

☐☐ BRUNCH ☐☐



☐☐ STARTERS ☐☐

Cinnamon Bun

CREAM CHEESE ICING 8.95

Fresh Fruit Platter

WATERMELON, CANTALOUPE, HONEYDEW,
GRAPES, ORANGE & BERRIES 15.95

Dutch Baby

CUSTARDY PANCAKE, LEMON ZEST & BLUEBERRIES 11.95

Chocolate Zucchini Cake

CHOCOLATE GANACHE, ZUCCHINI CAKE, CHOCOLATE
SAUCE & BERRY COULEE 11.95

☐☐ EGGS ☐☐

Avocado Toast

WHOLE GRAIN TOAST, POACHED EGGS, ZA'ATAR, &
SALAD WITH CASHEW DRESSING 14.95

Ham & Eggs

SCRAMBLED EGGS, SKILLET POTATOES, TOAST
& BROWN SUGAR GLAZE 14.95

Quiche

BACON, SWISS CHEESE, ONIONS, GREENS & EVOO 14.75

Giambotta

SCRAMBLED EGGS, CHICKEN SAUSAGE, SWEET PEPPERS,
ONIONS, POTATOES & TOAST 15.75

Eggs Florentine Open Face Sandwich

BAGUETTE, SCRAMBLED EGGS, SPINACH, FONTINA,
GARLIC, POMODORO & SKILLET POTATOES 15.75

JT's Breakfast Sandwich

ENGLISH MUFFIN or CROISSANT,
SAUSAGE or APPLEWOOD SMOKED BACON,
TWO FRIED EGGS, CHEDDAR CHEESE
& FRESH FRUIT CUP 14.95

Prime NY Strip & Eggs

CHOICE OF EGGS, MUSHROOMS, SKILLET POTATOES,
TOAST & JT'S STEAK SAUCE 22.95

Eggs Benedict

CANADIAN BACON or CRAB CAKES,
ENGLISH MUFFIN, POACHED EGGS,
SKILLET POTATOES & HOLLANDAISE 17.95 / 19.95

☐☐ MAINS ☐☐

Roasted Leg of Lamb Hash

YUKON GOLD POTATOES, CARAMELIZED ONIONS,
MUSHROOMS, FRIED EGGS & TOAST 16.95

Old School Burger

CHEDDAR, LETTUCE, TOMATO, ONION,
BRIOCHE BUN, HENRY'S SECRET SAUCE
& FRENCH FRIES 16.95

Belgian Waffle

SEASONAL FRUIT 14.75

Grilled Jumbo Shrimp Caesar

ROMAINE HEARTS, CROUTONS, WHITE ANCHOVY
& GARLIC ROMANO DRESSING 21

Souvlaki Salad

CHICKEN or TENDERLOIN,
MIXED GREENS, TOMATOES, ONIONS, FETA,
PITA & DILL DRESSING 17.50 / 21.00

Barbeque Shrimp & Grits

APPLEWOOD BACON, POACHED EGGS,
WHITE CHEDDAR & SCALLIONS 18.75

☐☐ WOOD OVEN PIZZA ☐☐

Breakfast Pizza

BACON, EGGS, SAUSAGE, CHEDDAR, MOZZARELLA &
SWEET PEPPERS 19

Margherita

FRESH MOZZARELLA, BASIL & TOMATO FRESCA 19

Pepperoni

GREEN OLIVES, OREGANO & POMODORO 19

☐☐ MILKSHAKES ☐☐

Chocolate

7.95 ☐ ADD SOLERNO BLOOD ORANGE 12.95

Vanilla

7.95 ☐ ADD CHAMBORD 12.95

Coffee

7.95 ☐ ADD FOUR ROSES BOURBON 12.95

Please No Substitutions

*Parties of 8 or more may be subject to
an automatic 20% gratuity*

BRUNCH



COCKTAILS

WINE BY THE GLASS

fiore peach vodka, strawberry, lemon juice, st.germain	12.50
garden gimlet gin, cucumber & basil syrup, lime bitters	12.50
parasol tequila, lime, dragon fruit syrup, hellfire bitters	12.50
at pits end journeyman cherry infused whiskey, lemon juice, simple syrup & fee foam	12.50
sicilian mule bourbon, cynar, lemon juice & ginger beer	12.50
sbagliato limone limoncello, bianco vermouth, lemon bitters & prosecco	12.50
you're the spritz aperol, orange vodka, grapefruit juice, prosecco	12.50

N/A COCKTAILS

strawberry soda strawberry simple syrup, lemon juice, soda water	8.50
amalfi spritz st.agrestis, phony negroni, grapefruit juice & soda water	8.50
cucumber cooler cucumber basil syrup, lime juice & fever tree cucumber tonic	8.50

BEER

DRAFT BEER		
[big ditch] hayburner, amer. ipa	7.2%	7.95
[other half] green city, DDH ipa	7.0%	8.95
[collective arts] life in the clouds IPA	6.2%	10.00
[peroni] lager	5.1%	7.75
[stella artois] lager	5.0%	7.95
[allagash] white, witbier	5.2%	8.75
[ebc] blueberry, wheat beer	4.8%	7.75
season draft(s)		mkt

BOTTLES/CANS

labatt blue//labatt blue light	4.75
budweiser//bud light//michelob ultra	4.75
coors light//miller light//molson	4.75
birra moretti//southern tier ipa	5.95
corona//daura damm//heineken//heineken 0.0	5.95
founders all day ipa//amstel light//	6.50
black bird dry cider	6.75
guinness	7.95
high noon [grapefruit//peach]	8.25

SPARKLING	<u>glass</u>	
lamberti brut, italy	split 10	
chandon napa, brut calif.	split 12	
conquilla cava brut, spain (90pt)	8.50	
cleto chiarli vecchia lambrusco, italy	8.00	
WHITE	<u>glass</u>	<u>halfer</u>
chardonnay eshcol trefethen, calif. 2020	12.50	18.75
sauvignon blanc kono, new zealand 2021 (91pt)	8.50	15.75
pinot grigio circa, italy 2020	8.00	12.00
soave gini "classico", italy 2021 (90pt)	9.50	14.25
riesling forge cellars, new york 2019 (91pt)	11.00	16.50
dr.thsnisch, mosel 2020 (93pt)	9.50	14.25
rose chateau miraval, france, 2020 (90pt)	12.75	19.25
jumilla "olivares rosado", 2021 (91pt)	8.50	12.75
RED WINE	<u>glass</u>	<u>halfer</u>
tuscan blend antineri, italy 2019 (92pt)	9.25	13.75
chianti classico felsina, italy 2019 (94pt)	12.50	18.75
barbera marchesi di barolo, italy 2019 (90pt)	9.50	14.25
cabernet twenty rows reserve, napa 2020	14.50	21.75
pinot noir ramsay, calif. 2020 (92pt)	11.50	17.25
zinfandel turley "juvenile", calif 2019 (92pt)	13.00	19.50
malbec sottano "reserva", argentina 2019 (92pt)	11.00	16.50

NON-ALCOHOLIC

lurisia spring water	3.5 / 5.95
lurisia sparkling spring water	3.5 / 5.95
san pellegrino grapefruit •orange •blood orange •limonata•	3.50
coke products coke•diet coke•cherry coke•sprite•lemonade root beer•ginger ale• •gold peak sweet tea •gold peak unsweet tea	2.95