

Weekend Brunch & Lunch

APPETIZERS

BLOODY MARY

w/fried prosciutto
regular or spicy 5.00

MIMOSA

spanish cava, orange juice 5.00

ROSEMARY FLATBREAD

w/olive oil & sea salt 4.99

MEATBALLS

w/marinara--pork 8.99 lamb 10.99

SMOKED TROUT PLATE

house-smoked carolina rainbow trout,
capers, red onion, mascarpone, hard-
boiled egg w/crostini 10.99

FRESH FRUIT & CHEESE

variety plate 6.99

TOASTED BAGUETTE

fresh from wheatfields with iwig
butter & nutella-or-apricot
preserves 4.99

SALADS & SOUP

GRILLED STEAK SALAD

entrée size dish w/greens, maytag
blue, red wine vinaigrette, red onion
14.99

APPLE & PECAN

shaved apple, fennel, baby arugula,
toasted pecans, parsley vinaigrette
7.99

GREEN SALAD

mixed lettuces, goat cheese, radish,
herbed sherry, olive oil 5.99

CAULIFLOWER SOUP

cup 4.00 / bowl 7.50

VEGETABLES

broccoli w calabrian chiles 5
blistered cauliflower 5
roasted potatoes 3

18% gratuity added to parties of 5 +
no checks are accepted

BRUNCH PLATES

TWO EGGS

w/potatoes & crostini and your
choice of house-cured bacon or duroc
link sausage 9.99

PIG IN A BLANKET

dijon, sauerkraut & maple syrup 7.99

SEVEN DOLLAR DONUTS

these 'ricotta frittelle' are rich
little donuts served with calvados
crème anglaise

CHICKEN-FRIED PORK STEAK

house-butchered duroc pork steak,
potatoes, gravy & two fried eggs 13.99

WAFFLE

buttermilk or whole-grain w/real
maple syrup, iwig butter and fresh
fruit 6.99 *put an egg on it 1.99*

QUICHE OF THE DAY 7.99

THREE MEAT SPECIAL

porchetta, house-cured bacon & duroc
link sausage w/two fried eggs &
potatoes 15.99

SAUSAGE & BEANS

grilled duroc link sausage, slow
cooked cannellinis with a poached
egg & mascarpone 8.99

SMOKED TROUT BENEDICT

crispy chickpea cakes topped
w/house-smoked rainbow trout, two
poached eggs, hollandaise, capers &
red onion & fruit 11.99

HAM & EGG PANINI

house-cured ham w/provolone and a
fried egg on schiachiatta bread 7.99

BISCUITS & GRAVY 6.99

CREEKSTONE STEAK & EGGS

all-natural black angus beef w/two
eggs & potatoes 17.99

SIDE ORDERS

pork link sausage 2.99
house smoked bacon 2.99
house-cured ham 2.99
porchetta 3.99
crostini 1.49
nice biscuit 1.99
one egg 1.99

SANDWICHES

add chips for \$1

MEATBALL SUB

marinara & provolone on baguette
8.99

CHICKEN SALAD

vesecky farms chicken, sun-dried
tomato, capers, red onion, olive oil,
toasted rye 7.99

HOUSE PASTRAMI

house-cured pastrami (made with
creekstone all-natural beef brisket)
on rye with whole grain mustard 8.99
add sauerkraut \$1

PIZZA

BACON & TWO EGG

w/goat cheese 10.99

SAUSAGE

housemade sausage w stracchino
cheese 10.99

SOPPRESSATA

our housemade soppressata, fresh
mozzarella, spicy calabrian chiles
10.99

FOUR CHEESE

fresh mozz, ricotta, stracchino &
goat cheese w tomato sauce 9.99

PASTA

SPAGHETTI & MEATBALLS

choose pork 11.99 or lamb 13.99

LASAGNA BOLOGNESE

layers of housemade pasta, béchamel
and meat ragu 12.99

SPAGHETTI CARBONARA

house-cured bacon, egg, pecorino
romano, cracked black pepper 10.99

Chef Michael Beard

consuming undercooked or raw eggs, poultry, seafood or
meat can increase the risk of foodborne illness