

SUNDAY BRUNCH

TO START

ASSORTED BREAKFAST BREAD 8
served with honey butter

FUNDIDO 16
queso dip | house salsa | corn pepinillo | house made chili lime chips

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

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 7
served with choice of side and beverage

2 EGGS ANY STYLE 7
served with choice of side and beverage

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

HANDHELDS

LOBSTER ROLL MARKET
warm North Atlantic lobster | drawn butter | New England style brioche roll | house made chips

CHEESEBURGER 16
*choice of cheese | lettuce | tomato | onion | brioche roll | house made chips
{ add slab bacon +2 }*

FRIED CHICKEN SANDWICH 18
slaw | house pickles | hot maple mayo | spicy BBQ | brioche roll

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

It's So GOUDA 18
8oz grilled burger | candied bacon | frizzled onions | smoked gouda | sambal aioli | brioche roll

PRIME RIB SANDWICH 17
Shaved prime rib | horseradish cream sauce | frizzled onions | grilled brioche roll | au jus | house made chips

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

Curamia Blanco
Cincoro Reposado
Riazul Extra Anejo
Xicuru Mezcal

TEQUILA SNOB - \$60

Don Julio Blanco
1800 Cristalino
Tears of Llorna Extra Anejo
Clase Azul Reposado