOAST)

Brioche loaf bread sliced and cooked French toast style. Served with powdered sugar, sliced strawberry and maple syrup. | 10

BELGIAN WAFFLE

Fresh made waffle served with maple butter and fresh berries. | 9

THE WORKS

3 eggs your style served with your choice of bacon, sausage or ham steak. Served with country potatoes. | 11

IRISH CORNED BEEF & HASH

House made corned beef and hash with 2 poached eggs and country style potatoes. | 14

GERMAN SKILLET

Bratwurst with sauteed peppers, onions, eggs, red potatoes, and cheddar cheese. | 14

VEGETERIAN QUICHE OF THE WEEKEND

Made in house, please ask your server for details. Served with country style potatoes. | 11

ITALIAN BAKED EGGS

Italian sausage, marinara sauce, mushrooms, onions, & peppers with 3 eggs baked on top cooked in our pizza oven. | 13

CREATE YOUR OWN 3 EGG OMELETTE Served with country style potatoes | 12

Choose 1: Ham | Italian Sausage | Pepper Bacon
Choose 2: Spinach | Squash | Zucchini | Bell Pepper | Mushrooms | Tomato | Onion
Choose 1: Provolone | Cheddar | Boursin | Gruyere

BRUNCH INSPIRED COCKTAILS

VORA MIMOSA

La Vite Prosecco & fresh squeezed orange juice | 5/glass 15/carafe (\$5 additional carafe)

APEROL SPRITZ

Aperol & Prosecco | 8

GREYHOUND CRUSH

Bear Force Vodka, grapefruit juice and crushed ice | 8

GINGER MIMOSA

Gingeroo, fresh squeezed orange juice and prosecco | 7

FRENCH 75

Batsman Gin, lemon juice, simple syrup, topped with prosecco | 8

FRENCH VANILLA SCREWDRIVER

Ciroc French Vanilla Vodka, fresh squeezed orange juice & cranberry juice | 10

DIRTY MARTINI

Bear Force Vodka or Boxer Gin, olive brine & Dolin Dry Vermouth | 9

BLOODY MARY

Bear Force Vodka and The Real Dill Bloody Mary mix | 7

DAIQUIRI

Old New Orleans Crystal Rum, lime juice & simple syrup | 10

ESPRESSO MARTINI

Reverie Espresso, Bear Force Vodka, Frangelico, Arrogante Almond Liqueur, Cream | 12

SIDES

Grilled Asparagus | 5

Side Country Potatoes | 4

Roasted Wild Mushrooms and Peppers with Bacon | 8

House-Made Fries | 4

Side Bacon | 4

Side Sausage | 4

DESSERT

4 LAYER CHOCOLATE CAKE with chocolate sauce and shavings | 12

NUTELLA PIE Nutella pizza finished with freshly sliced strawberries and hazelnuts. Accompanied with a berry Grand Marnier whipped cream | 12

AFFOGATO vanilla gelato topped with house made granola, candied walnuts caramel, and Reverie Roasters espresso poured on top | 7

Executive Chef: Henry Korlin III

A 20% gratuity charge will be added to parties of 8 or more.

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