

# PASSERO SUNDAY BRUNCH

## SNACKS

**CROCK OF TURKEY + ROASTED CORN CHILI** \$8  
 JACK CHEESE + SOUR CREAM + GREEN ONION + PUBLICAN TOAST

**WHIPPED RICOTTA** \$12  
 PUBLICAN SOURDOUGH + WILDFLOWER HONEY + CANDIED WALNUT + ROSEMARY

**CRISPY FRIED CALAMARI** \$14  
 GIARDINIERA + BUTTERMILK RANCH + SPICY COCKTAIL

**BRUSSELS + BURATTA** \$15  
 DE STEFANO BURATTA + BROWN BUTTER BRUSSELS SPROUTS + CRISPY PROSCIUTTO + MARCONA ALMONDS

**GENERAL TSO'S TEMPURA CAULIFLOWER** \$12  
 CLASSIC SWEET AND SPICY SAUCE + ROASTED PEANUTS + SESAME CRUNCH

**FIRE ROASTED CALABRIAN BRUSSELS SPROUTS** \$12  
 CRISPY BACON + LOCAL HONEY + CALABRIAN CHILE + PARMESAN

## SALADS

**LORETTA'S CHOPPED SALAD** \$13  
 AVOCADO + GARBANZO BEANS + SWEET DROP PEPPERS + CARROTS + SCALLIONS + BACON + GORGONZOLA + CRUNCHY SPAGHETTI + ZESTY VINAIGRETTE

**HARVEST SALAD** \$13

ZESTAR APPLES + ROASTED CHIOGGIA AND RED BEETS + BABY GREENS + ROTH BUTTERMILK BLUE + CANDIED WALNUTS + SPICED PEPITAS + DRIED MICHIGAN CHERRIES + APPLE CIDER VINAIGRETTE  
 • ADD CHERRYWOOD ROASTED SALMON \$5

**GARLIC ROASTED PULLED CHICKEN CAESAR** \$13

LOCAL ROMAINE + CHERRY TOMATO + BUTTER RADISH + PICKLED RED ONION + GARLIC CROUTONS + HONEY CHIPOTLE CAESAR DRESSING

## BRUNCHY THINGS

**NEW SMOKED BRISKET HASH** \$16

HOUSE SMOKED + POACHED EGG + YUKON GOLD POTATO + ROASTED BUTTERNUT SQUASH + CARAMELIZED ONION + TUSCAN KALE

**FULL BREAKFAST** \$15

TWO EGGS YOUR WAY + PUBLICAN BACON + SLAGEL BREAKFAST SAUSAGE + PARMESAN POTATOES + BUTTERMILK FLAPJACK

**OVEN FIRED CINNAMON FRENCH TOAST** \$15

PUBLICAN BREAD + CARDAMOM SPICED CARAMEL APPLES + THICK CUT BACON + LOCAL MAPLE SYRUP

**CHORIZO + EGG WRAP** \$13

GUNTHORP FARMS PORK CHORIZO + BUTTERNUT SQUASH + SMOKED PINTO BEANS + JACK CHEESE + SALSA VERDE + 7 GRAIN TORTILLA + PARMESAN POTATOES

## CHOOSE YOUR BENEDICT

POACHED YUPPIE HILL EGGS + HEIRLOOM TOMATO + HOLLANDAISE + PARMESAN POTATOES  
 • SMOKED SALMON \$15 BEEF BRISKET \$16  
 • BUTTER POACHED MAINE LOBSTER \$16

**PANCAKE BATTER FRIED CHICKEN** \$13

HONEY BUTTER + MAPLE SYRUP + TOASTED BRIOCHE + PARMESAN POTATOES

**SHORT RIB MELT** \$14

24 HOUR BRAISED SHORT RIB + BALSAMIC ONIONS + SWISS + HORSERADISH CREAM + PUBLICAN SOURDOUGH

**OUR DOUBLE CHEESEBURGER** \$15

SLAGEL FARM'S BEEF + CLASSIC AMERICAN CHEESE + GARLIC AIOLI + RED ONION + HOUSE PICKLES

## BRICK OVEN FIRED PIZZAS

**MARGHERITA** \$16

FRESH MOZZARELLA + BIANCO TOMATOES + BASIL

**CHARRED PEPPERONI** \$17

EZZO PEPPERONI + FRESH MOZZARELLA + FRESH PARMESAN + CALABRIAN HONEY + BASIL

**THE ABE FROMAN** \$17

SWEET FENNEL SAUSAGE + CARAMELIZED RED ONION + SPICY CHERRY BOMB PEPPERS + FONTINA CHEESE

**SHROOMIN'** \$17

LOCALLY FORAGED MUSHROOMS + TRUFFLE CREAM + FONTINA CHEESE + ARUGULA + LEMON