

PIATTI
PICCOLI

BEIGNETS \$13
SEASON'S JAM OR NUTELLA

ROASTED GARLIC HUMMUS \$15
PICKLED AND ROASTED VEGETABLES

BURRATA \$22
GRILLED PEACHES, MARCONA ALMOND,
PEACH MOSTARDA

INSALATA

LOCAL LETTUCE \$16
HEIRLOOM TOMATO, FENNEL,
PICKLED RED ONION, GRANA PADANO,
ROASTED TOMATO VINAIGRETTE

RADICCHIO CAESAR SALAD* \$15
GRILLED SWEET ONION, PECORINO, ANCHOVY

THE JIMMY CHOP SALAD \$19
CUCUMBER, SALAMI, TOMATO, RADISH,
CACIO, CECI, OREGANO VINAIGRETTE, CRISPY BITS

CHICKEN MILANESE \$19
ARUGULA , OLIVE, RED ONION, PEPPERONCINI

ARUGULA & FARRO \$16
PICKLED PEPPERS, AVOCADO, CORN,
CHARRED ONION VINAIGRETTE

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

Welcome to
THE JIMMY
BRUNCH

FARM EGG FRITTATA \$18
ROASTED MUSHROOMS,
GREENS, PARMIGIANO

SHRIMP & GRITS \$22
ANSON MILLS POLENTA, N'DUJA,
WOOD ROASTED PEPPERS

BENEDICT \$24
BLUE CRAB, POACHED EGGS,
BEARNAISE, CAPERS, GREENS

PASTA & PANINI

BURRATA PANINI \$18
TOMATO, BASIL PESTO, BURRATA,
ARUGULA, VINCOTTO

CHICKEN PANINI \$19
MUSHROOM CONSERVA,
MOZZARELLA,
GRILLED RED ONION, PESTO

PORCHETTA HASH \$18
FARM EGG, PICKLED PEPPERS &
ONION, ARUGULA

AVOCADO TARTINE \$18
SPECK, SOFT EGG, SPROUTS,
PICKLED ONION, SOURDOUGH

CHATEL FARMS NY STRIP* \$29
FARM EGGS, ROMESCO,
ROSEMARY POTATOES

CACIO E PEPE \$19
SPAGHETTI PARMIGIANO,
BLACK PEPPER

RIGATONI \$28
SHORT RIB RAGU, HERBS,
ROASTED TOMATO

12”
PIZZA

48 HOUR FERMENTED DOUGH MADE
WITH ORGANIC LINDLEY MILLS FLOUR

MARGHERITA \$22
“BIANCO DI NAPOLI” TOMATO,
BASIL, SIANO FIORE DI LATTE

FUNGHI AKA JIMMY’S PIE \$28
URBAN GOURMET FARMS
MUSHROOMS, CACIO, ARUGULA

QUATTRO FORMAGGI \$26
CHEVRE, GORGONZOLA, CACIO,
GRANA PADANO, HOT HONEY, HERBS

SALSICCIA \$26
HOUSE-MADE FENNEL SAUSAGE,
ARUGULA, RED ONION, RICOTTA

PROSCIUTTO \$27
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

AMALFI SHANDY

\$16

White Rum, Italicus, Lemon

ACCIDENTAL APEROL

\$16

Gin, Aperol, Lemon, Prosecco

SANTORINI SANGRIA

\$16

Red Wine, Brandy, Peach, Citrus,
Downeast Blackberry Cider

ESPRESSO MARTINI

\$16

Vodka, Borghetti, Espresso, Demerara Syrup

NOBLE MARY

\$17

Vodka, House-Made Bloody Mary Mix,
Pickled Vegetables

FRENCH RIVIERA

\$16

Tequila, Lime, Orange, Chambord

DEAN MARTINI

\$16

Vodka, Elderflower, Lillet Blanc

PESCA D'ORO SPRITZ

\$16

Peach, Apricot, Prosecco

WINE BY THE GLASS

*ERIC SOLOMON SELECTION

WHITE

1 Marchetti, Verdicchio, Marche '241664

2 Cornelia Tessari, Soave "Grisela" Veneto '231560

3 Le Paradou, Viognier, France '241352*

4 Cirelli, Pecorino, Abruzzo '241664

5 La Colline Aux Fossiles, Chardonnay, Roussillon, '231352*

RED

6 Campo alle Comete, Cabernet, Toscana, '231872

7 Terre di Giotto "Nostrale", Sangiovese, Toscana, '241664

8 Matteo Correggia, Nebbiolo, Piemonte, '241768

9 Domaine Laroque Pinot Noir, Languedoc '231456

10 Clos St. Antonin Cotes du Rhone, '191560*

ROSE

11 Domaine Lafage "Miraflors," Cotes du Rousillon, '241560*

12 Chateau Saint Roch Languedoc Rousillon, '241456*

13 Pico Maccario, Piemonte, '231456

14 Montenidoli, Canaiuolo, Toscana, '231768

SPARKLING

15 Antech Crémant de Limoux Brut, Languedoc-Roussillon1560

16 Le Contesse Prosecco, Veneto1456

18 Cleto Chiarli Brut Rose, Emilia-Romagna1560

19 Casa Castillo "El Molar" Grenache, Jumilia, Spain '211768*

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\$10

DOWNEAST CIDER

Blackberry Cider\$8

LENNY BOY

Spaghetti Handshake

Italian Pilsner\$8

BURIAL BEER COMPANY

Seasonal Pilsner\$9

NODA BREWING COMPANY

Jam Session IPA\$9

Carolina Quencher\$8

LOST WORLDS BREWING

Zorita Hazy IPA\$10

NON-ALCOHOLIC SELECTION

Noda HOP2O Seltzer\$6

Seasonal Mocktail\$8

St. Agrestis Phony Negroni\$7

Walker Brothers Kombucha\$8

Walker Brothers Botanical Soda\$8

BY THE BOTTLE

BIRRA MORENA



MARTINI MONDAY // 1/2 PRICE ALL MARTINIS

WINE DOWN TUESDAY // 1/2 PRICE ALL WINE BY THE GLASS