

PASSERO SUNDAY BRUNCH

SNACKS

WHIPPED RICOTTA SEA SALT CIABATTA + WILDFLOWER HONEY + CANDIED BLACK WALNUT + ROSEMARY + BEE POLLEN	\$12
TOMATO TOAST DE STEFANO BURATTA + HEIRLOOM TOMATOES + TORN BASIL + GOOD BALSAMIC	\$14
SLAGEL BEEF MEATBALLS ANSON MILLS BUTTERED POLENTA + RED SAUCE + GOOD PARM + CRISPY ONIONS	\$12
GENERAL TSO'S TEMPURA CAULIFLOWER CLASSIC SWEET AND SPICY SAUCE + ROASTED PEANUTS + SESAME CRUNCH	\$12
FIRE ROASTED CALABRIAN BRUSSELS SPROUTS CRISPY BACON + LOCAL HONEY + CALABRIAN CHILE + PARMESAN	\$11

SALADS

LORETTA'S CHOPPED SALAD AVOCADO + GARBANZO BEANS + SWEET DROP PEPPERS + CARROTS + SCALLIONS + BACON + GORGONZOLA + CRUNCHY SPAGHETTI + ZESTY VINAIGRETTE	\$12.5
MOJO CHICKEN CAESAR LOCAL ROMAINE + ROASTED SWEET CORN + CHERRY TOMATO + BUTTER RADISH + GARLIC CROUTONS + HONEY CHIPOTLE CAESAR DRESSING	\$13.5

KEY WEST SHRIMP SALAD SEARED GARLIC SHRIMP + CHERRY TOMATOES + PUBLICAN BACON + PICKLED RED ONION + AVOCADO + BUTTERMILK HERB DRESSING	\$15
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BRUNCHY THINGS

FULL BREAKFAST TWO EGGS YOUR WAY + PUBLICAN BACON + SLAGEL BREAKFAST SAUSAGE + PARMESAN POTATOES + BUTTERMILK FLAPJACK	\$15
CHORIZO CHILAQUILES GUNTROP FARMS PORK CHORIZO + SALSA VERDE + JACK CHEESE + ARUGULA + PICKLED RED ONION + ANCHO-LIME CREMA	\$13
MAINE LOBSTER BENEDICT FRESH MAINE LOBSTER + POACHED EGG + HEIRLOOM TOMATO + TARRAGON HOLLANDAISE + PARMESAN POTATOES	\$14
BUTTERMILK FLAPJACK STACK MICHIGAN BLUEBERRY COMPOTE + WHIPPED HONEY BUTTER + CRUNCHY CORNFLAKE STRUESEL + MAPLE SYRUP	\$14
PANCAKE BATTER FRIED CHICKEN SANDWICH HONEY BUTTER + MAPLE SYRUP + MAPLE PANCAKE BUN + PARMESAN POTATOES	\$12

BRICK OVEN FIRED PIZZAS

MARGHERITA FRESH MOZZARELLA + BIANCO TOMATOES + BASIL	\$16
THE ABE FROMAN LOCALLY MADE SWEET FENNEL SAUSAGE + CARAMELIZED RED ONION + ROASTED RED PEPPER + FONTINA + GOAT CHEESE	\$17

CHARRED PEPPERONI EZZO PEPPERONI + FRESH MOZZARELLA + FRESH PARMESAN + CALABRIAN HONEY + BASIL	\$17
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CARBONARA PIZZA PUBLICAN BACON + TRUFFLE CREAM + ROASTED MUSHROOMS + ENGLISH PEAS + HEN EGG + PECORINO CHEESE	\$16
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SHROOMIN' LOCALLY FORAGED MUSHROOMS + TRUFFLE CREAM + FONTINA CHEESE + ARUGULA + LEMON	\$17
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LUNCHY THINGS

BAJA STYLE FISH TACOS CRISPY FRIED MAHI MAHI + ANCHO LIME SLAW + ROASTED CORN GUACAMOLE + SALSA VERDE + FRESH MADE TORTILLA CHIPS	\$14
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FUSILLI VODKA CLASSIC PINK SAUCE + CALABRIAN CHILE + FRESH RICOTTA + FRESH CHIVES	\$16
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OUR DOUBLE CHEESEBURGER SLAGEL FARM'S BEEF + CLASSIC AMERICAN CHEESE + GARLIC AIOLI + RED ONION + HOUSE PICKLES + SHOESTRING FRIES	\$16
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SMOKED SALMON BLT H. FORMAN SMOKED SALMON + PUBLICAN BACON + HEIRLOOM TOMATO + GREENS + HERB AIOLI + COUNTRY SOURDOUGH + SHOESTRING FRIES	\$13
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