

Brunch on Penn...TWO COURSES \$20, THREE FOR \$25

Teaser...Mimosa or Bloody Mary (This round is on us)

Preview PICK ONE

CHEF JULIE'S HOMEMADE BANANA BREAD MAPLE BUTTER, LOVIN'

CLASSIC PARFAIT HOMEMADE GRANOLA, LOCAL WILDFLOWER HONEY, GREEK YOGURT, MIXED BERRY COMPOTE

Feature PICK ONE

CHORIZO BENNY

HOUSEMADE LOCAL PORK CHORIZO, CIDER BRAISED RADICCHIO, POACHED FREE RANGE EGGS, HOLLANDAISE SUNDRIED TOMATOES, BOLTON HILLS FETA CHEESE

CRABCAKE BENNY*

FRIED GREEN TOMATOES, SUNNY SIDE UP FREE RANGE EGGS, SRIRACHI HOLLANDAISE, CRISPY PORK BELLY

STEAK AND EGGS*

4OZ. GRILLED FILET, LOCAL FINGERLING POTATO AND BACON HASH, TWO LOCAL FREE RANGE EGGS YOUR WAY, SAUCE FOYOT

CALIFORNIA OMELETTE

MUSHROOMS, AVOCADO, JARLSBERG SWISS, APPLEWOOD SMOKED BACON, SOUR CREAM

STEAK PIZZAIOLA OMELETTE*

FILET MIGNON, SWEET AND HOT PEPPERS, ONIONS, TOMATOES, BASIL, HOUSEMADE MOZZARELLA

LOCAL HOUSEMADE HOT SAUSAGE FRITTATA

SHAVED FENNEL, PEPPERS, ONIONS, TOMATOES, DRY JACK CHEESE

CHICKEN N' WAFFLES*

FRIED BREAST, SAUSAGE GRAVY, MAPLE SYRUP

LEMON RICOTTA PANCAKES

BUTTERMILK PANCAKES, LEMON CURD, FRESH RASPBERRIES, APPLEWOOD SMOKE BACON

Encore PICK ONE (LIKE YOU COULD EVEN EAT BOTH RIGHT NOW)

NUTELLA CREPES

MASCARPONE, NUTELLA, BANANA RUM GLAZE, CANDIED HAZELNUTS

APPLE-CRANBERRY CRISP

SPICED ICE CREAM, OATMEAL CRUNCH

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORN ILLNESS

This side Sundays until 2:00pm

Lunch Starters

SOUP DU JOUR Changes Daily 4

VEGETARIAN FRENCH ONION SOUP Rustic Crouton, Jarlsberg Swiss 5

FISHERMAN'S WHARF CHOWDER Clams, Shrimp, Scallops, Salmon, Sourdough Bread Bowl 8

SONOMA SALAD

Mesclun, Romaine, Pear Julienne, Point Reyes Blue Cheese, Applewood Smoked Bacon, Dijon Vinaigrette 8

ENDIVE SALAD

Belgian Endive, Pickled Cherry Tomatoes, Candied Bacon, Julienne Scallions, Moody Blue Cheese Dressing 11

SWEET AND SPICY SALAD

Spicy Fingerling Potato Chips, Treviso, Frisee, Arugula, Dried Cranberries, Candied Pistachios, Fire Fly Farms Chevre, Dijon Vinaigrette 9

PITTSBURGH BISTRO SALAD*

Field Greens, Romaine, Aged Cheddar, Tomato, Hard Boiled Egg, Cucumber, Shoestring Potato
Choice of: Filet Mignon, Salmon or Amish Chicken Breast 12

Sandwiches

GRILLED AMISH CHICKEN BREAST

Free Range Chicken, Local Parma Prosciutto, Homemade Mozzarella, Roasted Red Pepper, Cilantro Pesto, Ciabatta 10

BAJA FISH TACOS

Reyna's Flour Tortilla, Spicy Tempura, Pineapple Pico de Gallo, Harrissa Crema 11

ITALIAN AND FRIED EGG

Capicola, Salami, Sopressatta, Lettuce, Tomato, Onion, Provolone, Dijon Vinaigrette, Fried Egg,
Pepper and Olive Relish, Ciabatta 12

SONOMA BLT Applewood Smoked Bacon, Chunky Guacamole, Romaine, Roma Tomato,
Housemade Mayonnaise, Sourdough 8

ORGANIC GRASS FED BEEF BURGER* Ron Gargasz Farms Grass Fed Beef Burger Served with Lettuce, Tomato, and Kosher Pickle 12

Choice of Toppings: Caramelized Onions, Sautéed Mushrooms, Smoked Bacon, Avocado

Choice of Cheese: Aged Cheddar, Jarlsberg Swiss, Point Reyes Blue, Firefly Farms Chevre, Housemade Fresh Mozzarella

* These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

This side Sundays until 4:00pm

