

# BUBBLES & BRUNCH

at  
*Capriccio*



## TO START

### ANTIPASTI 20

cured meats & cheeses, treccini

### HOUSE CURED LOX PLATTER 16

eggs, capers, red onion, toasted bagel

### BURRATA TOAST 14

prosciutto, strawberry agrodolce,  
pistachio, toasted brioche

### LAMB LOLLIPOPS 24

haystack potato, fig reduction,  
pomegranates

### SEASONAL CITRUS SALAD 16

fennel, castelfranco radicchio, mint,  
ruby red grapefruit, cara cara  
oranges, wildflower honey-xeres  
vinaigrette

### LITTLE GEM CAESER SALAD 15

focaccia croutons

### LA FERMIERE YOGURT 7

choice of black cherry, mango  
passion, peach apricot

## ENTREES

### "BYOO" 18

Build your own omelet choice of  
three traditional ingredients, twice  
cooked farm potatoes

### EGGS BENEDICT 15

hollandaise, english muffin, twice  
cooked farm potatoes

### AMARULA FRENCH TOAST 15

amarula crème, butter, maple syrup

### PRIME SIRLOIN & EGGS 28

eggs your way, twice cooked farm  
potatoes

### BELGIAN WAFFLE 15

berries, maple syrup, crème chantilly

### TAGLIATELLE AI FRUTTI DI MARE 28

atlantic shellfish, parmesan, herbs

### CAVATELLI VERDE 24

italian sausage, broccolini, basil pesto,  
breadcrumbs

### TURKEY & AVOCADO MELT 15

provolone, romesco, arugula, focaccia

### CAPP MEATBALL SANDWICH 14

provolone, ricotta, toasted french roll

### T-BONE PORK CHOP 24

wild mushrooms, potato puree

## SIDES

### APPLEWOOD BACON 7

### CRISPY SCRAPPLE 7

### PORK SAUSAGE 7

### PETIT SALAD 7

### HALF AVOCADO 7

### TWICE COOKED FARM POTATOES 7

## DESSERTS

### SEASONAL SORBET 12

### FRESH FRUIT 6

honey yogurt, berries

### AFFOGATO 8

## PASTRIES

### BLUEBERRY BUCKWHEAT SCONE DANISH 6

(cheese, blueberry or cherry)

### NY CRUMBCAKE 6

### BANANA BREAD 6

*Bottomless Brunch Cocktails  
Bloody Marys & Mimosas*

Add bottomless brunch cocktails for an additional \$15 per person  
with purchase of entree

*Menu subject to change*

