

SUNDAY BRUNCH

TO START

- PIG CANDY** 18
crispy planks of pork belly | candied sauces for dipping
- CINNAMON MONKEY BREAD** 15
orange cardamom sauce
- ASSORTED BREAKFAST BREAD** 8
served with honey butter
- BELLA LUNA GREENS** 19
fresh escarole | hot cherry peppers | prosciutto | onions | parmesan | Italian bread crumbs
- CORN FRITTERS** 16
scallion | hot maple mayo
- CAPRESE DIP** 19
roasted cherry tomatoes | crushed red pepper | basil pesto | mozzarella | goat cheese | fresh basil | crispy pita chips | VEG

FRESH SALADS

- CLASSIC CAESAR** 14
romaine lettuce | baked garlic croutons | shredded parmesan cheese | house made Caesar
- 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
- SALMON TARTINE** 22
grilled sourdough | lemon butter poached salmon | avocado | pickled onion | everything seasoning | greens | Side of smash browns or fruit
- SHORT RIB HASH & EGGS** 19
braised short ribs | smashbrowns | charred poblano | caramelized onion | 2 eggs
- QUICHE** 19
your choice of meat or veggie style served with your choice of side
- POTATO CAKE BENNY** 19
goat cheese scallion potato cake | poached egg | crispy pork belly | paprika hollandaise
- BOOZY FRENCH TOAST** 18
citrus mascarpone stuffed french toast | bruleed top | Maker's Mark maple syrup | bourbon poached pears
***the bourbon is not cooked off during preparation therefore only available to guests 21 and over. Can be prepared without alcohol**
- FRITTATA** 16
changes weekly - inquire with your server

HANDHELD

- 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
- BREAKFAST SANDWICH** 17
scrambled egg | slab bacon | avocado | cheese | croissant | served with smashbrowns or fresh fruit
- TOASTED PRIME RIB SUB** 18
shaved prime rib | house blue cheese dressing | pickled onion | pickled jalapeño | sub roll | fries
- TACOS** MARKET
check with your server for todays tacos and accoutrement served with house tortillas

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
- Minky Mosa** - champagne & raspberry sour ale
- Aperol Spritz** - champagne, Aperol, & club soda
- Mule Mosa** - champagne, ginger beer, & lime
- White Cranberry** - champagne & white cranberry juice
- 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
- Tom Hanks** - champagne, Coca-Cola & Lime

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

Pinnacle whipped cream vodka | bailey's s'mores | creme de cocoa | whipped cream | toasted marshmallow | graham cracker crumbs

SALTED CARAMEL HOT COCOA

Caramel vodka | hot cocoa | salted caramel | whipped cream

ESPRESSO MARTINI

Belvedere | fresh brewed espresso | borghetti espresso liqueur | amaro

COFFEE BEFORE TALKIE

1911 cold brew coffee | chocolate vodka | ancho reyes chili liqueur | mocha cold foam

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 | bacon

IRISH COFFEE

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

SMOKESHOW

Smokey mezcal | 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

JUST PEACHY

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

TEQUILA FLIGHTS

four 1 oz pours served neat or chilled

TEQUILA LOVER - \$45

- Volcan Blanco
- Xicuru Mezcal
- Komos Rosas Repo
- 1800 Cristalino Anejo

TEQUILA SNOB - \$60

- Casamigos Blanco
- 1800 Cristalino Anejo
- Clase Azul Reposado
- Riazul Extra Anejo