

ENOTECA

BREAKFAST PLATES

- Lemon and Mascarpone French Toast

Topped with whipped lemon mascarpone, berry compote, and powdered sugar. Served with either bacon or sausage and warm maple syrup

\$16
- Buttermilk Pancakes

Choice of plain, blueberry, or chocolate chip. Served with either bacon or sausage and warm maple syrup

\$16
- Enoteca Breakfast

3 eggs any style, bacon or sausage, country potatoes, sourdough toast

\$18
- California Omelet

Spinach, onion, bacon, cheddar cheese, and tomato. Served with country potatoes and sourdough toast

\$18
- Steak and Eggs

4 oz NY Strip, 2 eggs any style, country potatoes, sourdough toast

\$26
- Smoked Salmon Bagel

Whipped cream cheese, smoked salmon, dill, tomato, capers, red onion, everything bagel seasoning

\$20

ON THE LIGHTER SIDE

- Yogurt and Granola

Vanilla Greek yogurt, house-made almond granola, honey, fresh berries

\$12
- Steel Cut Oatmeal

Creamy oatmeal, brown sugar, chopped nuts, berry coulis

\$12
- Avocado Toast

Toasted sourdough, goat cheese, marinated cherry tomatoes, arugula, pickled onions, fried egg, avocado puree

\$18

SIDES

- Single Pancake

\$4
- Country Potatoes

\$5
- 2 Eggs

\$5
- Bacon

\$6
- Sausage (pork or chicken)

\$5
- Avocado

\$4
- Fresh Fruit

\$6
- Toast

\$5

JUICE

- Apple

\$4

Tomato

\$4
- Orange

\$4

Cranberry

\$4

COFFEE

- Espresso

\$4

Macchiato

\$6
- Dbl Espresso

\$6

Coffee

\$4
- Cappuccino

\$6

Hot Tea

\$6
- Latte

\$6

COCKTAILS

- Mimosa

\$12

Screwdriver

\$12
- Bloody Mary

\$12

Bellini

\$12

Executive Chef: Rachael Zollo

FOR YOUR CONVENIENCE, A 20% GRATUITY IS ADDED FOR PARTIES OF 6 OR MORE. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.