

COCKTAILS & JUICE

BLOODY MARY - tomato juice, spices, pickled vegetables, basil - 12

NEAPOLIS MIMOSA - fresh orange juice, prosecco, aperol, fresh lime juice - 10

CLASSIC MIMOSA - fresh orange juice, sparkling wine - 9

BOTTOMLESS CLASSIC MIMOSA - add to any brunch main course - 14 (*please no sharing*)

ORANGE JUICE - 4 - FRESH MARKET LEMONADE or MARKET SODA - 5

BREAKFAST

SLOW ROASTED PORK PANINI - fried egg, gruyere cheese, bechamel, arugula salad - 15

CRAB HASH - blue crab, potatoes, poached eggs, spinach, red peppers, hollandaise* - 19

SHRIMP & "GRITS" - sauteed shrimp, poached eggs, polenta, kale, bacon - 18

BOLOGNESE BENEDICT - short rib bolognese, poached eggs, pomodoro hollandaise** - 14

PROSCIUTTO BENEDICT - prosciutto, poached eggs, spinach, pomodoro hollandaise** - 15

VERDURE SCRAMBLE - three eggs, roasted peppers, broccolini, sweet onion, feta*** - 12

BUTCHER SCRAMBLE - three eggs, sausage, bacon, sweet onion, goat cheese*** - 13

OMELETTE - italian ham, roasted mushrooms, spinach, gruyere cheese*** - 13

BREAD PUDDING FRENCH TOAST - panettone syrup, mascarpone cream - 13

LEMON RICOTTA PANCAKES - blueberry compote - 13

includes focaccia toast **includes breakfast potatoes *includes both
change any egg dish to egg whites +2*

SIDES

BREAKFAST POTATOES - caramelized onions, scallions - 5

BACON - wood grilled, extra thick cut, applewood smoked - 5

BOWL OF BERRIES - chef's selection - 8

TWO EGGS - your way - 5

BURGERS

brioche bun, house cut fries

CLASSIC - secret sauce, lettuce, tomato, white cheddar - 13

HANGOVER - roasted garlic aioli, grilled bacon, white cheddar, fried egg - 15

SOUP & SALADS

MARKET SOUP - chef's seasonal selection - 8

HOUSE - arugula, cherry tomatoes, grana padano cheese, lemon vinaigrette - 9

ROASTED BEET - goat cheese, orange, apple, walnuts, sherry vinaigrette - 12

CAPRESE - heirloom tomatoes, burrata cheese, basil, balsamic fig vinaigrette - 12

MAIN COURSE SALADS

GRILLED SALMON ARUGULA - garbanzos, orange, eggplant, kale, balsamic dressing - 16

SHRIMP CHOP - tomatoes, olives, garbanzos, salami, ricotta salata, oregano dressing - 18

CHICKEN GARDEN - sugar peas, broccolini, frisee, avocado, pea shoots, lemon vinaigrette - 15

CAESAR - chopped romaine, torn croutons - 11 add roasted chicken - 5 or grilled salmon - 8

PIZZA

MARGHERITA - san marzano tomato sauce, mozzarella, basil - 13

PROSCIUTTO - smoked mozzarella, roasted tomatoes, arugula - 15

SAUSAGE MUSHROOM - san marzano tomato sauce, mozzarella, basil - 14

PEPPERONI - mozzarella, black olives, san marzano tomato sauce, basil - 14

PASTA

SEAFOOD ROSSO - angel hair, shrimp, calamari, mussels, bacon, tomato sauce - 21

CHICKEN PENNE - roasted garlic parmesan cream, mushrooms, tomato, broccolini - 17

BOLOGNESE - rigatoni pasta, short rib bolognese, pancetta, grana padano cheese - 19

CANNELLONI - veal, pork and tomato ragu, bechamel, parmesan - 18

SAUSAGE PESTO - casarecce pasta, kale, red peppers, parmigiano, pine nuts - 16

MARE - lemon-parsley tagliatelle, shrimp, calamari, mussels, lemon, garlic - 21

POMODORO - spaghetti, san marzano tomato sauce, grana padano cheese, basil - 14
add italian sausage - 6 or meatballs - 8

gluten free pasta available

*Lunch and Dinner Every Day 11:30am to 9:30pm - (until 10:30pm on Saturday and Sunday)
Brunch Saturday and Sunday 11am to 3pm - Banquets - Happy Hour - Catering*