

BRUNCH MENU

STARTERS AND SOUPS

SEASONAL PARFAIT (V) 8

Greek Yogurt, Granola, Seasonal Fruits and Nuts, Local Honey

CINNAMON ROLL (V, NF) 10

House-Made, Cream Cheese Icing, Fresh Berries

JAZZBOLINE WINGS (GF, NF) 17

Buffalo Style, Celery, Bleu Cheese Dressing

SHRIMP COCKTAIL (GF, LF, NF) 18

Jumbo Shrimp, Cocktail Sauce, Lemon Twist

CHARCUTERIE (NF) 34

Chef's Daily Selection of Artisan Meats and Local Cheeses, Fresh Grapes, Pickled Vegetables, Poached Pear, Orange Marmalade, House-Made Crackers

CALAMARI (NF) 16

Fresno Peppers, Citrus Dip

WARM OLIVE MEDLEY (GF, V) 8

Sundried Tomatoes, Feta, Caperberries

FRENCH ONION SOUP (NF) 11

Classic Preparation with Aged Provolone, Alpine Gruyere and Focaccia Crouton

SOUP OF THE DAY

Chef's Daily Creation. Market Price.

FROM THE GARDEN

MIXED GREENS SIDE SALAD (GF, LF, NF) 10

Heirloom Tomatoes, Red Onion, Avocado, Cucumber, White Balsamic Dressing

SPINACH SALAD 15

6 Minute Egg, Grilled Poached Pear, Toasted Pine Nuts, Bacon, Flat #12 Mushrooms, Warm Bacon Vinaigrette

CAESAR SIDE SALAD (NF) 11

Fresh Chopped Romaine, House-Made Croutons, Lemon Parsley Dressing, White Anchovy, Parmesan

ROTISSERIE CHICKEN & MIXED GREENS (GF, LF, NF) 17

Heirloom Tomatoes, Red Onion, Avocado, Cucumber, White Balsamic Dressing

CITRUS FENNEL SALAD (NF, GF, V) 16

Radicchio, Shaved Fennel, Pomegranate, Orange and Grapefruit Supreme, Crispy Chickpeas, Crumbled Feta, Citrus Mint Vinaigrette

SALMON & GRAINS (NF) 18

Flaked House Smoked Salmon, Arugula, Crispy Leeks, Red Quinoa, Farro, Aged Feta, Roasted Artichoke, Red Onion Caper Vinaigrette

WELCOME THE DAY

Upgrade with a Cup of Fruit, Side of Bacon or Sausage Links 4 ◀ Side of Breakfast Potatoes 4

EGGS BENEDICT (NF) 14

Prosciutto, Farm Eggs, Hollandaise, English Muffin, Breakfast Potatoes, Side Citrus Salad

CRAB CAKE BENEDICT (NF) 26

House-Made Crab Cakes, Farm Eggs, Saffron-Hollandaise, Breakfast Potatoes, Side Citrus Salad

STEAK AND EGGS (GF, LF) 26

4oz. Filet Mignon, Breakfast Potatoes and Cipollini Onion Hash, Heirloom Tomato, Choice of Eggs

SALMON AVOCADO TOAST WITH SUNNY SIDE-UP FARM EGGS (LF) 16

9-Grain Toast, Avocado, Flaked Salmon, Pickled Red Onion, Sea Salt, Lime, Breakfast Potatoes, Side Citrus Salad

SHRIMP AND LOBSTER HASH (GF) 26

Shrimp and Lobster Meat, Yukon Gold and Sweet Potatoes, Poblano Peppers, Sweet Onions, Fire Roasted Salsa, Scramble Eggs, Saffron Hollandaise

CHEF'S DAILY PANCAKES 13

Chef's Daily Crafted Creation

FRENCH TOAST 14

Chef's Daily Crafted Creation

CHEF'S DAILY FRITTATA (GF) 14

Chef's Daily Crafted Creation, Breakfast Potatoes, Side Citrus Salad

BRICK OVEN FLATBREADS

SUNRISE FLATBREAD 15

Scrambled Eggs, Chopped Bacon, Caramelized Onions, Cheddar Cheese, Roasted Red Peppers, Chives, Chipotle Aioli

