

SUNDAY BRUNCH

TO START

- ASSORTED BREAKFAST BREAD** 8
served with honey butter
- BELLA LUNA GREENS** 19
fresh escarole | hot cherry peppers | prosciutto | onions | parmesan | Italian bread crumbs
- NACHOS** 22
house tortillas | pulled pork | house BBQ | melted cheddar | pickled onion | jalapenos | scallions | cilantro lime crema | cotija
- FRIED BRUSSELS SPROUTS** 16
Thai chili sauce | crispy pork belly | black garlic togarashi
- ONION RINGS** 14
beer battered | chipotle remoulade
- CORN FRITTERS** 16
scallion | hot maple mayo
- SAUSAGE ROLL** 17
italian spicy sausage | mozzarella pizza dough | house marinara | spinach

FRESH SALADS

- CLASSIC CAESAR** 14
romaine lettuce | baked garlic croutons | shredded parmesan cheese | house made Caesar dressing
- HARVEST SALAD** 18
greens | toasted hazelnut | apple | manchego | golden gooseberries | champagne vinaigrette

Salad Add-ons
Grilled Chicken | 6
Grilled Shrimp | 10
Salmon | 15

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** 21
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** 19
braised short ribs | smashbrowns | charred poblano | caramelized onion | 2 eggs
- QUICHE** 21
You pick two flavors of the day served with your choice of side

HANDHELDS

- LOBSTER ROLL** MARKET
warm North Atlantic lobster | drawn butter | New England style brioche roll | fries
- SMASHBURGER** 19
two patties | american cheese | shredded lettuce | onion | roasted garlic aioli | fries | house pickles
{ add slab bacon +3 }
- SHRIMP Po' Boy** 22
crispy cajun shrimp | shredded lettuce | tomato jam | pickle remoulade

- 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** 14
2 waffles | seasonal fruit | whipped cream | maple butter
- CROISSANT FRENCH TOAST** 17
Grand Marnier custard | cardamom whipped cream | fresh fruit
- FRITTATA** 16
changes weekly - inquire with your server

- BREAKFAST SANDWICH** 17
scrambled egg | slab bacon | avocado | cheese | croissant | served with smashbrowns or fresh fruit
- PRIME RIB SANDWICH** 18
Shaved prime rib | horseradish cream sauce | frizzled onions | grilled brioche roll | aus jus | fries

BEVERAGES

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

SIDES

- Smashbrowns
1 Egg
Slab Bacon
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

Aperol Spritz - champagne, Aperol, & club soda

Mule Mosa - champagne, ginger beer, & lime

Apple Cider - champagne, apple cider

Caramel Apple Cider - champagne, caramel vodka, apple cider

Spiced Pear - champagne, st. george spice pear liqueur, pear simple

Limoncello - champagne, limoncello, simple

Blood Orange - champagne & blood orange juice

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

GIMMIE S'MORE

Hot chocolate | bailey's s'mores | toasted marshmello | graham cracker crumbs

HONEY, WAKE ME UP

Honey | lime | espresso | volcan tequila

FILTHY MARY

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

MAPLE MARY

Knob creek maple bourbon | house bloody mix | salt & pepper rim | candied bacon

IRISH COFFEE

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

SMOKESHOW

Smokey mezcäl | house bloody mix | smoked sea salt rim | pork belly

EYE OPENER

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

MAN MOSA

Orange vodka | champagne | orange juice

PUMPKIN SPICE & EVERYTHING NICE

1911 cold brew coffee | 1911 pumpkin spice vodka | pumpkin cream foam

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 biters | candied bacon

TEQUILA FLIGHTS

four 1 oz pours served neat or chilled

TEQUILA LOVER - \$45

TEQUILA SNOB - \$60

Volcan Blanco

Xicuru Mezcal

Komos Rosas Repo

1800 Cristalino Anejo

Casamigos Blanco

1800 Cristalino Anejo

Clase Azul Reposado

Riazul Extra Anejo