

PIATTI PICCOLI

- BEIGNETS** \$12
SEASON'S JAM OR NUTELLA
- ROASTED GARLIC HUMMUS** \$13
PICKLED AND ROASTED VEGETABLES
- SIANO BURRATA** \$19
LOCAL COAL ROASTED BEETS,
POMEGRANATE

INSALATA

- LOCAL LETTUCE** \$13
APPLE, PANCETTA, PICKLED ONION,
CITRUS VINAIGRETTE, RICOTTA SALATA
- RADICCHIO CAESAR SALAD*** \$13
GRILLED SWEET ONION, PECORINO, ANCHOVY
- ARUGULA & FARRO**** \$14
GLAZED CARROTS, CUCUMBER, PECAN,
BLOOD ORANGE VINAIGRETTE
- VEAL MILANESE** \$16
ARUGULA, OVEN ROASTED TOMATO,
CASTELVETRANO OLIVE, CAPERS
- THE JIMMY CHOP SALAD**** \$18
CUCUMBER, SALAMI, TOMATO, RADISH, CACIO,
CECI, OREGANO VINAIGRETTE, CRISPY BITS

- + CHICKEN \$8
- + SHRIMP \$10
- + SALMON \$12

BRUNCH

- FARM EGG FRITTATA** \$17
ROASTED MUSHROOMS, GREENS
PARMIGIANO, ROSEMARY POTATOES
- EGGS AL FORNO** \$16
POLENTA, TOMATO PASSATA,
PANCETTA, GRILLED CIABATTA
- SHRIMP & GRITS** \$18
ANSON MILLS POLENTA, N'DUJA,
WOOD ROASTED PEPPERS
- BENEDICT** \$17
COTTO HAM, POACHED EGGS,
TRUFFLE HOLLANDAISE, POTATOES
- CRÈME BRULÉE FRENCH TOAST** \$16
BOURBON SOAKED MILKBREAD,
SMOKED MAPLE
- AVOCADO TARTINE** \$17
SPECK, SOFT EGG, SPROUTS,
PICKLED ONION, SEEDED BREAD
- PORCHETTA HASH** \$16
FARM EGG, PICKLED
PEPPERS & ONION, ARUGULA
- NY STRIP*** \$25
FARM EGGS, SALSA VERDE,
ROSEMARY POTATOES

12" PIZZA

48 HOUR FERMENTED DOUGH MADE WITH ORGANIC LINDLY MILLS FLOUR

- MARGHERITA** \$19
"BIANCO DI NAPOLI" TOMATO,
BASIL, SIANO FIORE DI LATTE
- FUNGHI AKA JIMMY'S PIE** \$22
URBAN GOURMET FARMS
MUSHROOMS, CACIO, ARUGULA
- QUATTRO FORMAGGI** \$21
CHEVRE, GORGANZOLA, CACIO,
PECORINO, HOT HONEY, HERBS
- FARM EGG** \$21
CACIO DE ROMA, ARUGULA,
PROSCIUTTO DI PARMA
- SALSICCIA** \$21
HOUSE-MADE FENNEL SAUSAGE,
ARUGULA, RED ONION, RICOTTA
- PROSCIUTTO**** \$22
PROSCIUTTO COTTO,
STRACCIATELLA, PISTACHIO

PASTA & PANINI

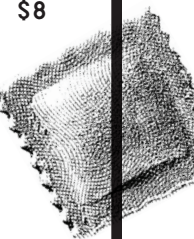
- BURRATA PANINI**** \$16
TOMATO, BASIL, BURRATA,
ARUGULA, VINCOTTO
- CHICKEN PANINI**** \$17
MUSHROOM CONSERVA,
SMOKED MOZZARELLA,
GRILLED RED ONION, PESTO
- PROSCIUTTO PANINI** \$16
PROSCIUTTO COTTO, BRIE,
ROSEMARY & FIG MOSTARDA,
SOURDOUGH
- SPAGHETTI** \$18
CARBONARA, PANCETTA,
PECORINO, BLACK PEPPER
- PACCHERI** \$22
SHORT RIB RAGU, HERBS,
ROASTED TOMATO

