

BRUNCH WITH THE BUNNY MENU

starters:

SAUSAGE & BROCCOLI RABE
SAUTEED IN GARLIC & OIL 19

CHEESE SAMPLER
BURRATA CHEESE, FRESH MOZZARELLA, SHARP PROVOLONE, SOPRESSATA,
PROSCIUTTO, KALAMATA OLIVES, CROSTINI BREAD, PESTO DIP 19

SHRIMP COCKTAIL 23

MANGO CHILI CALAMARI 23

OYSTERS ON THE HALF (6) 18

entrees:

TERIYAKI GARLIC SALMON BOWL
GRILLED SALMON, AVOCADO, CORN, AND RICE FINISHED IN A SWEET, TERIYAKI GLAZE 29

THE DOLCE
OMLETTE FILLED WITH MUSHROOM, PEPPERS, SPINACH, ONIONS, HAM, SERVED WITH A SIDE OF
ROASTED POTATOES 18

LAMB LOLLIPOPS
GRILLED TO YOUR LIKING AND SERVED OVER A BED OF BROCCOLI, ROASTED
POTATOES, AND A SIDE OF MINT JELLY 37

CHICKEN MILANESE
PANKO CRUSTED CHICKEN TOPPED WITH ARUGULA, PROSCIUTTO, MELTED
MOZZARELLA, AND DRIZZLED IN A LEMON WINE REDUCTION 27

FRENCH TOAST TOWER
HOMEMADE FRENCH TOASTED TOPPED WITH FRESH BERRIES,
WHIPPED CREAM, AND SERVED WITH A SIDE OF MAPLE SYRUP 17

CRAB CAKES
TWO HOMEMADE CRAB CAKES SERVED OVER SAUTEED SPINACH AND FINISHED IN
A LIGHT, LEMON CREAM SAUCE 38

BRAISED BEEF BURRATA
SLOWLY COOKED BEEF SAUTEED IN A MUSHROOM, BROWN GRAVY
REDUCTION AND SERVED OVER ROASTED POTATOES 31

CHICKEN FRANCESE
EGG BATTERED CHICKEN SERVED IN A LEMON WINE REDUCTION OVER ANGEL HAIR PASTA 27

SHRIMP NEW ORLEANS
JUMBO SHRIMP SAUTEED WITH BROCCOLI, TOMATO, AND SERVED
IN A CAJUN WINE SAUCE OVER PASTA

sides ⁶

POTATOES

BACON

SAUSAGE

FRESH FRUIT

children ¹³

CHICKEN FINGERS & FRIES

FRENCH TOAST

MACARONI & CHEESE

SPAGHETTI & MEATBALLS

PASTA WITH BUTTER

RAVIOLI

SCRAMBLED EGGS & BACON

