

Welcome to
**THE JIMMY
 BRUNCH**

**PIATTI
 PICCOLI**

- BEIGNETS** \$10
SEASON'S JAM OR NUTELLA
- ROASTED GARLIC HUMMUS** \$13
PICKLED AND ROASTED VEGETABLES
- BURRATA** \$20
STRAWBERRY, BLACK PEPPER
LAVASH, BALSAMICO

INSALATA

- LOCAL LETTUCE** \$13
APPLE, PANCETTA, CITRUS VINAIGRETTE, RICOTTA
SALATA
- RADICCHIO CAESAR SALAD*** \$13
GRILLED SWEET ONION, PECORINO, ANCHOVY
- THE JIMMY CHOP SALAD** \$18
CUCUMBER, SALAMI, TOMATO, RADISH, CACIO, CECI,
OREGANO VINAIGRETTE, CRISPY BITS
- CHICKEN MILANESE** \$18
ARUGULA, OLIVE, RED ONION,
PEPPERONCINI
- BABY KALE & FARRO** \$14
GORGONZOLA, ALMOND, PEAR,
CHARRED ONION VINAIGRETTE

**CHICKEN \$10 SHRIMP \$10
 SALMON \$12 (4OZ.)**

- FARM EGG FRITTATA** \$17
ROASTED MUSHROOMS, GREENS
PARMIGIANO
- EGGS AL FORNO** \$16
POLENTA, TOMATO PASSATA,
PANCETTA, RICOTTA

- SHRIMP & GRITS** \$20
ANSON MILLS POLENTA, N'DUJA,
WOOD ROASTED PEPPERS

- BENEDICT** \$22
BLUE CRAB, POACHED EGGS,
BEARNAISE, CAPERS, GREENS

PASTA & PANINI

- BURRATA PANINI** \$17
TOMATO, BASIL, BURRATA,
ARUGULA, VINCOTTO
- CHICKEN PANINI** \$18
MUSHROOM CONSERVA,
SMOKED MOZZARELLA,
GRILLED RED ONION, PESTO

- PORCHETTA HASH** \$17
FARM EGG, PICKLED PEPPERS &
ONION, ARUGULA

- THE JIMMY GRAIN BOWL** \$17
FARRO, SOFT EGG, AVOCADO,
ROMESCO

- AVOCADO TARTINE** \$17
SPECK, SOFT EGG, SPROUTS,
PICKLED ONION, SOURDOUGH

- CREEKSTONE NY STRIP*** \$25
FARM EGGS, ROMESCO,
ROSEMARY POTATOES

- CACIO E PEPE** \$16
SPAGHETTI
PARMIGIANO, BLACK PEPPER

- RIGATONI** \$24
SHORT RIB RAGU, HERBS,
ROASTED TOMATO

12"
PIZZA

48 HOUR FERMENTED DOUGH MADE
 WITH ORGANIC LINDLY MILLS FLOUR

- MARGHERITA** \$20
"BIANCO DI NAPOLI" TOMATO,
BASIL, SIANO FIORE DI LATTE

- FUNGHI AKA JIMMY'S PIE** \$25
URBAN GOURMET FARMS
MUSHROOMS, CACIO, ARUGULA

- QUATTRO FORMAGGI** \$23
CHEVRE, GORGANZOLA, CACIO,
GRANA PADANO, HOT HONEY, HERBS

- SALSICCIA** \$23
HOUSE-MADE FENNEL SAUSAGE,
ARUGULA, RED ONION, RICOTTA

- PROSCIUTTO** \$24
PROSCIUTTO
COTTO, BURRATA, PISTACHIO

CONTORNI

- FARM EGGS** \$5
- ROSEMARY POTATOES** \$6
- PARMIGIANO POLENTA** \$8

MANY ITEMS CONTAIN INGREDIENTS NOT LISTED. NOTIFY YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS.
 *CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. ITEMS COOKED TO ORDER.
 **FOR YOUR CONVENIENCE A SUGGESTED GRATUITY OF 20% IS AUTOMATICALLY APPLIED TO ALL PARTIES OF 8 OR MORE. PLEASE ASK YOUR SERVER IF YOU WOULD LIKE TO MAKE ANY ADJUSTMENTS.