CONTORNI

- FARM EGGS \$5
TOAST WITH JAM \$5
FRESH FRUIT \$6
ROSEMARY POTATOES \$6
PARM POLENTA \$8
PANCETTA \$8

Welcome to

THE JIMMY



COCKTAILS

FRESCA

Prosecco, Honeysuckle Vodka, Fruit Shrub, Fresh Fruit \$14

SANTORINI SANGRIA

White Wine, Brandy, Lilette, Citrus Fruit, Fresh Squeezed Seasonal Juice \$15

BRUNCH FLIGHT

Seasonal juice mimosa, Sangria, Pesca Fresca \$23

BEER-MOSA

Suffolk Punch Tangerine Passionfruit Seltzer & Prosecco \$13

ROSA MARIA

Vodka, House-Made Rosa Maria Mix, Pepper, Lime, Soda \$16

NONNA'S NEGRONI

Organic Gin, Antica, Campari, Prosecco Cubes \$14

ESPRESSO MARTINI

Vodka, House-Blend Espresso, Baileys, Frangelico \$14

GOLDEN "I"

Bourbon, Amaretto, Golden Milk, Honey \$14

FRENCH RIVIERA

Tequila, Lime, Orange Liqueur, Chambord \$14

WINE BY THE GLASS

*ERIC SOLOMON SELECTION

WHITE

1 Sartarelli Verdicchio, "Classico", Marche '21	14	56
2 Troupis "Fteri", Mantinia, Greece, '20	14	56
3 Castelfeder Pinot Grigio, Sutirol Alto Adige, '21	13	52
4 Domaine des Tourelles, Bekaa Valley, Lebanon '20	14	56*
5 Novellum Chardonnay, Côtes Catalanes France, '20	12	48*

RED

6 Sportolletti Cabernet Blend, Umbria, '19	12	48
7 Casanova di Neri Rosso, Toscana, '19	15	60
8 La Kiuva Nebbiolo, Valle d'Aosta, '21	13	52
9 La Closerie des Lys Pinot Noir, Limoux '19	12	48
10 Domaine La Garrigue, Cotes du Rhone, '20	15	60*

BEER

SUFFOLK PUNCH BREWING

Noble Toast Lager	\$8
Blue Daisy Pilsner	\$7
Tangerine Passion Fruit Seltzer	\$8
Pulp Prescription IPA	\$8

NODA BREWING CO.

Golden Hour Wheat	\$8
Pure Intentions Coffee Stout	\$8

LENNY BOY BREWING CO.

Jam Series Fruited Sour	\$8
Ground Up Coffee Porter	\$8

ROSE

11 Domaine Lafage "Miraflores," Cotes du Rousillon, '20	14	56*
12 Cicada's Song "Pay du Var", Provence, '20	16	64
13 Scarpetta "Frico", Toscana, '20	10	40
14 Cantina Zaccagnini, Abruzzo, '20	14	56

SPARKLING

15 Berlucchi Franciacorta Brut Lombardy, NV	20	80
16 Le Contesse Prosecco, Veneto, NV	12	48
18 Gérard Bertrand Crémant de Limoux Brut Rose, Languedoc-Roussillon	15	60

19 Terroir al Limit "Historic", Priorat '18 20 80

EVERY FEW MONTHS WE COLLABORATE WITH A SELECTED PURVEYOR AND CHOOSE A MUST TRY SELECTION

LENNY BOY BREWING CO.

Voodoo Ranger IPA	\$9
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RESIDENT CULTURE BREWING CO.

Lightning Drops Hazy IPA	\$8
Riding The Feeling Italian Pilsner	\$8
Sorte Alt Bier	\$8

BIRDSONG BREWING CO.

Lazy Bird Brown Ale	\$8
Rewind Lager	\$7

TRIPLE C BREWING

Neon Limes Lager	\$8
3 C IPA	\$8

**BY THE BOTTLE
BIRRA MORENA**



Welcome to

THE JIMMY