

## Brunch: \$25

- **First Course:**
  - Umbria Toast, Croque Monseieur
- **Second Course:**
  - P.R.E.A.M. Bowl, Classic Remix, Meatball Shakshouka
- **Third Course:**
  - Ricotta Fritters, Cast Iron Sticky Break, Panettone French Toast

*For \$12, Add a Chef's Charcuterie, Table Cheese, or Bounty Board*

## Lunch: \$30

Upgrade to \$40 to include wine pairings!

- **First Course:** paired with Das Gute Gruner Veltliner 3oz
  - Crispy Cauliflower, Meatballs & Goat Cheese, Skewers
- **Second Course:** paired with Stagedive Pinot Noir 3oz
  - Bruschetta Board, Nine Iron, Vegetarian
- **Third Course:** paired with Intuicion Sparking Rose 3oz
  - Chocolate Bouchon, Crème Brulee, Salted Caramel Sundae

*For \$12, Add a Chef's Charcuterie, Table Cheese, or Bounty Board*

## Dinner: \$35

Upgrade to \$55 to include wine pairings!

- **First Course:** paired with Das Gute Gruner Veltliner 3oz
  - Crispy Cauliflower, Meatballs & Goat Cheese, Skewers, Shrimp Scampi, Smoked Salmon
  - +
  - Soup of the moment, Hannah's Field, Caesar Salad, Brussel Sprouts Salad
- **Second Course:** paired with Stagedive Pinot Noir 3oz
  - Bruschetta Board, Nine Iron, Vegetarian, Chicken & Mozzarella, Prosciutto & Brie
- **Third Course:** paired with Intuicion Sparking Rose 3oz
  - Chocolate Bouchon, Crème Brulee, Salted Caramel Sundae

*For \$12, Add a Chef's Charcuterie, Table Cheese, or Bounty Board*