

# SUNDAY

## LUNCH & BRUNCH

10:00 AM- 2:30 PM 9/2/07



HOUSE SMOKED HADDOCK FISH CAKES- side salad & dipping sauce OR roasted spinach & 2 poached local eggs w/ hollandaise 12.

### OTHER EGGS 9.50

BENNIES- 2 poached, foccacia, smoked Bacon, greens, hollandaise

MEXI scrambled, poblanos, cheese, onion, black beans, tortillas, cilantro & lime

FISH HASH-smoked fish, sweetpotato, Greens, 2 poached & hollandaise

THAI- 2 poached, green coconut curry, greens, carrot, sprouts, rice noodle, lime&cilantro

S.O.S- cured beef romano cream, spinach, 2 poached, Foccacia crew-tons

GROCE- stirfried shaved steak , hot thai salad w/basil, p-nuts, onion, cilantro, 2 poached & rice

SHIRRED- baked, two cheeses, white beans, basil, tomatoe & greens

ANY STYLE EGGS 2 in butter, homefries & foccacia bread 5.

### FIRE BAKED FRITTATTA IN CASSEROLE w/foccacia 9.50

BACON & CHEDDAR

DAVESIN CHEESE OF THE DAY & SPINACH

COCONUT CURRIED spinach yoghurt cukes

CRAB ARTICHOKE&PARSLEY

GORGONZOLA, MUSHROOM, BROWNEED ONION & BASIL

HOUSE MADE FRENCH TOAST buttered maple or blueberry compote 5.00/6.50

### TROPICAL THING- pineapple & greens, lime-coconut- ginger- dressing w/

cilantro, red onion, mint & jasmine rice, hot stuff on the side,

Grilled chicken or tofu, 10.00 Grilled Flatiron beef steak, scallops, Tuna, chilled gulf shrimp 12.

PIZZA of THE DAY- Chef's choice

12.00

### CONSTRUCTED SALADS 9.00 add grilled & other stuff, see "SIDES"

ET TU BRUTUS (kills a ceasar) hearts of romain, romano dressing , foccacia croutons, red onion, roasted peppers

JERRY PANALON- arugula, foccacia, crewtons, chunky & zippy bleu cheese dressing w/roasted red peppers, herbs pickled banana peppers,

HOUSE- greens extra virgin olive oil romano lemon side demi 3.50 small 5.00 large 6.50

### NOODLES 11.00

MACK N' CHEESE tomato & greens

PASTA W/DAVSIN CHEESE-featuring our  
take home pasta & our cheese blend  
STANDARD house made pasta, red sauce

TORTELLINI- three cheese filled pasta,  
white beans, herbs olive oil, Romano cheese

## SPREADS W/ SALAD & FOCCACIA BREAD

OLIVADA- olive- basil- garlic tappenade, shredded  
Sheep locatelli cheese 11.00  
DAVESIN BLENDED CHEESE W/ CHIVES 12.00

HUMMUS GOES TO ITALY-artichoke,  
garbanzo, lemon & garlic spread, diced  
Tomato, olive oil,parsley 9.00

## OTHER TINGS

SALSA EVELYN & TORTILLA CHIPS – 4.00  
ROASTED CORN & BLACK BEAN SALSA &  
TORTILLA CHIPS 4.00  
SHRIMP COCKTAIL-8 gulf shimp,  
classic cocktail sauce, silly dish too 12.00

PhD- two really good hot dogs, black  
beans, yello rice, slaw, mustard 7.50  
GRILLED POLENTA- marinara & side  
Salad 7.00

## ON HEARTH BAKED FOCCACIA BREAD w/ dark russet & sweet potatoe chips

HOT DOGS-2 all beef franks,  
red onion, patio mustard 6.00  
Add kraut 7.00

BURGER-cheddar or our “ I dreamt of  
Jerry” zippy blue cheese sauce  
tomato, romain & onion 8.50

LAMB BURGER-blended w/ garlic & parsley topped w/ feta,pepper rings,spinach 10.00

## SIDES

Grilled chicken, tofu 4,50 Grilled Flatiron beef steak, scallops,Tuna, chilled gulf shrimp 6.00  
BASKET OF FOCCACIA 4.00 BLACK BEANS 3.00 SOUR CRÈME 2.00 SLAW 3.00  
CHAR GRILL SAUSAGE 3.00 FIRE ROASTED SMOKED SLAB BACON OR SMOKED FISH HASH 4.50

## BEVERAGES

FULL BEER & WINE LIST IS AVAILABLE CHAMPAGNE 6. MIMOSA 7.00  
BLOODY KARMEN-W/ SAKE 6.00 W/ STOLICHNAYA- 8.00  
ROCK CITY BREWED REG OR DECAF 2.50 ESPRESSO 3.00 CAPPUCINO LATTE 3.75  
HOT CHOCOLATE 2.50 TEAS ICED / HOT 2.50  
JUICES cranberry orange apple lemonade sm 1.50 lg 3.75  
PREMIUM ORANGE JUICE 8 oz- 3.75 16 oz 7.00  
SODAS pepsi diet orange club tonic ginger ale sierra mist 1.50  
BOTTLE SODAS jones apple north atlantic root beer stewarts birch stewarts grape 2.50  
SAN PELLEGRINO OREGANATA 1.50 SAN PELLEGRINO LIMONATA 1.50 PELLEGRINO WATER 3.00

## AIR CONDITIONED

## SERVING ON THE PATIO IN SEASON

HOURS: SUPPER 7 DAYS from5:30 LUNCH& BRUNCH SUNDAY 10-2:30 LUNCH IN SEASON 11:30-  
2:30

**No reservations needed for the patio !**

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