

~ BRUNCH MENU ~

– Saturday and Sunday | Served 10:00 am – 3:00 pm | Featuring \$1 Bellinis and Mimosas & \$1 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	

~ WHITE WINES ~

sparkling		
Ruffino Prosecco.....	8.00	32.00
Gloria Ferrer "Private Cuvee".....	40.00	
Mumm Napa Rose.....	49.00	
italian whites/ alternative white		
Chateau de Berne "Impatience" Rose, Provence.....	12.00	48.00
Alois Lageder "Riff" Pinot Grigio, Delle Venezie.....	8.00	32.00
Masi "Masianco" Pinot Grigio.....	9.00	36.00
Argiolas Vermentino, Sardegna.....	44.00	
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, Michelob Ultra Light.....	4.50
imported	
Moretti, Peroni, Stella Artois.....	5.50
Shiner Bock, Deep Ellum IPA.....	5.50

~ 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 Guado Al Tasso "Il Bruciato", Bolgheri.....	62.00	
Il Borro Toscana.....	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
JLohr Cabernet Paso Robles.....	10.00	40.00
Katherine Goldschmidt Cabernet, Alexander Valley.....	12.00	48.00
Mount Veeder Cabernet, Napa Valley.....	75.00	
Ferrari Carano "Siena", Sonoma.....	12.00	52.00
Trivento "Golden Reserve" Malbec.....	12.00	48.00
Seghesio Zinfandel, Sonoma.....	52.00	
Skyfall Vineyard Merlot, Columbia Valley, WA.....	10.00	40.00

~ 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