

## PIATTI PICCOLI

- BEIGNETS** \$12  
SEASON'S JAM OR NUTELLA\*\*
- ROASTED GARLIC HUMMUS** \$13  
PICKLED AND ROASTED VEGETABLES
- SIANO BURRATA\*\*** \$19  
BLOOD ORANGE, FENNEL,  
SICILIAN PISTACHIO, VINCOTTO

## INSALATA

- LOCAL LETTUCE** \$13  
APPLE, PANCETTA, PICKLED ONION,  
CITRUS VINAIGRETTE, RICOTTA SALATA
- RADICCHIO CAESAR SALAD\*** \$13  
GRILLED SWEET ONION, PECORINO, ANCHOVY
- ARUGULA & FARRO** \$14  
ROASTED PEPPERS, CUCUMBER, DILL,  
TAHINI DRESSING
- CHICKEN MILANESE** \$18  
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 (4 oz.)

## 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** \$22  
BLUE CRAB, POACHED EGGS,  
HOLLANDAISE, CAPERS, 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, SOURDOUGH
- PORCHETTA HASH** \$17  
FARM EGG, PICKLED  
PEPPERS & ONION, ARUGULA
- CREEKSTONE NY STRIP\*** \$25  
FARM EGGS, SALSA VERDE,  
ROSEMARY POTATOES

12"

## PIZZA

48 HOUR FERMENTED DOUGH MADE WITH ORGANIC LINDLY MILLS FLOUR

- MARGHERITA** \$20  
"BIANCO DI NAPOLI" TOMATO,  
BASIL, SIANO FIORE DI LATTE
- FUNGI AKA JIMMY'S PIE** \$25  
URBAN GOURMET FARMS  
MUSHROOMS, CACIO, ARUGULA
- QUATTRO FORMAGGI** \$23  
CHEVRE, GORGANZOLA, CACIO,  
GRANA PADANO, HOT HONEY, HERBS
- FARM EGG** \$21  
CACIO DE ROMA, ARUGULA,  
PROSCIUTTO DI PARMA
- SALSICCIA** \$23  
HOUSE-MADE FENNEL SAUSAGE,  
ARUGULA, RED ONION, RICOTTA
- PROSCIUTTO\*\*** \$24  
PROSCIUTTO COTTO,  
BURRATA, PISTACHIO

## PASTA & PANINI

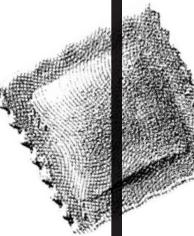
- BURRATA PANINI\*\*** \$17  
TOMATO, BASIL, BURRATA,  
ARUGULA, VINCOTTO
- CHICKEN PANINI\*\*** \$18  
MUSHROOM CONSERVA,  
SMOKED MOZZARELLA,  
GRILLED RED ONION, PESTO
- PROSCIUTTO PANINI** \$17  
PROSCIUTTO COTTO, BRIE,  
ROSEMARY & FIG MOSTARDA,  
SOURDOUGH
- SPAGHETTI** \$19  
CARBONARA, PANCETTA,  
PECORINO, BLACK PEPPER
- RIGATONI** \$22  
SHORT RIB RAGU, HERBS,  
ROASTED TOMATO

## CONTORNI

- FARM EGGS \$5  
TOAST WITH JAM \$5  
ROSEMARY POTATOES \$6  
PARMIGIANO POLENTA \$8  
PORCHETTA \$8

*Welcome to*

# THE JIMMY



# COCKTAILS

## FRESCA

Prosecco, Rose Grapefruit Vodka \$15  
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 \$15

## ESPRESSO MARTINI

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

## FRENCH RIVIERA

Tequila, Lime, Orange Liquer, Chambord \$15

# WINE BY THE GLASS

\*ERIC SOLOMON SELECTION

## WHITE

1 Collestefano Verdicchio, Marche '22	15	60
2 Troupis "Fteri", Mantinia, Greece, '21	14	56
3 Marziano Abbona Vermentino, Piemonte '22	12	48
4 Domaine des Tourelles, Bekaa Valley, Lebanon '21	14	56*
5 Novellum Chardonnay, Côtes Catalanes France, '21	12	48*

## RED

6 Musita "Nahla", Cabernet, Sicily, '20	14	56
7 Muralia, "Manolibera", Rosso, Toscana, '19	15	60
8 Ca' del Baio, Barbera, Piemonte, '22	13	52
9 La Closerie des Lys Pinot Noir, Limoux '22	14	56
10 Domaine D'Andezon, Cotes du Rhone, '21	14	56*

# BEER

## SUFFOLK PUNCH BREWING

Noble Toast Lager	\$8
Blue Daisy Pilsner	\$8
Suffolk Hurricane Seltzer	\$8
Pulp Perscription IPA	\$8

## NODA BREWING CO.

Hop Drop'N Roll IPA	\$8
Jam Session	\$8

## SYCAMORE BREWING

Apple Pie Cider	\$8
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## RESIDENT CULTURE BREWING CO.

Riding the Feeling Italian Pilsner	\$8
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## WALKER BROTHERS

Hoppy Tangerine Hard Kombucha	\$8
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## ROSE

11 Domaine Lafage "Miraflores," Cotes du Rousillon, '22	14	56*
12 Chateau Pesquie "Terrasses", Rhone Valley, '22	14	56*
13 Scarpetta "Frico", Toscana, '22	10	40
14 Filomusi Guelfi, Abruzzo, '22	14	56

## SPARKLING

15 Aimery Crémant de Limoux Brut, Languedoc-Roussillon	15	60
16 Le Contesse Prosecco, Veneto, NV	12	48
18 Gérard Bertrand Crémant de Limoux Brut Rose, Languedoc-Roussillon	15	60

**19 Domaine de Bosquets "Reserve", Gigondas '18 22 88\***

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

## LENNY BOY BREWING CO.

Spaghetti Handshake Italian Pilsner	\$9
Ground Up Coffee Stout	\$9

## NON-ALCOHOLIC SELECTION

NODA HOP20 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**