

BRUNCH

Petisco



SATURDAY AND SUNDAY 9AM-2PM

PLATTOS

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| SIDE APPLE WOOD SMOKED BACON | \$4 | PAIN PERDU (FRENCH TOAST) | \$9 |
| SIDE CHICKEN APPLE SAUSAGE | \$4 | Baguette dipped in custard, served differently every week. Ask your server for this week's preparation | |
| HOME MADE GRANDOLA | \$6.5 | | |
| With fresh fruit and yogurt | | | |
| TWO EGGS ANY STYLE * | \$7 | EGGS BENEDICT* | \$11 |
| With baby red potatoes and toast | | Two poached eggs, toasted English muffin with choice of hickory smoked ham, or fresh arugula, topped with hollandaise sauce and fresh herbs served with potatoes | |
| MEXICAN MIGAS SCRAMBLE | \$10 | | |
| Three farm fresh eggs scrambled with pico de gallo, cheddar cheese, crispy corn tortillas, topped with sour cream, served with potatoes, green salad and warm tortillas | | CORNERED BEEF HASH * | \$12 |
| MUSHROOM OMELETTE | \$10 | Sautéed onions, green peppers, potatoes, house cooked corned beef from St. Helens Farms, served with two poached eggs and horseradish hollandaise, side of toast | |
| Three farm fresh eggs, crimini mushrooms, onion, rosemary and goat cheese, served with potatoes and toast | | | |

SIDES

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| ADD CHICKEN SALAD | \$4 | 2 EGGS | \$3 |
| ADD TUNA SALAD | \$4 | CHICKEN APPLE SAUSAGE | \$4 |
| BREAKFAST TATERS | \$3 | BACON | \$4 |
| | | TOAST | \$2 |
| | | SIDE GREENS | \$2 |

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Gratuity added for parties of 6 or more.

BOCADILLO

NUTS \$3 OLIVES \$3 BREAD \$2

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| PETISCO PLATTER | \$14 |
| Cured meats, assorted cheese, Mama's Lil Peppers, mustard pickles, olives, nuts, baguette | |
| TRIO OF CHEESE | \$12 |
| Three cheeses, membrillio, fresh and dried fruit, baguette | |
| BEEF CARPACCIO* | \$10 |
| Thinly sliced tenderloin, lemon, arugula, EVOO, parmesan, sea salt, baguette | |
| PORTOBELLO CARPACCIO | \$9 |
| Goat cheese, lemon vinaigrette, arugula, baguette | |
| FRENCH ONION SOUP | \$5/\$8 |
| SOUP OF THE DAY | \$3/\$6 |

SALADA



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| PETISCO SALAD | \$5/\$7 |
| Baby greens, carrots, tomato, cucumber, balsamic vinaigrette | |
| ROGUE PEAR SALAD | \$6/\$10 |
| Arugula, Rogue Creamery blue cheese, sherry vinaigrette, walnuts | |
| ROASTED BEETS | \$6/\$10 |
| Arugula, goat cheese, walnuts, apples, lemon herb vinaigrette | |
| CAPRESE SALAD | \$9 |
| Ripe tomatoes, fresh mozzarellan, EVOO, balsamic vinegar, fresh basil, baquette | |
| SALAD NICOISE | \$12 |
| Greens, hard cooked eggs, olives, tuna salad, green beans, tomato, cucumbers, baby pickles | |
| CHICKEN SALAD-SALAD | \$11 |
| House-made chicken salad, greens, tomatoes, cucumber vinaigrette | |

SANDWICHES

All sandwiches served hot, cold or as a salad, with a choice of baguette or ciabatta. Served with a small green salad. Substitutions and additions will cost a little extra!

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| FRESH MOZZARELLA | \$9 |
| Ripe tomatoes, fresh basil, EVOO, balsamic vinegar | |
| PROSCUITTO | \$11 |
| Fresh mozzarella, ripe tomatoes, fresh basil, EVOO and balsamic vinegar | |
| WHITE TUNA SALAD | \$9 |
| Green onions, long-line caught albacore tuna, mayo | \$10 |
| TURKEY BREAST | \$10 |
| French brie, mayo, honey mustard | |
| HICKORY SMOKED HAM | \$11 |
| French brie, mayo & honey mustard | |
| ANGRY SICILIAN | \$11 |
| Proscuitto, salami, sopressata, cappicolla, parmesan, red peppers, balsamic, EVOO | |
| CHICKEN SALAD | \$10 |
| Draper Valley chicken, pine nuts, basil, granny smith apples, mayo, raisins, currants | |
| ROASTED PORTOBELLO | \$10 |
| Red pepper, basil, tomato, balsamic, EVOO | |
| ROAST BEEF | \$10 |
| Horseradish cream, roasted red peppers, aged Spanish manchego cheese | |

