

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  
STRAWBERRY, SUNFLOWER SEED, CHEVRE, PICKLED RED ONION, SHERRY VINAIGRETTE,
- RADICCHIO CAESAR SALAD\*** \$14  
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** \$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** \$28  
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 Terre di Giotto "Nostrale", Sangiovese, Toscana, '24	16	64
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	\$10

## 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	\$9
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## NODA BREWING COMPANY

Jam Session IPA	\$9
Carolina Quencher	\$8

## RESIDENT CULTURE

Disco Baby IPA	\$10
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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
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MARTINI MONDAY // 1/2 PRICE ALL MARTINIS WINE DOWN TUESDAY // 1/2 PRICE ALL WINE BY THE GLASS
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