

BRUNCH THE CHE WAY!

ADULTS \$39 | KIDS \$18
Pricing Includes Brunch Tower
Appetizer, Main Course & Dessert
À la Carte Menu Available
Upon Request

BRUNCH TOWER

A TOWER PACKED WITH FRUIT, ARTISAN CHEESES, CHARCUTERIE AND FRESH PASTRIES. DIG IN!

ASSORTED FRUIT
honey coconut dipping sauce

& CHEESE & CHARCUTERIE
prosciutto, mortadella, cheddar
genoa salami, pecorino, gorgonzola

& MINI PASTRIES
croissants, danish, muffins

APPETIZER

YOU ONLY GET ONE. SO PICK WITH YOUR HEART, NOT YOUR HEAD.

OVERNIGHT OATS
rolled oats, greek yogurt, honey
& quince purée, spiced granola

QUAIL RILETTES
fresh herbs, pickled shallots, toast points

CHE CAESAR SALAD
gem lettuce, house caesar,
parmesan, marinated anchovy

BERRY PARFAIT
greek yogurt, seasonal berries,
house granola, local honey

ZUCCA BRUSCHETTA
smoked ricotta, roasted pumpkin,
bitter greens, apple saba

APPLE & WALNUT SALAD
gem lettuce, compressed apples, walnut
brittle, smoked grapes, gorgonzola dressing

MAIN COURSE

CHOOSE WISELY. OR COME BACK NEXT WEEK AND DO IT ALL AGAIN.

AMERICANO BREAKFAST
two eggs any style, bacon
or house-made sausage,
grilled bread, skillet potatoes

ARISTA OMELET (+\$30)
three egg omelet, black truffle
butter, mozzarella, ossetra caviar,
crème fraiche, shallot potato cake

PEACH, PLUM & APPLE FRENCH TOAST
brioche, vanilla cream, stone fruit
& apple compote, hazelnuts

SAUSAGE BENEDICT
italian muffin, two poached eggs,
breakfast sausage, calabrian
hollandaise, arugula & red onion salad

CHE STEAK & EGGS (+\$15)
prime striploin, two eggs any style,
truffled potato cakes, italian salsa verde

MUSHROOM & TALEGGIO PIZZA
pecorino cream, mozzarella, fourstar
mushrooms, castelfranco, black pepper

SPECK & KALE SKILLET
two eggs any style, speck lardons,
potatoes, italian kale, fontina cheese

PORCHETTA SANDWICH
ciabatta, porchetta, fennel pollen aioli,
arugula, pickled onion

MARGHERITA PIZZA
house pizza sauce, buffalo mozzarella,
basil, tuscan olive oil

BRANZINO FILET
warm bean salad, arugula, charred citrus

FINALLY... DESSERT THE SWEETEST SEND-OFF WITH FAMILY-STYLE TREATS.

HANDCRAFTED ASSORTED DESSERTS
cannoli, cookies, biscotti

*Certain 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.

S P I R I T I

“K” B L O O D Y M A R Y 16

vulcanica sicilian vodka, calabrian pepper, aged balsamic
charcuterie sauce, che figata spiedini

ESPRESSO MARTINI ketel one, espresso, coffee liquor, demerara syrup	16
APEROL SPRITZ aperol, prosecco, club soda	16

MIMOSA orange juice, les allies blanc de blanc	16
BELLINI white peach, les allies blanc de blanc	16

V I N O

R O S S O

G L A S S / B O T T L E

BARBERA michele chiaro le ormer barbera d’asti, 2021, piedmont	15/50
RED BLEND allegrini palazzo della torre, 2021, veneto	15/50
CABERNET FRANC sansonina ‘evaluna’, veneto	16/60
SUPER TUSCAN mastrojanni ‘costa colonne’ sant’antimo	18/85

B I A N C O

PINOT GRIGIO elena walch, 2023, alto adige	16/60
SAUVIGNON BLANC pighin, 2023, friuli	15/50
GARGANEGA pra soave classico ‘otto’, 2023, veneto	16/60
CHARDONNAY san felice ‘ancherona’, tuscany	18/85

S P U M A N T E & R O S A T O

PROSECCO BRUT masottina, veneto	17/70
MOSCATO michele chiaro nivole, 2023, asti	16/60
ROSÉ cirelli, la collina biologica, abruzzo	16/60

B I R R A

D O M E S T I C

ANTI-HERO IPA revolution brewing, 6.7% chicago, il (12oz)	9
HAZY LITTLE THING IPA sierra nevada brewing, 7.5% sierra, nv (12oz)	9
MILLER LITE light american lager, 4.2% milwaukee, wi (12oz)	6
COORS LIGHT light american lager, 4.2% golden, co (12oz)	6

I M P O R T E D

HEINEKEN pale lager, 5.0% netherlands (12oz)	7
PERONI pale lager, nastro azzurro, 5.1% italy (11.2oz)	7
STELLA ARTOIS pale lager, 5.0% belgium (11.2oz)	7
CORONA EXTRA pale lager, 4.6% mexico (12oz)	7