

Welcome to

THE JIMMY BRUNCH

PIATTI PICCOLI

BEIGNETS \$10

SEASON'S JAM OR NUTELLA

ROASTED GARLIC HUMMUS \$15

PICKLED AND ROASTED VEGETABLES

BURRATA \$22

COAL ROASTED BEETS, MINT, HAZELNUT GREMOLATA

INSALATA

LOCAL LETTUCE \$14

APPLE, PANCETTA, CITRUS VINAIGRETTE, RICOTTA SALATA

RADICCHIO CAESAR SALAD* \$14

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

ARUGULA & FARRO \$15

PICKLED PEPPERS, AVOCADO, CORN, CHARRED ONION VINAIGRETTE

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

FARM EGG FRITTATA \$17

ROASTED MUSHROOMS, GREENS, PARMIGIANO

SHRIMP & GRITS \$20

ANSON MILLS POLENTA, N'DUJA, WOOD ROASTED PEPPERS

BENEDICT \$24

BLUE CRAB, POACHED EGGS, BEARNAISE, CAPERS, GREENS

PASTA & PANINI

BURRATA PANINI \$17

TOMATO, BASIL PESTO, BURRATA, ARUGULA, VINCOTTO

CHICKEN PANINI \$18

MUSHROOM CONSERVA, MOZZARELLA, GRILLED RED ONION, PESTO

PORCHETTA HASH \$18

FARM EGG, PICKLED PEPPERS & ONION, ARUGULA

THE JIMMY GRAIN BOWL \$18

FARRO, SOFT EGG, AVOCADO, ROMESCO

AVOCADO TARTINE \$18

SPECK, SOFT EGG, SPROUTS, PICKLED ONION, SOURDOUGH

CREEKSTONE NY STRIP* \$28

FARM EGGS, ROMESCO, ROSEMARY POTATOES

CACIO E PEPE \$19

SPAGHETTI PARMIGIANO, BLACK PEPPER

RIGATONI \$25

SHORT RIB RAGU, HERBS, ROASTED TOMATO

12" PIZZA

48 HOUR FERMENTED DOUGH MADE WITH ORGANIC LINDLY 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 \$25

CHEVRE, GORGONZOLA, CACIO, GRANA PADANO, HOT HONEY, HERBS

SALSICCIA \$26

HOUSE-MADE FENNEL SAUSAGE, ARUGULA, RED ONION, RICOTTA

PROSCIUTTO \$26

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

BERGAMOT SPRITZ

Italicus, Prosecco

\$16

ACCIDENTAL APEROL

Gin, Aperol, Lemon, Prosecco

\$16

SANTORINI SANGRIA

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

\$16

ESPRESSO MARTINI

Vodka, Borghetti, Espresso, Demerara Syrup

\$16

NOBLE MARY

Vodka, House-Made Bloody Mary Mix,
Pickled Vegetables

\$17

FLORA FRESCA

Organic Gin, Aperol, 'Meadow'
Botanical Soda

\$16

BLACKBERRY ALLEY

Vodka, Rosemary, Downeast
Blackberry Cider

\$17

PESCA D'ORO SPRITZ

Peach, Apricot, Prosecco

\$16

WINE BY THE GLASS

*ERIC SOLOMON SELECTION

WHITE

1 Tenuta di Tavignano, Verdicchio, Marche '23	16	64
2 Cornelia Tessari, Soave "Grisela" Veneto '23	15	60
3 Le Paradou, Viognier, France '24	13	52*
4 Cirelli, Pecorino, Abruzzo '24	16	64
5 La Colline Aux Fossiles, Chardonnay, Roussillon, '23	13	52*

RED

6 Ceralti, Cabernet Blend, Toscana, '23	17	68
7 Poderi dal Nespole, Sangiovese, Emilia-Romagna, '23	13	52
8 Silvio Grasso, Nebbiolo, Piemonte, '24	15	60
9 Domaine Laroque Pinot Noir, Languedoc '23	14	56
10 Clos St. Antonin Cotes du Rhone, '19	15	60*

ROSE

11 Domaine Lafage "Miraflores," Cotes du Rousillon, '24	15	60*
12 Chateau Saint Roch Languedoc Rousillon, '24	14	56*
13 Pico Maccario, Piemonte, '23	14	56
14 Montenidoli, Canaiuolo, Toscana, '23	17	68

SPARKLING

15 Antech Crémant de Limoux Brut, Languedoc-Roussillon	15	60
16 Le Contesse Prosecco, Veneto	14	56
18 Cleto Chiarli Brut Rose, Emilia-Romagna	15	60

19 Casa Castillo "El Molar" Grenache, Jumilia, Spain '21	17	68*
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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

DOWNEAST CIDER

Blackberry Cider	\$8
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LEGION BREWING

Juicy Jay IPA	\$9
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LENNY BOY

Spaghetti Handshake	\$8
Italian Pilsner	\$8

BURIAL BEER COMPANY

Seasonal Pilsner	\$8
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NODA BREWING COMPANY

Jam Session IPA	\$9
Carolina Quencher	\$8

RESIDENT CULTURE

Disco Baby IPA	\$9
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LOST WORLDS BREWING

Zorita Hazy IPA	\$10
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NON-ALCOHOLIC SELECTION

Noda HOP2O 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
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