FUNGI (V) 17

Local Flat #12 Mushrooms, Caramelized Onions, Roasted Garlic, Ricotta, Truffle Oil, Shaved Parmesan, Preserved Lemon

WINTER COUNTRYSIDE 17

Onion Jam, Coppa Piccante, Arugula, Red Wine Poached Pear, Local Bleu Cheese, Toasted Pecans

KIPPERED SALMON (NF) 18

Dough Baked with Everything Seasoning, Flaked House Smoked Salmon, Arugula, Lemon Dill Cream Cheese, Capers, Pickled Red Onion

HANDHELDS

Served With House-Made Chips and Pickles

Upgrade with a Side of: Hand-cut Fries 4 ◀ Sweet Potato Fries or Truffle Fries 6

BRUNCH BURGER (NF) 18

Brioche Bun, Bacon Jam, Cheddar Cheese, Sunny Side Up Egg, House-Made Jalapeño Ketchup, Lettuce, Tomato, Red Onion

PRIME WECK SLIDERS (NF) 18

Prime Rib, Brioche, Kimmelweck, Horseradish, Pickles

VEGETARIAN BURGER (V, NF) 16

Black Bean, Corn, Quinoa, Mushroom and Pepitas Burger, Lettuce, Tomato, Avocado, Lime Crema, Onion, Brioche Bun

INDULGENCES

CRÈME BRULEE 10

Chef's Daily Creation.

CHOCOLATE DECADENCE (GF) 10

Rich Chocolate Flourless Torte, Topped with Orange Chocolate Ganache

FRANK AND DOLLY'S HOUSE-MADE ICE CREAM (GF) 6

Chocolate or Vanilla

LAYERED CHOCOLATE & RASPBERRY CAKE (NF) 12

Layered Chocolate Cake with Raspberry Coulis, Fresh Berries, Whipped Cream

WINE LIST

SPARKLING/ROSÉ

Chandon Brut 375ml, California	BTL 25
La Vieille Ferme Sparkling, France	9, BTL 34
M. Chapoutier Marius, France, 2018	9, BTL 34
Caposaldo Prosecco, Italy	10, BTL 36
Chandon Brut 750ml, California	BTL 40
Chandon Rosé, California	BTL 48
Taittinger Reims Brut Champagne 375ml	BTL 59

MOSCATO/RIESLING

Agness, Finger Lakes, NY, 2018	11, BTL 40
Chateau Ste. Michelle, Columbia Valley, WA, 2018	BTL 32
Dr. Konstantin Frank, Dry Riesling, Finger Lakes, NY, 2020	BTL 46
Seven Daughters, Moscato, 2019	9, BTL 32

PINOT GRIGIO

Cavit, Trentino, Italy, 2019	BTL 36
Due Torri, Friuli, Italy, 2018	8, BTL 30
Livio Felluga, Friuli, Italy, 2016	BTL 58
Santa Margherita, Trentino, Italy, 2019	BTL 62
Terlato, Friuli, Italy, 2016	11, BTL 40

SAUVIGNON BLANC

Auspicion, California, 2018	8, BTL 30
Groth, Napa, 2018	BTL 44
Jean-Paul Balland Sancerre, Loire, France, 2019	BTL 44
Stonestreet, Alexander Valley, 2018	BTL 44
La Poussie Sancerre, Loire, France, 2017	BTL 67
Trincherro, Napa Valley, 2018	BTL 48
Whitehaven, Marlborough, 2019	12, BTL 42

CHARDONNAY

Auspicion, California, 2018	8, BTL 30
Carmel Road, Chardonnay, Monterey	9, BTL 32
De Loach, Russian River, 2018	BTL 42
Duckhorn, Napa Valley, 2017	BTL 50
Ferrari Carano, Sonoma, 2018	BTL 48
La Crema Monterey, Monterey, 2018	13, BTL 48
Louis Jadot, Burgundy, France 2018	11, BTL 40
Hartford Court, Russian River 2019	BTL 42
Rodney Strong, Sonoma, 2016	BTL 48
Saintsbury, Carneros, 2015	BTL 73
William Fèvre Chablis, Burgundy, France, 2018	BTL 57

