

THANKSGIVING BRUNCH \$75

CHOOSE 2 ITEMS,
ONE (1) FIRST COURSE
& ONE (1) SECOND COURSE

Enjoy Your Brunch with a
Complimentary Glass of Prosecco
or Mimosa and A basket of Mini
Muffins for the Table.

BRUNCH UPGRADES

EXTRA SIDES TO SHARE

FOR THE TABLE \$12 EACH

*golden mashed potatoes

*crispy bruxelles sprouts

*green bean casserole and bacon

*creamy polenta

*truffled french fries

*Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses, especially if you have a special medical condition. Alert your server if you have special dietary requirements.

FIRSTCOURSE

*FARM EGGS

EACH FARM EGG DISH COMES WITH

BREAKFAST POTATOES

TEXAS HUEVOS

scrambled eggs, tomatoes, jalapeno green chili, onion

OMELETTE

(any three items)
spinach, tomatoes, onions, peppers, mushrooms, jalapeno, mozzarella cheese, cheddar cheese, goat cheese, swiss cheese

SPECIALTIES

SMOKED SALMON PLATE

cold smoked salmon, capers, eggs, onion, crème cheese

AVOCADO TOAST

two eggs scrambled on top of a toasted bagel, avocado, radishes

EGG BENEDICT

sous vide eggs, english muffin, ham, hollandaise sauce, side of breakfast potatoes

SECONDCOURSE

PASTE & RAVIOLI

CAVATELLI BEEF BOLOGNESE

akaushi beef bolognese sauce, roasted garlic

POTATO GNOCCHI POMODORO

fresh tomato, garlic and basil sauce

VEGAN BUTTERNUT SQUASH RAVIOLI

roasted garlic, fresh tomato sauce

CORN RAVIOLI AND SHRIMP

roasted corn ravioli, sauteed shrimp, cream sauce

*ENTREES

SHORT RIBS AND POLENTA

akaushi short ribs braised in barolo, maple syrup glazed heirloom carrots, cheesy polenta

CHILEAN SEABASS

vegetable caponata, white wine sauce

BRUNCH SPECIALS

TRADITIONAL TURKEY

breast or dark meat, mashed potatoes, cornbread stuffing, cranberry jelly, carrots, gravy

DUCK LEG CONFIT

cheesy polenta, bacon-green bean casserole

PANINO & PIZZA

SMOKED SALMON & EGGPLANT PANINO

focaccia, smoked salmon, fresh mozzarella, breaded eggplant
Choice of French Fries, Fruit or Salad

PIZZA AND MEATBALLS

12" with oregano pizza sauce, mozzarella, beef meatballs

BREAKFAST SWEETS

YOGURT PARFAIT

granola, berries, yogurt

FROM THE GRIDDLE

FLUFFY PANCAKE

maple syrup

BELGIAN WAFFLE

maple syrup

SOUP & SALADS

CEAMLESS BUTTERNUT SQUASH

SOUP VG GF
roasted butternut squash

MUSHROOM SOUP

mushroom bruschetta

GREEN SALAD VG GF

cherry tomatoes, lettuces, cucumber, vinaigrette

CAESAR SALAD

petite romaine, fresh parmesan, garlic croutons

*CHEF’S STARTERS

CHEESE AND CHARCUTERIE

local goat cheese, manchego, salami and prosciutto parma, served with olive bread, pickles and giardiniera

CREAMY BURRATA

grilled olive bread, cherry tomato salad

BACON, ONION AND

SMOKED SALMON QUICHE

puff pastry, bacon, onion, smoked salmon

KALE & QUINOA BOWL VG GF

kale, quinoa, chickpeas, dry cranberries



BUBBLES

PROSECCO ZERO Peninsula Zero, DOC	16 59
PROSECCO Italian Sparkling, Veneto	14 54
ROSÉ Italian Sparkling Rosé, Veneto	14 54
MOSCATO D'ASTI Sparkling Moscato, Piemonte	12 52
CHAMPAGNE Madame Zero, Blanc de Blanc, Premier Cry Village Vertus	30 155
CHAMPAGNE Nicolas Feuillatte Brut, Épernay	26 110
CHAMPAGNE Laurent-Perrier Brut, Reims, NV. 187ml	39

WHITE WINE & ROSÉ

PINOT GRIGIO Borgo Palazzi, Friuli, Italy	12 48
SAUVIGNON BLANC Le Coeur de la Raine, Loire, France	18 85
CHARDONNAY Tormaresca, Puglia, Italy	14 56
CHARDONNAY Joel Gott, Napa Valley	15 55
VERMENTINO Cantine Silvestri, Collio, Italy	12 48
ROSÉ Club 44, Provence	14 54

RED WINE

PINOT NOIR Carmel Road, Central Coast	14 49
CABERNET SAUVIGNON Muirwood, Arroyo Seco, California	15 62
BORDEAUX Mary Tylor Rouge, France	17 54
NEBBIOLO No Name, Langhe, Piemonte	28 139
AMARONE DELLA VALPOLICELLA Benedetti, Verona, Italy	29 175
BRUNELLO DI MONTALCINO Corte Dei Venti, DOCG, Montalcino	29 175

COCKTAILS

GRANDUCA REFRESHER "MOCKTAIL" Cranberry Juice Grapefruit Juice Sprite Grenadine	10
NEGRONI GIORGIO'S SIGNATURE COCKTAIL Bombay Sapphire Gin Campari Vermouth Martini e Rossi Orange Slice	16

BRUNCH CLASSICS

TEXAS BLOODY MARY Texas Vodka Tomato Tajin	15
PUMPKIN SPICE MULE vodka apple cider ginger bear pumpkin spice cinnamon	16

MANZONI SPRITZ St. Germaine Prosecco Lemon Club Soda	15
ITALIAN OLD FASHIONED Maker's Mark Fernet Branca Grapefruit Bitters Brandied Cherries	16
TEQUILA MARGARITA El Jimador Tequila Triple Sec Orange Lime	16
MIMOSA Orange or Grapefruit	15
MULLED WINE Red Wine Fresh Fruit	14

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