

# BRUNCH

Saturdays & Sundays 11am - 330pm

## sweet stuff

**bananas foster french toast - 11**

brloche french toast smothered in a banana & strawberry caramel rum sauce

**chocolate cannoli waffles - 12**

warm baked coco waffles with a whipped sweet chocolate chip ricotta, hazelnut syrup topped with cannoli shell crumbles

**big stack hot cakes - 10**

chef's dally whim - ask your server

**greek yogurt & fresh fruit parfait - 9**

with our house made granola & orange blossom honey drizzle

## savory stuff

served with crispy flat top house potatoes or a fresh small salad

**eggs your way - 7**

served with our house potatoes & toast

**caprese omelette - 10**

cured tomatoes, hand pulled mozzarella & fresh basil

**cheesesteak omelette - 11**

thinly sliced ribeye, fried onions & house made cheese wiz with a spicy ketchup

**chicken & waffles - 12**

warm baked waffles with a fried chicken breast & cranberry maple glaze

**THE BRICK OVEN BURGER - 10**

100% kobe beef in fresh dough and baked in our wood oven \*available julcy pink or well done\* with american cheese, onions, pickles and special sauce

**barra BLT - 9**

crispy speck with house cured tomatoes, fresh arugula & basil pesto aloll

served on toasted whole grain bread - add a fried egg for \$1

## EGGS BENNY

TWO POACHED EGGS AND OUR SAVORY HOLLANDIAISE OVER YOUR CHOICE OF:

**veggie - 10**

seasonal grilled veggies & mushrooms with grilled polenta cakes

**porky - 11**

crispy pork belly with house made focaccio

**crabby - 15**

fresh jumbo lump crabcakes with sautéed escarole & spinach

\*served with our crispy flat top house potatoes\*

## ADD A SIDE

CRISPY HOUSE POTATOES, SAUTEED SEASONAL VEGGIES, FRESH FRUIT, FRESH SMALL SALAD - \$3

APPLEWOOD SMOKED BACON, HOUSE MADE MAPLE SAGE SAUSAGE, LOCAL TURKEY BACON - \$4