



SundayTimes

late morning edition

SUE'S HOMEMADE BAKERY BASKET

seasonal pastry selection with fruit preserves and whipped honey butter 8.5

hand helds

(served with hand cut potato chips)

MONTE CRISTO black forest ham, gruyere, whole grain mustard, blackberry jam 13.95

BLTE cherrywood bacon, iceberg, beefsteak tomato, fried egg, aioli 13.5

LOX & BAGEL SANDWICH smoked salmon, dill cream cheese, red onion, capers 15.95

CRISPY CHICKEN SANDWICH lettuce, tomato, onion, spicy ranch, house pickles 14.75

main

EGGS BENEDICT peameal bacon, soft poached eggs, english muffin, hollandaise 14.95

CHOCOLATE CHIP WAFFLE fresh berries, powdered sugar 12.95 *vg*

WESTERN OMELETTE sharp cheddar, sweet peppers, onions, ham, mushrooms 12.95 *gf*

STEAK IN THE GRASS OMELETTE spinach, gorgonzola, sweet peppers 15.95 *gf*

GRILLED CHICKEN SOUVLAKI romaine, pita, tomatoes, olives, red onion, pepperoncini, feta, oregano vinaigrette 14.95

OPEN OMELETTE artichokes, mushrooms, sun-dried tomato, reggiano, arugula, balsamic 12.95 *gf vg*

FRENCH TOAST whipped butter, fresh berries, powdered sugar 12.95 *vg*

GIAMBOTTA scrambled eggs, italian sausage, potatoes, onions, sweet and hot peppers, italian toast 13.75 *gf w/o toast*

sides

BRUNCH POTATOES 3.95 :: **CHERRYWOOD BACON** 5.95 :: **PEAMEAL BACON** 5.95

MIXED GREENS red wine vinaigrette, reggiano parmesan 7.95 :: **ENGLISH MUFFIN** 1.95

BERRIES & BANANAS walnut granola, greek yogurt, fresh mint 6.95

wood fired pizza

all pizzas made with galbani mozzarella. 17.95 (gluten free add \$4)

BREAKFAST scrambled eggs, caramelized onions, bacon, potato, mozzarella, scallions

BIANCO garlic oil, oregano, white onion, tomato, fontinella, romano, parsley *vg*

JOEY tomato sauce, fresh mozzarella, torn basil *vg*

NICKY tomato sauce, mozzarella, pepperoni

CHARLOOCH spit roasted barbeque chicken, caramelized onions, bacon, bleu cheese

LOUIE garlic oil, balsamic chicken, spinach, stuffed hot peppers

MICHAEL pesto, roasted garlic, caramelized onions, arugula, reggiano parmesan

mimosa

CHOOSE YOUR FRESH FRUIT PUREE

orange :: peach :: blood orange

CHOOSE YOUR SPARKLING WINE

MIONETTO prosecco 7.5 glass / 10 split

DOMAINE CHANDON brut 10 split

design your own bloody mary \$7

CHOOSE YOUR SPIRIT

tito's +\$1 :: stoli +\$1 :: stoli hot jalapeno +\$1 :: ketel one +\$2.25 :: grey goose +\$2.5 :: grey goose le citron \$2.5

absolut +\$1 :: absolut citron +\$1 :: zyr +\$1 :: double cross +\$2.5 :: chopin +\$3 :: patron silver +\$4.5

tanqueray gin +\$1.5 :: buffalo trace bourbon +\$1.5

CHOOSE YOUR MIX

800's famous :: extra spicy :: straight tomato :: clamato

CHOOSE YOUR RIM

celery salt :: old bay :: ancho chili salt

CHOOSE YOUR GARNISHES

celery :: olives :: bleu cheese olives +\$1
pepperoncini +\$1 :: cherrywood bacon +\$1.5
pepperoni & cheese +\$2 :: chilled shrimp skewer +\$3

key: *gf-gluten free, vg-vegetarian, ve-vegan*



Libations

celebrate the weekend

cocktails

- 800 BELLINI** prosecco, apricot liqueur, peach puree 8.5
- BIKINIS AND SUNSHINE** coconut rum, vodka, triple sec, sour, orange juice, pineapple juice 10.5
- BANANAS FOSTER** banana liqueur, spiced rum, caramel, whipped cream 10.5
- ESPRESSO MARTINI** espresso and vanilla vodka, kahlua, baileys 11.5
- KIR ROYALE** prosecco, cassis and sugar cube 8.5
- FRENCH PEAR MARTINI** grey goose la poire, st germaine, baby pear 13.5
- RUBY RED SLIPPERS** prosecco, pampelmousse, ruby red grapefruit juice 8.5

floats

- DREAMSICLE FLOAT** vanilla ice cream, orange sorbet, johnnie ryan's orange soda 6.95 **ADD** vanilla vodka +\$4.75
- BLACK CHERRY FLOAT** vanilla ice cream, cherry preserves, johnnie ryan's black cherry soda 6.95 **ADD** four roses +\$4.5
- 800 ROOT BEER FLOAT** vanilla ice cream, caramel, butterfinger crumbles, johnnie ryan's root beer 6.95 **ADD** disaronno+\$5

wines by the glass

WHITE / ROSÉ

- CHARDONNAY** a to z, oregon 10
- CHARDONNAY** davis bynum, russian river 11
- PINOT GRIGIO** circa, italy 7.5
- PINOT GRIGIO** santa margherita, italy 14.5
- GAVI** broglia "la meirana" italy 10.5
- MOSCATO** castello del poggio, pavia 7.5
- SAUVIGNON BLANC** innocent bystander, new zealand 9.5
- RIESLING** red newt, finger lakes 8.5
- ROSÉ** miraval, france 12

REDS

- PINOT NOIR** jackson estate, anderson valley 10.75
- CABERNET** the 75, napa valley, california 11
- CABERNET** hardin, napa valley, california 13.50
- MALBEC** alhambra riserva, mendoza 8
- SANGIOVESE** caparzo, tuscan 8.5

beer

ASK YOUR SERVER ABOUT OUR SEASONAL DRAFT BEER SELECTIONS.

- 4.5 bud light :: coors light :: michelob ultra :: molson canadian :: labatt's blue :: labatt's blue light :: labatt's blue na :: miller lite
- 5.5 blue moon :: corona :: heineken :: peroni :: sam adams seasonal
- 6.5 flying bison rusty chain :: guinness stout :: southern tier ipa :: boddington pub ale :: ithaca flower power

hot beverages

REPUBLIC OF TEA 2.5

- the people's green tea :: british breakfast black tea
- organic mint fields herb tea :: earl greyer black tea
- acai superfruit green tea :: decaf ginger peach black tea
- pomegranate green tea :: blackberry sage black tea

COFFEES

- custom blend coffee 2.5 :: espresso 3.95
- cappuccino 4.95 :: iced coffee 2.5

cold beverages

JUICES 3.25

- grapefruit :: cranberry :: tomato :: orange :: pineapple

BOTTLED SODA'S 3.25

- johnnie ryan's cane sugar soda :: root beer :: orange :: black cherry

COCA-COLA PRODUCTS 2.5

- diet :: ginger ale :: unsweet tea :: sweet tea :: lemonade :: sprite :: coca-cola

COCA-COLA BOTTLES 3.25 :: cane sugar