

Brunch Menu

FRESH BREAD SERVICE

CHEF'S BISCUITS WITH LOCAL HONEY FLIGHT 12

RISE N' SHINE

APPETIZERS

SMALL DISHES

CHE SCOTCH EGGS 18

Soft boiled egg, house breakfast sausage, local greens salad

EGGS IN PURGATORY 14

Purgatory, poached eggs, crispy leeks, Piadina

ARANCINI SICILIANA 13

Asparagus, ramps, house ricotta, preserved lemon

CHE BRUSCHETTA 14

Charcuterie XO, house ricotta, basil, hot honey, grilled bread

FIG BRUSCHETTA 15

Whipped poppyseed taleggio, macerated figs, grapefruit, frisée

MUSSELS 20

Roasted garlic, white wine, saffron, grilled bread

FARM FRESH

INSALATA

BRUNCH SALADS

CAPRESE PANZANELLA 16

Dried Tuscan bread, confit heirloom tomatoes, grilled peach vinaigrette, burrata, crispy basil

CHE CAESAR 11

Baby gem lettuce, house caesar, parmesan, grated cured egg yolk, anchovy

ITALIAN SPRING MIX 14

Mixed greens, charred cucumber mint vinaigrette, olives, confit cherry tomatoes, marinated ciliegine, crispy chickpeas

PROSCIUTTO & MELON 17

Compressed local melon, prosciutto di parma, gorgonzola dolce mousse, balsamic gastrique, micro sorrel

EGGS & HOT PLATES

THE NEW BRUNCH CLASSICS

'NDUJA HASH 21

House 'nduja, local potatoes, collard greens, fire roasted peppers, caramelized onion, charred corn

Add an egg 3

CHE SKILLET 22

House breakfast sausage & bacon, peperonata, spinach, fontina cheese, two eggs

SEASONAL VEGETARIAN QUICHE 24

House butter crust, eggs, seasonal veggies

STEAK & EGGS 36

Fire grilled steak, two eggs, ramp salsa verde

CHE EGGS BENEDICT 26

Tigelle, poached egg, prosciutto, arugula, citrus hollandaise, fennel pollen

LOBSTER BENEDICT 42

Tigelle, poached egg, butter poached lobster, frisée, citrus hollandaise, black garlic powder

BISCUIT & LAMB GRAVY 20

Chef's biscuit, lamb gravy, arugula, micro nasturtium

FRITTATA TRIO 22

Tomato & mozzarella, guanciale & burrata, spinach & ricotta

ON THE SWEETER SIDE

PANETTONE FRENCH TOAST 28

Whipped vanilla creme fraîche, berry compote, mint

SEASONAL PANNA COTTA 12

Seasonal flavored panna cotta

PANETTONE CRUMBLE 14

Local berries, brown butter panettone crumble

WOOD-FIRED PIZZAS

BRUNCH PIZZA 22

Truffle creme, caramelized onions, local mushrooms, pancetta, fontina, grated cured egg yolk, white endive

BUFFALO

MARGHERITA 18

Buffalo mozzarella, fresh basil, Bianco di Napoli tomato sauce

SIDES

HOUSE SLAB BACON 6

SEASONAL FRUIT CUP 6

EGG ANY STYLE 3

SMASHED LOCAL POTATOES 8

HOUSE HOT SAUCE 2

MAPLE SYRUP 5

*These food items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please alert your server if you have any food allergies or dietary restrictions. 3.28.24