

BOTTOMLESS

BLOODY MARY, MIMOSA, WHITE OR RED SANGRIA 14

WITH BRUNCH ENTREE

APPETIZERS		
		
THREE ONION SOUP		10
MADEIRA, THYME, THREE CHEESE CROUSTADES		
LOBSTER BISQUE		13
SHRIMP, OVEN DRIED TOMATO, FINE HERBS		
PRINCE EDWARD ISLAND MUSSELS		13
ROASTED GARLIC, SAFFRON, PERNOD, GRILLED SOURDOUGH		
BRUSSELS SPROUTS		9
ALMONDS, BACON, GRILLED ONIONS, CITRUS VIN		
WARM GOAT CHEESE TART		13
CARAMELIZED ONION, WILD MUSHROOMS, CHIVE, 30 YEAR BALSAMIC		
ACHIOTE GRILLED SHRIMP		16
SALSA VERDE, CRISPY PLANTAINS, CILANTRO		
ORGANIC BEETS		13
BLACK PEPPER WHIPPED RICOTTA, SHAVED FENNEL, ROASTED PISTACHIOS, PICKLED RED ONION		
YELLOWFIN TUNA CRUDO		16
CHORIZO, HEIRLOOM TOMATO, SAFFRON POTATO CREMA		
ARTISAN CHEESE		16
HONEY FIGS, JAMS, PORT CHERRIES, MARCONA ALMONDS, CROSTINIS		
ENTREE SALADS		
		
BURRATA FRESH MOZZARELLA		15
WILD MUSHROOMS, SHAVED VEGETABLES, VILLA MANDORI BALSAMIC		
MACHE SALAD		15
HONEY CRISP APPLES, GORGONZOLA, GRAPES, CANDIED PECANS, RED MOSCATO VINAIGRETTE		
CATALAN CAESAR SALAD		15
ROMAINE HEARTS, CHORIZO SAUSAGE, SHAVED MANCHEGO CHEESE, GARLIC CROUSTADES, CAESAR DRESSING		
AUTOGRAPH WEDGE		14
BABY ICEBERG, DOUBLE SMOKED BACON, CRISPY SHALLOTS, TOMATOES, GORGONZOLA DRESSING		
WARM DUCK CONFIT SALAD		17
SPINACH, FRISEE, POTATOES, MARCONA ALMONDS, GOAT CHEESE, SUN DRIED CHERRY VINAIGRETTE		
ADD PROTEIN		
GRILLED CHICKEN 6	FILET MIGNON 9	GRILLED SHRIMP 8

SIDES

HAND CUT FRIES 7

GARLIC AND ITALIAN PARSLEY

AVOCADO SALAD 7

TOMATO, CILANTRO AND RED ONION

BREAKFAST SAUSAGE 7

MAPLE SAGE

GRILLED BLACK PEPPER BACON 7

1732 DOUBLE CUT

VANILLA GREEK YOGURT 8

FRESH BERRIES

TOASTED BRIOCHE 4

FARM STAND PRESERVES

MAC & CHEESE 7

TRUFFLE BRIOCHE

SMOKED GOUDA

ENTREES



TUSCAN SCRAMBLE	15
THREE EGGS, GRILLED TUSCAN BREAD, ROASTED PEPPERS, FOUR CHEESE, OVEN DRIED TOMATOES, BASIL, FINGERLING POTATOES	
THREE CHEESE OMELET	16
GRUYERE, MANCHEGO & CHEDDAR, SLICED ORGANIC APPLES, CHIVES, HOME FRIES	
STEAK OMELET	19
RED WINE BRAISED SHORT RIBS, BEEFSTEAK TOMATO, GOAT CHEESE, CARAMELIZED ONIONS, ARUGULA SALAD, CRISPY FINGERLING POTATOES	
EGGS BENEDICT	17
CHORIZO, GRILLED SHRIMP, FINGERLING POTATOES, CHIVE VERMOUTH HOLLANDAISE, GRILLED BRIOCHE, ORGANIC GREENS	
ALMOND CRUSTED FRENCH TOAST	16
MORELLO CHERRY COMPOTE, SWEET WHIPPED RICOTTA	
LEMON RICOTTA PANCAKES	15
SEASONAL BERRIES, DOUBLE LEMON CURD	
BUTTERMILK BELGIAN WAFFLES	14
FRESH STRAWBERRIES, TAHITIAN VANILLA WHIPPED CREAM	

SANDWICHES



SERVED WITH HOUSE MADE CHIPS

GRILLED CHICKEN PAILLARD	15
BRIOCHE, UMBRIAN BLACK TRUFFLE MAYO, BIBB LETTUCE, PANCETTA, SUN DRIED TOMATO SPREAD ORGANIC GREENS	
OPEN FACE CRAB MELT	18
SUPER LUMP CRABMEAT, BEEFSTEAK TOMATOES, GRUYERE CHEESE, GRILLED SOURDOUGH, BABY GREENS, SHERRY VINAIGRETTE	
SHORT RIB PANINI	16
RED WINE BRAISED SHORT RIBS, ROASTED LONG HOTS, SHARP PROVOLONE, HORSERADISH MAYO, BALSAMIC GREENS	
TUNA NICOISE CLUB	17
AVOCADO, BACON, TOMATO, BLACK OLIVE CAPER AIOLI, ORGANIC GREENS, SHERRY SHALLOT VINAIGRETTE	
GRILLED PORTOBELLO MUSHROOMS	15
HERB FOCACCIA, BASIL AIOLI, FRESH MOZZARELLA, ROASTED PEPPERS AND VIDALIA ONIONS, BALSAMIC GREENS	
HALF POUND PRIME STEAK BURGER	19
CHEDDAR CHEESE, BEEFSTEAK TOMATOES, HARD WOOD SMOKED BACON, CARAMELIZED ONIONS, CHIPOTLE THOUSAND ISLAND DRESSING	

BRUNCH PRIX FIXE

SELECT ONE TOAST SERVED WITH SIDE SALAD AND SOUP 19
EITHER THREE ONION OR LOBSTER BISQUE - ADD 3

SHORT RIBS
HORSERADISH
FARM HOUSE AGED WHITE CHEDDAR

EGGPLANT CAPONATA
BASIL RICOTTA
EXTRA VIRGIN OLIVE OIL

HONEY ROASTED FIGS
LOCAL GOAT CHEESE
AGED BALSAMIC

TRUFFLE WILD MUSHROOMS
WHIPPED FRESH RICOTTA
ROASTED GARLIC

EXECUTIVE CHEF ~ RALPH P.FERNANDEZ

EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOOD BORNE ILLNESSES