

~ BRUNCH MENU ~

– Saturday and Sunday | Served 11:00 am – 3:00 pm | Featuring \$1 Bellinis and Mimosas & \$2 Bloody Marys –

~ ENTRÉES ~

eggs any style	10.50
two eggs with choice of apple smoked bacon, black forest ham, or breakfast sausage, served with breakfast potatoes and garlic bread	
eggs benedict	12.50
two poached eggs on toasted english muffin with black forest ham and hollandaise sauce, served with breakfast potatoes	
create your own omelet	11.95
black forest ham, fontina cheese, parmesan cheese, spinach, mushrooms, onions, fresh tomatoes, served with breakfast potatoes and garlic bread	
penne omelet	12.50
egg white omelet filled with spinach and mushrooms with tomato sauce, served with seasonal fruit	
shrimp cocktail omelet	12.50
filled with baby shrimp and asparagus topped with cocktail sauce, served with breakfast potatoes and garlic bread	

breakfast pizza	12.00
topped with egg, breakfast sausage, mozzarella cheese, provolone cheese, green onions, and fresh tomatoes	
traditional waffle	9.50
served with fresh strawberries, bananas, and whipped cream	
savory waffle	12.50
our traditional waffle filled with bacon, mozzarella, parmesan, and jalapeno, topped with a sunny side up egg and hollandaise sauce	
lox and bagel	12.50
with cream cheese, sliced tomatoes, red onions, capers, and egg	
vanilla french toast	10.50
served with whipped mascarpone and mixed berry compote	
penne hash	13.00
two poached eggs served on a bed of potatoes, breakfast sausage, bell peppers, and pomodoro sauce, topped with hollandaise sauce and served with garlic bread	

~ SIDES ~

breakfast potatoes	3.50
apple smoked bacon	3.50

black forest ham	3.50
breakfast sausage	3.50

~ DRINK MENU ~

~ COCKTAILS ~

Blackberry Mule	10.00
vodka, crème de cassis, ginger beer, lime, blackberries	
Blood Orange Margarita	10.00
tequila, blood orange puree, triple sec, agave, lime juice	
Cucumber Mint Gimlet	10.00
gin, elderflower liqueur, cucumber, mint, lime juice	
Amaretto Sour	11.00
amaretto, bourbon, lemon juice, simple syrup	

~ WHITE WINES ~

sparkling	
Ruffino Prosecco.....	8.00 32.00
Gloria Ferrer "Private Cuvee".....	40.00
italian whites / alternative whites	
Chateau de Berne "Impatience" Rose, Provence.....	12.00 48.00
Alois Lageder "Riff" Pinot Grigio, Delle Venezie.....	32.00
Masi "Masianco" Pinot Grigio.....	9.00 36.00
Aiaa Vecchia Vermentino, Tuscany.....	9.00 36.00
Casa Lapostolle Sauvignon Blanc.....	32.00
Dr Loosen "L" Riesling, Germany.....	9.00 34.00
Vavasour Sauvignon Blanc, Marlborough, NZ.....	9.00 40.00
Duckhorn Decoy Sauvignon Blanc, Sonoma.....	11.00 45.00
chardonnay	
Chateau St. Jean, Sonoma.....	8.00 36.00
Rodney Strong Chalk Hill.....	10.00 40.00
Chalk Hill, Sonoma Coast.....	45.00
Sonoma Cutrer, Russian River.....	13.00 52.00

~ BEERS ~

domestic	
Coors Lite, Bud Light, Michelob Ultra Light.....	4.50
imported	
Moretti, Peroni, Stella Artois.....	5.50
Shiner Bock, Deep Ellum IPA.....	5.50
Revolver "Blood and Honey".....	6.00

~ RED WINES ~

italian reds	
Banfi Chianti.....	8.00 32.00
La Quercia Montepulciano D'Abruzzo.....	9.00 40.00
Borgo Scopeto Chianti Classico.....	10.00 40.00
Tenuta Sant'Antonio Valpolicella "Ripasso".....	11.00 49.00
Antinori "Il Bruciato" Cab/Merlot/Syrah, Bolgheri.....	62.00
Il Borro Toscana Tuscany.....	80.00
Col D'Orcia Brunello di Montalcino.....	95.00
pinot noir	
Block Nine, California.....	9.00 34.00
Cline, Sonoma Coast.....	40.00
Argyle, Willamette Valley, OR.....	13.00 54.00
Belle Glos "Las Alturas", Santa Lucia Highlands.....	76.00
cabernet / alternative reds	
Seven Falls Wahluke Slope Cabernet, WA.....	9.00 36.00
J Lohr Cabernet Paso Robles.....	10.00 40.00
Katherine Goldschmidt, Cabernet Alexander Valley.....	12.00 48.00
Halter Ranch Cabernet, Paso Robles.....	59.00
Mount Veeder Cabernet, Napa Valley.....	80.00
Ferrari Carano "Siena", Sonoma.....	52.00
Trivento "Golden Reserve" Malbec.....	12.00 48.00
Seghesio Zinfandel, Sonoma.....	12.00 52.00
Drumheller Merlot, WA.....	9.00 36.00

~ BEVERAGES ~

Espresso.....	3.50
Cappuccino.....	3.95
Tea & Coffee (complimentary refills).....	2.75
Soft Drinks (complimentary refills).....	2.75
Bottled Water (1/2 liter Panna or Pellegrino).....	3.95
Bottled Tea.....	4.25
Dublin Sodas (Cherry Limeade, Orange Dream, Retro Grape).....	4.99
St. Arnold Root Beer.....	3.50

LOMBARDI FAMILY CONCEPTS