



BRUNCH MENU

STARTER

Baked Mozzarella

wood-fired, spicy San Marzano tomato sauce,
Sicilian oregano, ciabatta | 16

Beet Salad *gf*

Lakeview Hill Farm greens, roasted beets,
Idyll Farms goat cheese, pickled red onion,
orange honey vinaigrette,
candied pistachio | 18

Apple & Farro Salad *gf*

Lakeview Hill Farm greens, apples,
roasted delicata squash, farro,
smoked bacon lardons,
aged balsamic | 18

Burrata *gf*

creamy burrata, sweet roasted peppers,
basil, extra virgin olive oil | 20

Smoked Salmon

cured salmon, cucumbers,
sundried tomatoes, red onion,
caperberries, dill crema, ciabatta | 18

Vanilla Yogurt Parfait

fresh fruit, honey, granola | 12





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ENTRÉE

Frittata

sweet pepper, caramelized onion, mozzarella,
basil, Parmigiano-Reggiano, greens,
cherry tomato | 20

Tuna Niçoise

*seared yellowfin, potato, egg, green bean,
sundried tomato, artichoke, caperberries,
olive tapenade, lemon Dijon vinaigrette | 32

Swiss Chard Quiche

Idyll Farms goat cheese, caramelized onion,
Parmigiano-Reggiano, greens, cherry tomato | 24

Potato Cake and Smoked Salmon

*poached egg, hollandaise,
chives, dill crema | 24

Skillet Apple Cake

caramelized Gala apple pancake,
cinnamon, maple syrup | 16

Roast Beef Hash

rosemary garlic roasted beef,
*poached egg, mashed fingerling potatoes,
sweet peppers, pickled red onion | 24

add bacon or sausage | 6



*Consuming raw or undercooked meats, poultry, seafood, or
eggs may increase your risk for foodborne illness



BRUNCH MENU

DESSERTS

Carrot Cake

candied pecans, cream cheese frosting | 10

Tiramisu

mascarpone, coffee, ladyfingers | 10

Chocolate Hazelnut Bar

milk chocolate, whipped cream | 10

Fruit Crumble

almond and spice oat crumble | 10
top with vanilla gelato | 3

House-Baked Cookie

cherry chocolate chip | 5

Palazzolo's Gelato / Sorbet

assorted flavors, one scoop | 5
two scoops | 8



Learn More

about our special wine and
culinary events by scanning below

