

MEDITERRANEAN MARKET BUFFET

19 per person with á la carte items

29 per person, market buffet only

Fresh fruit & berries, fresh mozzarella with tomatoes & basil, grilled Portobello mushrooms, roasted red peppers, grilled asparagus, smoked salmon, prosciutto, shrimp, a variety of fresh salads & breads, eggs du jour*,
& Chef Dilla's dessert buffet

ENTRÉES

Lemon brioche French toast
with house made chicken sausage 10

Buttermilk pancakes with blueberry
compote & vanilla scented whipped
cream 10.5

Mediterranean eggs Benedict
with breakfast potatoes* 11.5

Pan seared halibut with pomodoro
sauce* 17

Green eggs & ham (3 egg omelet with basil
pesto, prosciutto & parmesan cheese) with
pork sausage & side of fresh fruit* 11

Breakfast panzenella* 11
Traditional Italian dish that is layered with
grilled vegetables, tomatoes & potatoes, topped
with 2 eggs over easy

Boneless "Poulet Rouge" chicken thigh
with roasted tomatoes and fingerling
potatoes 14

New York steak & eggs any style * 16

BEVERAGES

Mediterranean Bloody Mary 6.75

Mimosa 8

Bellini 8

Bottled waters –
Panna, San Pellegrino (liter) 6

illy coffee 2.75

French press coffee 3.75

Hot tea 2.75

Iced tea 2.5

Fresh squeezed juices –
orange, grapefruit and apple 3

Tomato, pineapple
& cranberry juice 2

An 18% gratuity will be added to parties of 6 or more

We ask that all cell phones be turned off while in the dining room

*Can be cooked to order or contains raw eggs

Written information is available upon request regarding the safety of these items

Guided by Principles of Sustainability