

401 Hastings St. Pittsburgh, PA 15206 412-441-3334

> Executive Chef Shane Liebro

Entrées

Croque Monsieur

Parma rosemary ham, gruyere, Dijon whole grain mustard, baked and topped with bechamel 16

Eggs Benedict *

- Lonzetta Ham challah, chive hollandaise 18
- Spring Vegetable spinach, roasted red pepper, asparagus, challah, chive hollandaise 18

Spanish Polenta Cakes

Carnitas pulled pork, two sunnyside up eggs, cheddar, pico, chipotle horseradish crema 18

Breakfast Sandwich *

Sausage patty, bacon, cheddar, arugula, mustard blend, candied peppers, sunnyside up egg, ciabatta 18

French Toast

Strawberries, Belgian chocolate sauce 15

Omelette of the Day

Dressed Greens 17

Frittata of the Day

Dressed Greens 17

Cobb Salad

Mixed greens, apples, blue cheese, hard boiled egg, red onion, roasted walnuts, dried cranberries, strawberry vinaigrette 17

Add Chicken/Portabella 8 Salmon/Shrimp 11

Brugge Frites

Twice cooked, basil mayonnaise 9

Macaroni & Cheese

Blend of gruyere, parmesan, cheddar 15

BRUNCH

PRIX FIXE BRUNCH

Choice of entrée, side dish and brunch beverage

Entrée

Spanish Polenta Cakes, Croque Monsieur, Spring Vegetable Benedict, Breakfast Sandwich, Lonzetta Ham Benedict, Omelette or Frittata \$29

Side Dish

Roasted Potatoes, Sausage, Bacon, or Polenta cakes

Beverage

House Mimosa, House Bloody Mary, glass of sparkling wine

Moules

PEI mussels with choice of sauce, crusty bread One Pound 24 / Larger size with Brugge Frites 32

- · Classic White Wine shallots, garlic, cream
- **Red Curry** coconut milk, lime, basil, cilantro, shallots, garlic
- · Arrabiata spicy tomato, arugula

à la Carte

Polenta Cakes with Pico and Chipotle Horseradish Crema 7

Bacon 7

Breakfast Sausage Patty 7

Santa Fe Roasted Potatoes 7

* Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.