



M E D I T E R R A N E O

BRUNCH

- Scrambled egg, grilled andouille sausage and cheese wrap, breakfast potatoes 16
- Lemon avocado toast with smoked salmon and sliced red onion 15
- Smoked salmon, roasted cauliflower, poached eggs, crostino, citrus hollandaise 21
- Wood oven roasted egg white frittata, wild mushroom, cauliflower, and goat cheese 15
- Sliced strip steak and scrambled eggs, white cheddar toast, breakfast potatoes 21
- Brioche French toast, apples, calvados, and dried fruit 15
- Lump crab cake, poached eggs, black truffle asparagus, citrus hollandaise 23
- Pizza with prosciutto ham, mozzarella, chopped tomato, sunny side egg 18
- Salmon burger - mashed avocado - harissa aioli - marinated beets 16
- Egg tagliatelle, filetto di pomodoro, veal meatballs, ricotta cheese 19
- Spaghetti alla chitarra with cauliflower "Carbonara" smoked bacon, soft poached egg 19
- D & S blend chuck burger, grilled red onion, white cheddar, fries Parker House roll 18
- Breast of chicken Milanese, cherry tomato, baby arugula, mozzarella 21
- Grilled chicken wrap, sundried tomato, baby salads - tahini and lemon sauce 16
- Hearts of Romaine, Caesar Salad or Baby Mixed Greens, Balsamic, Shaved Parmesan
with chicken 19 with salmon 28 with shrimp 28 with scallop 30

Chef de Cuisine – Matt McNerney

Executive Chef – Albert DeAngelis

General Manager – Joseph Grandillert

Happy Hour | Monday– Sunday 4pm—6pm 1/2 Priced House Wine, Beer & Pizza

Wine appreciation every Tuesday night

50% off bottles under \$100 | 25% off bottles over \$100

Excluding holidays

please make sure the manager or server are aware of any food allergies

Consuming raw or undercooked meats, seafood, or poultry increases your risk of food born illness.

Wine (7oz)

Montepulciano, Valle Martello, Italy	12
Pinot Noir, Hob Nob, France	11
Pinot Noir, A to Z, Oregon	14
Cabernet Sauvignon, The Seeker, Chile	10
Cabernet Sauvignon, Oberon, M. Mondavi, Napa	16
Malbec, Aruma, Lefite Rothschild, Argentina	11
Chianti, Badia di Morrone for Z Hospitality, Italy	12
Super Tuscan, Villa Antinori, Italy	16
Brunello di Montalcino, Caparzo, Italy	20
Chardonnay, Smoking Loon, California	10
Chardonnay, Sonoma Cutrer, California	16
Pinot Grigio, Principato, Italy	10
Sauvignon Blanc, Uppercut, California	11
Gavi di Gavi, Picollo, Italy	14
Rose, Sacha Lichine, Provence	12
Prosecco, Mionetto DOC, Treviso, Valdobbiadene, Italy	12

Brunch Cocktails

Mimosa	Glass 12	Bottomless*	20
Bloody Mary	Glass 12	Bottomless*	20
Sunday Special—Sparkling Wine, Orange Juice and a Stoli O Float			12

*available only with the purchase of an entrée and 2 hour limit

Beer (12oz Bottles)

IPA, West Coast - Green Flash Brewery, CA	6
IPA, Hoppy Birthday, Alpine Brewery, CA	6
2X Stout, Southern Tier, NY	6
Stout, Big Can, Guinness, Ireland	6
White, Namaste, Dogfish Head, DE	6
Lager, Coors Light, CO	5
Pilsner, Brooklyn, NY	6
Alcohol-Free, Clausthaler, Germany	5

Craft Cocktails

The Don Johnson, Tito's vodka, grapefruit juice, fresh lime, torn mint	12
Pama & Pain – Champagne, Pomegranate, Dried Cranberries	12
Sangria De Madrid – White Apricot & Strawberry, Brandy Wine Citrus	12
Murray Hill Martini – St. Germain, Champagne, Grey Goose Le'Poire	14
Havana 1960 – White Captain Morgan, Pineapple, Torn Mint	12
George Washington-Cucumber, Fords Gin, Dry Vermouth, Maraschino	12