

# SUNDAY BRUNCH

## TO START

**ASSORTED BREAKFAST BREAD** 8  
*served with honey butter*

**BELLA LUNA GREENS** 16  
*fresh escarole | hot cherry peppers  
| prosciutto | onions | parmesan |  
Italian bread crumbs*

**LOBSTER & CRAB CAKES** 18  
*lump crab | lobster | chili remoulade  
| greens | citrus herb vinaigrette*

**FRIED BRUSSELS SPROUTS** 15  
*Thai chili sauce | crispy pork belly |  
black garlic togarashi*

**ONION RINGS** 12  
*beer battered | chipotle remoulade*

**TUNA POKE** 22  
*chef's choice tuna | tamari (GF) | sesame  
| citrus | avocado | tortilla chips*

**CORN FRITTERS** 16  
*scallion | hot maple mayo*

**SAUSAGE ROLL** 17  
*italian spicy sausage | mozzarella  
pizza dough | house marinara*

## FRESH SALADS

**CLASSIC CAESAR** 14  
*romaine lettuce | baked garlic  
croutons | shredded parmesan  
cheese | house made Caesar dressing*

**SWEET CITRUS SALAD** 14  
*greens | candied pistachios | grapes  
| chevre | lemon-maple dressing |  
VEG*

**BACON & BLEU** 15  
*romaine wedge | charred balsamic  
tomato | bacon | bleu cheese | basil*

## JUST FOR KIDS

**FRENCH TOAST** 9  
*served with choice of side*

**2 EGGS ANY STYLE** 7  
*served with choice of side*

## SIGNATURE BRUNCH

**STEAK & GREENS BURRITO** 19  
*shaved prime rib | Bella Luna greens  
| scrambled eggs | mozzarella |  
grilled flour tortilla | served with  
smashbrowns or fresh fruit*

**SHRIMP & GRITS** 21  
*jumbo shrimp | chorizo | bacon |  
cajun butter sauce | scallions  
{ add an egg +2 }*

**SHORT RIB HASH & EGGS** 18  
*braised short ribs | smashbrowns |  
charred poblano | caramelized onion  
| 2 eggs*

**BREAKFAST SANDWICH** 17  
*scrambled egg | slab bacon | avocado  
| cheese | croissant | served with  
smashbrowns or fresh fruit*

## HANDHELD

**LOBSTER ROLL** MARKET  
*warm North Atlantic lobster | drawn  
butter | New England style brioche  
roll | fries*

**SMASHBURGER** 18  
*two patties | american cheese |  
shredded lettuce | onion | roasted  
garlic aioli | fries  
{ add slab bacon +2 }*

**PRIME RIB SANDWICH** 17  
*Shaved prime rib | horseradish  
cream sauce | frizzled onions |  
grilled brioche roll | au jus | fries*

## BEVERAGES

Fresh Brewed Coffee  
Cold Brew Coffee  
Espresso  
Hot Tea / Iced Tea  
Hot Chocolate  
Assorted Fruit Juices  
Fountain Beverage

**HUEVOS RANCHEROS** 19  
*eggs | salsa | chorizo | black beans  
| flour tortillas | pickled onion and  
jalapeno cotija | cilantro  
{ make VEGETARIAN with chili braised mushrooms }  
{ add avocado +2 }*

**BUTTERMILK WAFFLES** 13  
*2 waffles | seasonal fruit | whipped  
cream | maple butter*

**CROISSANT FRENCH TOAST** 16  
*Grand Marnier custard | cardamom  
whipped cream | fresh fruit*

**FRITTATA** 15  
*changes weekly - inquire with your  
server*

## SIDES

Smashbrowns  
1 Egg  
Slab Bacon  
Sausage  
Fresh Fruit

# BRUNCH BEVERAGES

## MIMOSAS

### MIMOSA FLIGHT (PICK 4)

Classic - champagne & OJ  
Sunset - champagne, OJ, & grenadine  
Pineapple - champagne & pineapple juice  
Peach Bellini - champagne & peach purée  
Grapefruit - champagne & grapefruit juice  
Minky Mosa - champagne & raspberry sour ale  
Blood Orange - champagne & blood orange juice  
Aperol Spritz - champagne, Aperol, & club soda  
Melon Ball - champagne, melon liqueur, & pineapple  
Raspberry - champagne & raspberry lemonade  
Mule Mosa - champagne, ginger beer, & lime  
Strawberry - champagne, strawberry puree, & OJ

### MIMOSA

Any flavor above!

## BOTTLED BEER

Labatt Blue  
Labatt Blue Light  
Coors Light  
Budweiser  
Bud Light  
Michelob Ultra  
Miller Light  
O'Doul's N/A  
Pabst Blue Ribbon Can  
Corona Extra  
Corona Premiere  
Yuengling  
Heineken  
Peroni  
Stella Artois  
White Claw Black Cherry  
High Noons  
(ask your server for current selections)

**choose from our 8 on-tap selections**

ask your server for our current craft selections

including New York State brews

## SIGNATURE COCKTAILS

### BUILD YOUR OWN BLOODY MARY

choose from an assortment of add-ins | ask your server for an order pad

### FILTHY MARY

Absolut Peppar | house bloody mix | olive juice | pickle juice | everything but the bagel season rim | bleu cheese stuffed olives

### ESPRESSO SPRITZ

fresh brewed espresso | Amaro | tonic | fresh squeezed citrus | brown sugar simple syrup

### IRISH COFFEE

fresh brewed coffee | Irish whiskey | brown sugar | whipped cream

### SWEET & SPICY COLD BREW

1911 cold brew vodka | Ancho Reyes chili liqueur | cold brew coffee | mocha cold foam

### EYE OPENER

espresso | 1911 cold brew vodka | Baileys espresso cream | whipped cream

### RISE & GRINDER

mezcal | pineapple | nutmeg | cold brew | chocolate bitters

### CHAMPAGNE RITA

Volcan tequila | triple sec | agave | lime | Chandon Brut

### MAN MOSA

orange vodka | champagne | orange juice

### HEY, HEY, ROSÉ

Chandon sparkling rosé | Belvedere | simple syrup | lime | club soda

### JUST PEACHY

peach puree | whipped cream vodka | orange juice | shaken whipped cream | topped with prosecco

### CANDIED OLD FASHIONED

Knob Creek maple bourbon | sweet vermouth | black walnut bitters | candied bacon

### CHOCOLATE WASTED

Van Gogh Dutch chocolate vodka | chocolate cream liqueur | chocolate syrup | shaken whipped cream | chocolate shavings

## TEQUILA FLIGHTS

four 1.5oz pours served neat or chilled

### TEQUILA LOVER - \$40

Casamigos Blanco  
Cincoro Reposado  
Riazul Extra Anejo  
1800 Cristalino

### TEQUILA SNOB - \$60

Don Julio Blanco  
Komos Rosas Repo  
Tears of Llorna Extra Anejo  
Clase Azul Reposado