

PIATTI PICCOLI

- BEIGNETS** \$12
SEASON'S JAM OR NUTELLA**
- ROASTED GARLIC HUMMUS** \$13
PICKLED AND ROASTED VEGETABLES
- SIANO BURRATA** \$19
MELON, SPECK HAM, ARUGULA

INSALATA

- LOCAL LETTUCE** \$13
STRAWBERRY, 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
- CHICKEN 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 (CHOICE OF SIDE FRESH FRUIT
OR ROSEMARY POTATOES)
- 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
ROSEMARY POTATOES \$6
PARM POLENTA \$8
PORCHETTA \$8

Welcome to

THE JIMMY

COCKTAILS

FRESCA

Prosecco, Rose Grapefruit Vodka \$14
Fruit Shrub, Fresh Fruit

SANTORINI SANGRIA

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

BRUNCH FLIGHT

Seasonal juice mimosa, Sangria, \$23
Fresca

ROSA MARIA

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

NONNA'S NEGRONI

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

ESPRESSO MARTINI

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

FRENCH RIVIERA

Tequila, Lime, Orange Liqueur, Chambord \$14

Specials

MARTINI MONDAY

1/2 Price All Martinis

WINE DOWN TUESDAY

1/2 Price All Wine By the Glass

WINE BY THE GLASS

*ERIC SOLOMON SELECTION

WHITE

1 Sartarelli Verdicchio, "Classico", Marche '21	14	56
2 Troupis "Fteri", Mantinia, Greece, '21	14	56
3 Marziano Abbona Vermentino, Piemonte '21	12	48
4 Domaine des Tourelles, Bekaa Valley, Lebanon '21	14	56*
5 Novellum Chardonnay, Côtes Catalanes France, '21	12	48*

RED

6 Sportolletti Cabernet Blend, Umbria, '20	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 '21	14	56
10 Domaine La Garrigue, Cotes du Rhone, '20	15	60*

BEER

SUFFOLK PUNCH BREWING

Noble Toast Lager	\$8
Blue Daisy Pilsner	\$7
Pulp Prescription	\$8

NODA BREWING CO.

Jam Session	\$8
Cheerwine Wheat Ale	\$8

LENNY BOY BREWING CO.

Jam Series Fruited Sour	\$8
Raspberry Mustache Stout	\$8
Spaghetti Handshake	\$8
Italian Pilsner	

BIRDSONG BREWING CO.

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

ROSE

11 Domaine Lafage "Miraflores," Cotes du Rousillon, '21	14	56*
12 Chateau Pesquie "Terrasses", Rhone Valley, '22	12	48*
13 Scarpetta "Frico", Toscana, '21	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

RESIDENT CULTURE BREWING CO.

Lightning Drops Hazy IPA	\$8
Tropical Tryst Tiki Sour	\$8
Riding The Feeling Italian Pilsner	\$8
Mahogany Reserve Alt Bier	\$8

LEGION BREWING

Neon Limes Lager	\$8
Golden Boy Pilsner	\$8
Juicy Jay Pineapple	\$8
Supernova Cherry Lime Sour	\$8

BY THE BOTTLE
BIRRA MORENA

