

let's do BRUNCH

FROM THE BAR

GLASS \$3 | CARAFE \$12

CRÚ MIMOSA
ruffino prosecco
grovestand orange juice

BLOOD PEACH BELLINI
moscato d'asti
blood peach purée + lemon

BELLINI CIPRIANI
ruffino prosecco
white peach purée

TASTE & SHARE

AVOCADO BASIL TOAST | 10
cherry heirloom tomatoes
bufala mozzarella + evoo

GOAT CHEESE
& MASCARPONE BEIGNETS | 9
fresh ground black pepper + honey

CAESAR SALAD | 8
chilled romaine + caesar dressing
parmesan

WAGYU MEATBALLS | 10
san marzano tomato sauce
reggiano + rustic bread

SWEETS

NY STYLE CHEESECAKE | 8
blueberry sauce

TIRAMISU | 7
leghorn sauce + chocolate shavings

MOLTEN CHOCOLATE LAVA CAKE | 8
raspberry sauce

FRENCH PRESS COFFEE & DECAF | 3



MAINS

* SMOKED SALMON BOARD | 14
paesano toast + deviled eggs + lemon-basil avocado spread
pickled red onions + capers

* CRU STEAK & EGGS | 16
petit filet + scrambled eggs + heirloom tomatoes
roasted rosemary yukon potatoes

* CRÚ CRAB CAKE BENEDICT | 16
poached eggs + baby spinach + basil hollandaise + tobacco onions

SALMON PICCATA | 16
jumbo lump crab + green beans + lemon basil caper sauce

FRITTATA CARCIOFI | 14
artichokes + mushrooms + spinach + basil + mozzarella
toasted lemon panko crumbs

* These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.