



DELICATESSENS

EGG & CHEESE CROISSANT

scrambled egg, fontina
calabrian aioli

PROSCIUTTO SANDWICH

sunny side up egg, parmesan
brioche bun

BREAKFAST BURRITO

scrambled egg, potato, pico de gallo
avocado

QUICHE

fontina, caramelized red onion, chive

SCAPECE VGF

zucchini, garlic, mint

ROASTED BEETS GF

charred oranges, beet vinaigrette

CAESAR SALAD

romaine, croutons, parmesan

BUTTER LETTUCE GF

sherry vinaigrette, radish, red onion

SEAFOOD FREGOLA

shrimp, mussels, clams, citrus-basil
vinaigrette

CUBAN SANDWICH

swiss, roast pork, dijon, ham
housemade pickles, hoagie

MUFFALETTA SANDWICH

salumi, olives, cucumber, chicories
red wine vinaigrette, ciabatta

TURKEY SANDWICH

bacon, cheddar, tomato

CAPRESE PANINO

roasted tomatoes, mozzarella
basil pesto, foccacia

BREAKFAST & LUNCH

BREAKFAST 9AM - UNTIL SUPPLIES LAST

LUNCH 11AM - 3:00PM

COFFEE & TEA REGULAR/GRANDE

DRIP COFFEE

ESPRESSO

MACCHIATO

CORTADO

LATTE

CAPPUCCINO

COLD BREW COFFEE

BLACK ICED TEA

WATERMELON ICED TEA

BOTTLED GREEN ICED TEA

MILK CHOICES

ALMOND, SOY, OAT, NONFAT, 2%, WHOLE MILK

EXTRAS

VANILLA, CHOCOLATE, CARAMEL
HAZELNUT SYRUP \$0.50

SWEETS

ASSORTED MUFFINS & SCONES

CITRUS TART

VANILLA PARISIAN FLAN

LEMON LOAF

BERRIES & CREAM VERRINE

CHOCOLATE TRIO VERRINE

TIRAMISU VERRINE

V - vegan GF - gluten free

The consumption of raw or undercooked eggs, meat, poultry, seafood for shellfish may increase your risk of food borne illness.
Kindly be sure to inform your server/bartender for any allergies or dietary restrictions.

20% Gratuity will be added to all parties of 6 or more.