

Brunch  
September 5, 2010

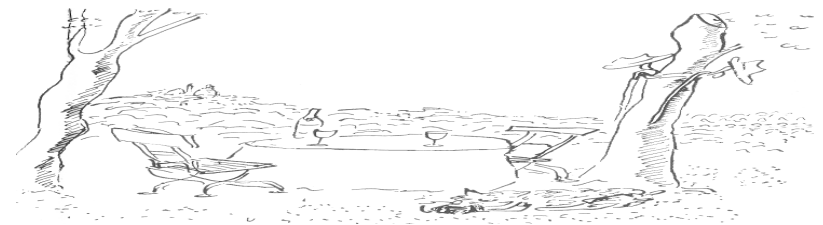
Breakfast

- Assortment of House-Baked Goods 7
- House-Made Granola with Milk & Fruit 8.5  
with Yogurt 9.5
- Soft Scrambled Eggs with Spinach & Prosciutto 9.5
- Rose's French Toast with Organic Strawberries & Cream 9.5
- Smoked Salmon Pizza with Crème Fraîche & Scrambled Eggs 16
- Yukon Gold Potato *Hash*, Mushrooms, Cheddar & Organic Poached Eggs 14
- Grilled Chicken-Tarragon Sausage, Organic Poached Eggs, Polenta & Spicy Tomato Sauce 14



Pizza & Focaccia

- Crescenza-Stuffed *Focaccia* 14
- Pepperoni, Red Onions & Artichokes 16
- Heirloom Tomatoes, Basil & Fresh Ricotta 16
- Breakfast Pizza with Smoked Ham, Fontina & Eggs 15  
add White Truffle Oil 3  
add an Organic Egg 2  
add Prosciutto 5  
add Arugula 3



Soup & Salads

- Soup of the Day 7.5
- Chopped Salad & Gorgonzola Vinaigrette 8.5
- Organic Mixed Greens & Lemon Vinaigrette 8
- Poached Tuna, Organic Greens, Capers, Fennel & Red Onion 13.5

Pasta

- Spaghetti with Tomato Braised Meatballs & Reggiano 16
- Linguine with Manila Clams, Fennel, Onion, Chile, Cream & White Wine 17



Sandwiches and...

- Roasted Chicken, Fontina, Balsamic Onions & Herbs on Ciabatta 10
- Fried Egg, Prosciutto Cotto, Broccoli Rabe & Gruyere on Ciabatta 11
- Salmon *Cozy* with Cucumber, Arugula, Red Onion, Radishes & Herb Aioli 13.5
- Roasted Turkey Breast, Avocado, Provolone & Whole Grain Mustard on Brioche 11

Sides

- Fried Potatoes 5
- Zoe's Smoked Bacon 5.5
- Polenta with Mascarpone & Seasonal Jam 5.5
- Toasted House-Baked Bread with Jam & Butter 3

Rose's Bloody Mary 9  
made with Ku SoJu

\*No substitutions, please.\*

As often as possible, our products are organically-grown and our meats naturally-raised.

Chef de Cuisine Wesley Shaw