

Weekend Brunch & Lunch

APPETIZERS

BLOODY MARY

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-house jam 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 6.99

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, 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