

– BREAKFAST –

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- Breakfast Plate** **\$9**
Roasted baby red and sweet potatoes with crisp pancetta, topped with two strips of bacon served with 2 eggs any style.
- Eggs - "Italiano"** **\$9**
Roasted baby red & sweet potatoes with crisp pancetta, topped with arugula, layered with 2 poached eggs and hand crushed plum tomato sauce.
- Toasted Bagel with Lox** **\$9**
A toasted whole grain bagel with pressed yogurt, red onions, fried capers and smoked salmon tartare.



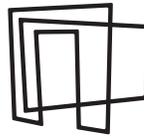
– SUNRISE SIDES –

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- Toast with house preserves** **\$2**
- Multigrain Bagel with house preserves** **\$3**
- Bacon (3 Slices)** **\$4**
- Eggs (2 any style)** **\$4**
- Breakfast Potatoes** **\$3**



– HAND HELD DEVICES –

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| <p>Breakfast Wrap \$7
Omelet style eggs made with peppers and red onions, spicy chorizo and melted Jack cheese, served with tomato slices and arugula in a tortilla wrap.</p> <p>Fire In the Hole \$7
A jalapeño and cheddar scone sandwich filled with a fried egg, spicy jack cheese and crisp pancetta, with arugula and roma tomato slices.</p> <p>Philly Cheese Steak au jus \$10
Grilled red onions, roasted peppers and marinated beef, covered in melted jack cheese on a toasted filone served with au jus.</p> <p>Forno Roasted Vegetable Panini \$9
A blend of peppers, zucchinis, mushrooms, onions, and seasonal vegetables roasted in our forno oven with fresh spinach, jack & goat cheese, & served with a spicy vegetable spread.</p> | <p>Burnt Orange BBQ Pulled Pork Sandwich \$9
Slow roasted pork shoulder in our house made orange BBQ sauce with an asian fennel slaw, and ginger pickled onions served in a toasted filone.</p> <p>Scorched Chicken Caesar Wrap \$8
A spicy marinated and rubbed chicken, shredded and served with a cooling Caesar salad, with pancetta and Grana Padano cheese in a tortilla wrap.</p> <p>The Hallway Burger \$11
A grilled beef burger patty with our house made beet relish, spicy jack cheese, bacon slices, ginger pickled onions, lettuce and tomatoes on a brioche bun or focaccia bread.</p> <p>Turkey Panini \$8
Roasted turkey on house made focaccia bread with a blueberry & dijon aioli, fresh spinach, & spicy jack cheese.</p> |
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House Cut Kennebec Fries	\$3
Side Caesar Salad	\$4
Side Soup Bowl (8oz.)	\$5
Curried Sweet Potato Fries	\$4
Seared Brussels Sprouts	\$5
Scorched & Shredded Chicken (3oz)	\$4
Orange BBQ Pulled Pork (3oz)	\$4
Sliced Roast Beef (3oz)	\$5
Seared Lake Trout	\$7



Honey Roasted Parsnip Soup	\$6
A rich and velvety soup topped with fire candied pancetta, crisp brussels sprout leaves and fried parsnip skins.	
Beetroot and Fennel Salad	\$10
Candy roasted beetroot and fennel bulbs with a kale salad dressed with arugula citrus dressing topped with goat cheese.	
Caesar Salad	\$11
Crisp romaine hearts dressed in house-made dressing, topped with a soft poached egg, pancetta crisps, focaccia croutons and shaved Grana Padano cheese.	
Spinach & Arugula Salad	\$9
With a raspberry vinaigrette, topped with pickled vegetables & toasted sunflower seeds.	



- PIZZAS -

All pizzas come on our hand crafted pizza crusts with our 3 cheese blend and are finished with herb oil.

Pizza con Patate	\$10	Blazing Basil Bird	\$10
A herb oil brushed pizza crust topped with roasted garlic, thinly sliced kennebec potatoes, rosemary, caramelized onions, finished with Grana Padano and goat cheese.		Scorched and shredded chicken that has been marinated and rubbed with fire, served with crisp Brussels sprout leaves on a light basil cream sauce with Havarti cheese.	
3 Cheese	\$9	Forno Roasted Vegetable Pizza	\$10
Hand crushed plum tomato sauce served with a mixture of cheeses, topped with fresh basil.		Roasted peppers, zucchini, mushrooms, and caramelized onions on a pomodoro sauce, topped with Jack cheese and finished with fresh basil and fennel oil.	
Apricot Pork	\$10	Nonna's Nightmare	\$10
Apricot BBQ jelly topped with sliced pancetta and melted with goat cheese and caramelized onions, finished with fresh lemon dressed arugula.		Burnt orange BBQ pulled pork with grilled fresh pineapple on pomodoro sauce with provolone cheese [pineapple for those who just have to have it on a pizza]	