

BRUNCH LOCAL | bistro

pasta . pizza . steak . wine

HEALTHY CHOICES

PINK GRAPEFRUIT BRÛLÉE gf, v
organic cane sugar

YOGURT PARFAIT gfo, v
agave nectar, granola, marinated berries

ACAI BOWL gfo, v
acai puree, mixed fruits, granola, toasted coconut

COCONUT CHIA SEED PUDDING v
almond milk, agave, fresh fruit, banana nut muffin

SMOKED SALMON AVOCADO TOAST
roasted tomato, onion, capers, wild arugula

EGG WHITE VEGGIE SCRAMBLE gf, v
tomato, mushroom, zucchini, basil

LES OEUFS

EGGS BENEDICT

***CLASSIC**
poached eggs, ham, hollandaise

***CALIFORNIA** v
poached eggs, avocado, arugula, lemon-thyme hollandaise

***FIORENTINA** v
poached eggs, spinach, artichokes, roasted tomato hollandaise

***ITALIAN BRAISED BEEF**
peppers, onions, classic hollandaise, tomato jam

OMELETTES

PROSCIUTTO gf
spinach, parmesan, wild arugula

SHORT RIB gf
braised short rib, cheddar

SPRING VEGETABLE gf, v
spinach, asparagus, artichoke, zucchini, goat cheese fondue

TUSCAN gf
sauteed kale, sausage, roasted peppers

THE DEPENDABLE gf
ham, cheese

HOUSE SPECIALTIES

STEEL CUT OATS gf, v
liquid cheesecake brûlée, coconut, fresh berries

LEMON RICOTTA PANCAKES v
fresh blueberry syrup

CLASSIC PANCAKES v
salted butter, real maple syrup

PINEAPPLE UPSIDE DOWN PANCAKE v
dutch style pancake, bourbon maple

CLASSIC FRENCH TOAST v
berries & cream, orange infused maple syrup

NUTELLA STUFFED FRENCH TOAST v
caramelized bananas, whipped cream, vermont maple

MEDITERRANEAN BREAKFAST gf, v
crispy polenta, ratatouille, basil pesto, sunnyside eggs

***MIDDLE OF THE NIGHT EGG SANDWICH**
bacon, cheddar, avocado, sriracha mayo

***CROQUE MADAME**
grilled ham & cheese sandwich, sunnyside eggs, béchamel

***BRUNCH BURGER**
eggs over easy, bacon, hollandaise, gruyère, frites

***STEAK & EGGS** gfo
skirt steak, 2 eggs any style, breakfast potatoes

***THE CHICKEN, THE EGG & A WAFFLE**
crispy chicken, white cheddar, sriracha maple

**unlimited bloody marys
or mimosas**

refills

**unlimited
moscow mules**

refills

FROM THE WOOD OVEN

*SALMON FLATBREAD

house cured salmon, goat cheese, 'everything spice', mixed greens

*SPINACH & ARTICHOKE SKILLET gfo, v

2 sunny side eggs, gruyère, parmesan, crusty bread

WILD MUSHROOM FRITTATA gf, v

lemon-thyme hollandaise, petite salad, parmesan, lemon vinaigrette

*DRUNKEN ENCHILADAS gf

tequila salsa verde, chicken, gruyère, sunnyside up eggs

LUNCH

FRENCH ONION SOUP gfo
caramelized onions, croutons, gruyère

MARKET SOUP
chef's daily inspiration

LOCAL ARUGULA SALAD gf, v
beets, goat cheese, marcona almonds, lemon vinaigrette

ROASTED BEETS gf, v
goat cheese mousse, poppy seeds, basil, raspberry vinegar

TUSCAN CHOPPED SALAD gf
chicken, avocado, tomato, blue cheese, bacon vinaigrette

***BLACKENED SALMON CAESAR** gfo
classic

TAGLIATELLE BOLOGNESE gfo
veal, pork, beef, tomato ragu

***BISTRO BURGER**
white cheddar, caramelized onions, pickles, roasted garlic aioli

CHICKEN PARMIGIANO
tomato sauce, gruyère, arugula, parmesan

SIDES

SLICED TOMATOES | BACON | SAUSAGE

HERB ROASTED POTATOES | TOAST | ENGLISH MUFFIN | FRUIT | FRITES

**Warning: these items are served raw or undercooked, or may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.*

gf GLUTEN FREE gfo GLUTEN FREE OPTION v VEGETARIAN
while we offer gluten free items, our kitchen is not completely gluten free

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FOOD & BEVERAGE
OSIO
CULINARY GROUP
ESTABLISHED 2010