COCKTAILS

LAVENDER BUDS

Vodka, Cocchi Americano, Blueberry, Lavender, Lemon, Aquafaba, Orange Bitters

\$14

BRUNCH FLIGHT

Seasonal Mimosa, Sangria, Accidental Aperol

\$23

BERGAMOT SPRITZ

Italicus, Prosecco

\$15

ACCIDENTAL APEROL

Gin, Aperol, Lemon, Prosecco

\$14

SANTORINI SANGRIA

White Wine, Vodka, Lillet Blanc, Citrus, Downeast Guava Passionfruit Cider

\$15

ESPRESSO MARTINI

Vodka, Borghetti, Espresso, Demerara Syrup

\$15

NOBLE MARY

Vodka, House-Made Bloody Mary Mix, Pickled Vegetables

\$16

PASSION OF MINE

Tequila Blanco, Agave, Lime, Downeast Guava Passionfruit Cider, Fresno Tincture

\$16

WINE BY THE GLASS

*ERIC SOLOMON SELECTION

WHITE

1 Garofoli Verdicchio, Campania '22	13	52
2 Franz Haas Pinot Grigio, Alto-Adige '23	14	56
3 Le Paradou, Vermentino (Rolle), France '21	12	48
4 Marziano Abbona, Favorita, Piemonte '22	11	44
5 La Colline Aux Fossiles, Chardonnay, Roussillon, '23	12	48*

RED

6 Montepeloso "A'Quo" Cabernet Blend, Toscana, '23	17	68
7 Poggio Argentiera "Bellamarsilia" Toscana, '21	15	60
8 Boniperti, Vespolina Piemonte, '22	15	60
9 La Closerie des Lys Pinot Noir, Languedoc '23	14	56
10 Domaine D'Andezon, Cotes du Rhone, '21	14	56*

ROSE

11 Domaine Lafage "Miraflores," Cotes du Rousillon, '22	14	56*
12 Chateaa Pesquie "Terrasses", Rhone Valley '22	14	56*
13 Scarpetta "Frico", Toscana, '20	10	40
14 Elena Walch "20/26" Dolomiti, '23	15	60

SPARKLING

15 Antech Crémant de Limoux Brut, Languedoc-Roussillon	15	60
16 Le Contesse Prosecco, Veneto, NV	12	48
18 Gérard Bertrand Crémant de Limoux Brut Rose, Languedoc-Roussillon	15	60

19 Izadi "Seleccion" Rioja Blanco '22	18	72*
19 Domaine de Bosquets, Rose, Gigondas, '22	19	76*
19 Domaine de Marcoux, Cotes du Rhone, '21	19	76*

every few months we collaborate with a selected purveyor and choose must try wines deeply discounted to share with you

BEER

SUFFOLK PUNCH BREWING

Noble Toast Lager	\$8
Blue Daisy Pilsner	\$8
Pulp Prescription IPA	\$9

HOPFLY BREWING

Palmer Pop! Hard Seltzer	\$9
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DOWNEAST CIDER

Guava Passionfruit Cider	\$8
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LENNY BOY

Spaghetti Handshake	\$8
Italian Pilsner	\$8

BURIAL BEER COMPANY

Bright Italian Pilsner	\$8
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NODA BREWING COMPANY

Jam Session IPA	\$9
Carolina Quencher Wheat Ale	\$8

CIGAR CITY BREWING

Jai Alai IPA	\$8
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TRIPLE C BREWING

Greenway IPA	\$8
Uncle John's White Ale	\$8

NON-ALCOHOLIC SELECTION

Noda HOP20 Seltzer	\$6
Seasonal Mocktail	\$8
St. Agrestis Phony Negroni	\$7
Seasonal Kombucha	\$8

BY THE BOTTLE
BIRRA MORENA



MARTINI MONDAY // 1/2 PRICE ALL MARTINIS
WINE DOWN TUESDAY // 1/2 PRICE ALL WINE BY THE GLASS