

BRUNCH

Butcher Board	16
artisanal cheese, cured meats, honey	
Avocado Toast*	11
Batch Bakehouse wheat toast, poached egg, roasted tomato, mixed green salad or breakfast potatoes	
Bagel & Schmear	15
Gotham Bagel, house smoke trout mascarpone spread, radish, pickle, mixed green salad or breakfast potatoes	
Two Eggs Over Easy*	11
bacon, breakfast potatoes, Batch Bakehouse wheat toast	
Baked Eggs*	15
chorizo, polenta, peperonata, piquillo-pepper sauce, parmigiano reggiano, ciabatta	
Seasonal Omelet*	13
market vegetables, fontina, mixed green salad or breakfast potatoes	
Frittata	13
foraged mushroom, broccolini, fontina, truffle creme fraiche, mixed green salad or breakfast potatoes	
Crab Cake Benedict*	18
house english muffin, avocado, poached eggs, sambal aioli, hollandaise, mixed green salad or breakfast potatoes	
Salami Hash*	15
crispy cubed potato, salami, peperonata, poached eggs, hollandaise**, grilled ciabatta	
Lemon Ricotta Pancakes	12
blueberry, meyer lemon curd	
Ciabatta French Toast	14
peach compote, whipped cream, hazelnut, maple syrup	
House-made Buttermilk Biscuits	15
speck, fontina fonduta, breakfast potatoes	
Ney's Prime Beef Tenderloin*	20
salsa verde, eggs over easy, mixed green salad or breakfast potatoes	

SIDES

Bacon	6
Kielbasa	7
Breakfast Potatoes	6

SALADS & SANDWICHES

Mixed Greens	12
fennel, speck, citrus, poached fig, mint, basil, fig reduction, white balsamic vinaigrette	
Butter Lettuce	15
lobster, moody blue cheese, pancetta, corn, egg, smoked tomato vinaigrette	
Corned Beef & Egg Sandwich*	15
pickled cabbage, sambal aioli, focaccia, mixed green salad or breakfast potato	
8 oz. Breakfast Burger*	14
glazed donut, peperonata, fontina, fried egg, mixed green salad or breakfast potato [sub brioche bun upon request]	

PASTA

[gluten sensitive pasta available upon request]	
Rigatoni alla Carbonara*	18
house-made rigatoni, poached egg, pancetta, cracked black pepper, parmesan	
Orecchiette	17
italian sausage, spinach, tomato, pecorino	
Tagliatelle	18
ragu alla bolognese, ricotta, parmesan	
Shells & Cheese	22
lobster, hook's 3 year cheddar, breadcrumb	

PIZZA

[gluten sensitive crust available upon request]	
Breakfast Pizza*	16
sausage, spinach, onion, egg, hollandaise**	
Margherita	14
basil, roasted cherry tomato, mozzarella, tomato sauce	
Foraged Mushroom	16
taleggio, fried enoki, preserved lemon	
Roasted Chicken	15
fontina, brussels sprout, olive oil	
Shrimp and Chorizo	17
mozzarella, tomato, house-pepperoncini, cilantro	
Italian Sausage	16
mozzarella, broccolini, calabrian chili, parmesan, braised tomato sauce	
Spicy Salumi	15
soppressata, mozzarella, basil, tomato sauce	

BOOZY BRUNCH

28 PER PERSON

Assorted pastry basket
Choice of any two brunch cocktails
Choice of any entrée [brunch, lunch, or pizza]
Bottomless Colectivo Coffee or Letterbox Tea

Cocktail Carafes 24
Your choice of a carafe of Bella Frizzante or Bulleit Ritorno. [Serves 4-5 cocktails]

BRUNCH COCKTAILS & COFFEE

Fairchild Fizz	8	Lemon Capri	8
Aperol, fresh grapefruit, and house meyer lemon bitters topped with Prosecco.		Limoncello, chilled espresso, and cream, shaken and served over ice.	
Italiana '87	8	Colectivo Coffee	
St. George Botanivore Gin, sage, and lemon shaken and served up with a Prosecco float.		coffee / espresso / latte / cappuccino	
Bella Frizzante	8	Canella Bellini [750mL]	30
Brandy, red wine, and citrus served over ice and topped with Prosecco.		Imported from Italy and made with Prosecco, white peaches grown on Canella's estate, and wild raspberries.	
Bulleit Ritorno	8		
Bulleit Bourbon, Aperol, and lemon shaken and served up with a Prosecco float.			

A 19% gratuity may be added to parties of 6 or more.

* Foods served in an undercooked condition (i.e. rare, medium rare, etc.) may cause illness and will only be served upon the consumer's request. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

** Made with raw eggs.

CENTO
RISTORANTE