ZINFANDEL

Duckhorn, Decoy, Napa Valley, 2017	BTL 52
Ghost Block, Oakville, 2016	BTL 52
Orin Swift, 8 Years in the Desert, California, 2019	BTL 72
Mount Peak, Rattlesnake, Sonoma, 2015	BTL 48

MERLOT

C&B Merlot, California, 2019,	10, BTL 36
Markham, Napa Valley, 2016	BTL 42
Rutherford Hill, Napa, 2015	15, BTL 45
Trefethen, Napa, 2016	BTL 73

PINOT NOIR

Clos Du Val, Carneros, 2016	BTL 68
David Bruce, Russian River, 2017	BTL 80
Erath, Oregon, 2018	11, BTL 40
Etude, Carneros, 2017	BTL 70
Flowers, Sonoma, 2018	BTL 95
J Vineyards, Pinot Noir, Monterey, 2019	9, BTL 34
Julia James, California, 2019	8, BTL 30
La Crema, Sonoma, 2017	BTL 44
MacMurray Ranch, Central Coast, 2017	13, BTL 48
Joel Gott, Oregon 2018	BTL 59
Penner Ash, Willamette Valley, 2016	BTL 68
Talbott Kali Hart, Monterey, 2017	BTL 50
Hartford Court, Russian River 2019	BTL 69

CABERNET SAUVIGNON

Auspicion, California, 2018	8, BTL 30
Chimney Rock, Stags Leap District, Napa, 2018	BTL 140
DAOU, Paso Robles, 2018	15, BTL 56
Duckhorn Decoy, Napa, 2018	14, BTL 52
Josh Cellars, California, 2018	11, BTL 40
Louis M. Martini, Sonoma, 2016	BTL 65
Mount Veeder, Napa, 2017	BTL 79
Orin Swift, Palermo, Napa, 2019	BTL 68
Provenance, Napa, 2015	BTL 76
Stonestreet, Alexander Valley, 2016	BTL 75

RED BLENDS / MALBEC

Anticura, Malbec, Argentina, 2018	12, BTL 44
Estancia, Paso Robles, 2016 Meritage Reserve	BTL 54
Orin Swift, Locations, Red Blend, California	8, BTL 32
Paraduxx, Napa, 2016	BTL 85
Ruca Malen Malbec, Mendoza, Argentina, 2018	BTL 40
The Prisoner, Red Blend, Napa, 2018	BTL 88
The Seeker, Red Blend, Mendoza, Argentina, 2019	10, BTL 36

OLD WORLD RED

Allegrini Palazzo della Torre, Vento, Italy 2015	BTL 48
Banfi Chianti Superiore, Tuscany, Italy, 2017	9, BTL 32
Brancaia Ilatria, Tuscany, Italy, 2016	BTL 72
Carpineto Dogajolo Russo, Tuscany, Italy, 2018 ..	10, BTL 36
El Coto Crianza, Rioja, Spain, 2016	10, BTL 36
Ruffino, Chianti Classico Reserva Ducale, Gold, Tuscany, Italy 2016	BTL 79
Louis Jadot Bourgogne, France, 2016	BTL 49
Ratti Barolo Marcanesco, Piedmont, Italy, 2016	BTL 60
Riunite Lambrusco, Puglia, Italy, NV	BTL 30
Terra di Monteverro, Tuscany, Italy, 2012	BTL 69
Viberti Barolo Nebbiolo, Piedmont, Italy, 2015	BTL 74

Vintages and availability subject to change.

Call to Place Your To-Go Order: 716-839-2220

Dinner Hours: Tues–Thurs, 5pm - 9pm; Fri–Sat, 5pm–10pm
Sunday Brunch: 10am - 2pm | Happy Hour: Tues–Fri, 4pm–6pm