



Brunch

served Sunday 10am - 2pm

Executive Chef Jeremy Esterly

SALADS AND ADD ONS

MEZZA LUNA

cumin carrots, feta, cucumbers, cherry tomatoes, radishes, sherry vinaigrette 11

TOMATO SALAD

heirloom beefsteak tomato, corn & lady pea balsamic vinaigrette, fried okra, bacon, chive aioli 8/1

inspired by Hot n' Hot

GRILLED CHICKEN 5

GRILLED SHRIMP 6

GRILLED SALMON 10

SANDWICHES

HOT HAM & CHEESE

capicola ham, cheddar, pomegranate jelly 11

CHICKEN BISCUIT

bacon jam, sausage gravy, fried egg 15

BREAKFAST BURGER

applewood smoked bacon, fried egg 15

BEVERAGES

COFFEE 2

ICED TEA 2

COKE, DIET COKE, SPRITE 2.5

ORANGE JUICE 2.5

CRABERRY JUICE 2.5

COCKTAILS

MIMOSA 5

BLOODY MARY 7

SCREWDRIVER 6

GREYHOUND 7

TEQUILA SUNRISE 6

SHARED PLATES

MEZZA LUNA BEIGNETS

pomegranate molasses, honey butter 12

BREAKFAST PIZZA

sausage gravy, bacon, soft scrambled eggs, cheddar 14

FOCACCIA TOAST

avocado mash, hummus, whipped mascarpone 11

RICOTTA

DOUGHNUTS

fresh berries, chocolate sauce 8

HOUSE SPECIALTIES

FRENCH TOAST BREAD PUDDING

orange zest, berry syrup, whipped cream 11

CAST IRON DUTCH BABY

seasonal fruit, whipped cream 9

STEAK OSCAR & EGGS

beef filet, asparagus, crab meat hollandaise 21

SHRIMP & POLENTA

haricot vert, tomato, capers, lemon beurre blanc 15

CAPICOLA BENEDICT

rosemary potatoes, hollandaise 13

CRAB CAKE BENEDICT

haricot vert, capers, lemon beurre blanc 19

ITALIAN SAUSAGE FRITTATA

roasted red peppers, spinach, fontina, parmesan 11

one complimentary mimosa with purchase of a house specialty

ALA CARTE

HAM & CHEESE OMELET 13

VEGETABLE OMELET 11

EGG ANY WAY 2

BACON 3.5

SAUSAGE 3

CAPICOLA HAM 3

POTATOES 2

SIDE SALAD 2

POLENTA 2

SEASONAL FRUIT 2

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness