



Brunch Served Sunday: 11am - 3pm

Appetizers

House-made Granola
Yogurt, fresh berries

Watermelon Salad | 12
Arugula, black radish, walnut vinaigrette

Salmon Tartare | 14
Bell pepper, red onion, cilantro, pickled ginger emulsion, corn tortilla

Lioni's Burrata | 15
Eggplant Caviar, grilled sourdough

Heirloom Tomato Salad | 13
Roasted red onion, pickled cucumber, green goddess

Duck Rilette | 14
Brie Cheese, toasted cashews, black plum agrodolce

Short Stack Buckwheat Pancakes | 11
Black plum coulis, peach, honey/thyme butter

Entrees

House challah French Toast | 14
Whipped mascarpone, maple syrup

Grilled Shrimp Caesar Salad | 17
Romaine hearts, parmesan cheese, roasted red onion, caesar dressing

Summer Squash on Sourdough | 15
Aged provolone, tomato

Eggs Benedict | 17
Grilled sourdough, lightly cured salmon, horseradish mustardo, juiced beet hollandaise

Fish and Chips | 16
Tempura fried, pickled onions, tartar sauce, fries

Chorizo Flatbread | 15
Pickled bell peppers, grilled scallions, tomato

Fried Chicken Banh Mi | 16
Baguette, pickled vegetables, jalapeno aioli, cilantro, fries

Kobe Burger | 19
Maple bbq sauce, fried egg, crispy shallots, house-made brioche bun, fries

Proprietor: Jack Tagmouti
Executive chef: Joe Beninato

a 20% gratuity is included for all parties of 5 or more. please let your waiter know if you have food allergies or concerns. (v) vegetarian (*) can be made vegetarian upon request. as advised by the local health department, consuming raw or undercooked meat, seafood + eggs may increase your risk of foodborne illness.