



BRUNCH LIBATIONS

- Bloody Mary** 11.00
- Mimosa** 10.00
- Ruby Red Spritzer** 10.00
- Peach Bellini** 10.00
- Spiked Champagne Cocktail** (champagne, house infused vodka with a splash of pineapple) 11.00

BRUNCH

- Avocado Toast**
Whole grain toast, avocado, egg, and cherry tomato 12.00
- Lox & Bagel**
Smoked salmon, cream cheese, arugula, tomato, Bermuda onion, served with home fries 13.00
- Salad Penllyn**
Arugula, crumbled blue cheese, Granny Smith apples, shallots, and a mustard vinaigrette 14.00
- BEC Sandwich**
Bacon, sunny-side up farm-fresh egg, cheese, served on a brioche bun 11.00
- Frittata**
Roasted red pepper, prosciutto, onions, potatoes, and Pecorino Romano cheese 12.00
- Greek Frittata**
Served with spinach, feta cheese, and leeks 14.00
- Emy Benedict**
Prosciutto, poached egg, Estella beer sauce, served over an English muffin 14.00
- French Omelet**
Organic eggs, fresh goat cheese, spinach, herbs, and hash brown potatoes 13.00
- Sweet Potato Pancakes**
Basil-maple syrup, pecan butter 12.00
- Blueberry Oatmeal Pancakes**
Whipped crème fraiche, maple syrup 12.00
- Belgian Waffle**
Served with fruit salad and vanilla ice cream 12.00
- French Toast**
Served with powdered sugar and maple syrup 11.00
- Monte Cristo**
French toast with ham, turkey, Swiss cheese with a raspberry sauce 14.00
- Shakshuka Merguez**
Two sunny-side up eggs baked in a cast-iron pan with spicy tomato sauce and lamb merguez sausage 18.00
- Choice of Two Eggs**
Served with breakfast potatoes 8.00
- Steak and Eggs**
3 eggs with steak and Béarnaise sauce 17.00

LUNCH

- PANACHE Burger**
(custom grind) Served with beefsteak tomato, shredded lettuce, pickle, chili mayo, and choice of American or cheddar cheese on a brioche bun 14.00
- PANACHE Short Rib**
Served with hash brown 23.00
- Chicken Paillard**
Served over arugula 19.00

SIDES TO SHARE

- Fresh Cut Fries** 4.00 **Truffle Fries** 6.00
- Side of bacon** 4.00 **Sausage** 4.00 **Breakfast potatoes** 4.00 **Side bagel or English muffin** 2.00

BEVERAGES

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| Orange Juice 4.00 | Coffee 2.50 |
| Grapefruit Juice 4.00 | Tea 2.50 |
| Cranberry Juice 4.00 | Milk 3.00 |
| Apple Juice 3.00 | Chocolate Milk 3.50 |

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| Cappuccino 4.50 |
| Espresso 3.00 |
| Double espresso 5.00 |

KID’S MENU

- 2 Scrambled Eggs 7.00
- Fruit Cup 6.00
- 3 Silver Dollar Pancakes 7.00

SALADS

House
Field greens, tomato, cucumber, balsamic vinaigrette 7.50

Caprese
Fresh mozzarella, tomatoes, green basil, seasoned with salt and olive oil 9.00

Caesar
Classic Caesar salad topped with Parmigiano tuile and croutons 8.00

Steak
Field greens, sliced tenderloin, walnuts, chick peas, pear, dried cherries served with a white champagne vinaigrette 14.00

The Wedge
Iceberg, radicchio, cherry tomato, bacon, and creamy blue cheese 9.00

Penllyn
Arugula, crumbled blue cheese, Granny Smith apples, shallots, and a mustard vinaigrette 12.00

Panache Tuna
Field greens, imported tuna, hard boiled egg, Kalamata olives, shaved Parmigiano cheese, lemon vinaigrette 16.00

Bufala Mozzarella
Arugula, roasted red peppers, prosciutto di Parma 12.00

Quinoa
Field greens, quinoa, strawberries, French blue cheese, creamy balsamic vinaigrette 11.00

Greek Cobb
Romaine hearts, feta cheese, olives, avocado, bacon, onions, tomato, hard boiled egg, ranch dressing 12.00

Strawberry Pecan
Mixed greens, feta cheese, pecans, strawberries, tomatoes, cucumbers, raspberry vinaigrette 12.00

Add
Chicken 9.00 | Salmon 10.00 | Steak 10.00 | Shrimp (3) 10.00
Crabmeat 12.00

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

SOUPS

Chicken noodle soup 7.00

Soup of the Day 7.00

STARTERS

Hummus
The perfect marriage of chick peas, garlic and tahini sesame paste served with housemade woodfire pita bread 7.00

Eggplant Parmigiana
Crispy fried eggplant with fire roasted tomatoes 9.95

Meatball Casserole
Woodfire oven meatballs with housemade tomato sauce 9.95

Calamari
Fried calamari served with tomato sauce 13.95

Buffalo Chicken Wings
Traditional, served with blue cheese and celery (10) 17.00

SANDWICHES (with fresh cut fries)

Panache Burger (Custom grind)
Served with fresh tomato, shredded lettuce, pickle, chili mayo and choice of American or cheddar cheese, brioche bun. 14.00 Add Bacon 2.00

Chicken Panini
Grilled chicken breast topped with mozzarella and tomato pesto sauce 14.00

PIZZA

Napolitano / al Metro*

Margherita
San Marzano tomatoes, bufala mozzarella, Parmigiano cheese, fresh basil 14.00

Steak & Pear
Steak tips, Gorgonzola, roasted pear, field greens drizzled with a balsamic glaze 14.00

Arugula & Prosciutto
A combination of mozzarella and fontina cheese, fresh baby arugula, prosciutto di Parma, balsamic glaze 14.00

Eggplant Mozzarella
Grilled eggplant with fresh mozzarella, fontina cheese, oven dried herbs, drizzled with marinara sauce 14.00

Pepperoni
San Marzano tomatoes, housemade mozzarella, Bridgford pepperoni, Parmigiano cheese 14.00

Broccoli Rabe & Sausage
Broccoli rabe, mild sausage, fontina and Brie cheese 14.00

Sunny-Side Up Oven Egg
Mozzarella, tomato, farm fresh egg, sea salt 14.00

Shitake & Exotic Mushrooms
Assorted mushrooms, provolone cheese, goat cheese, caramelized onions 14.00

Lily & Mia Meatball
My daughters’ favorite! Tomato, mozzarella, housemade meatballs 14.00

Cobb Salad Pizza
Romaine hearts, feta cheese, olives, avocado, bacon, onions, tomato, and ranch dressing 14.00

Mediterranean Pizza
Mediterranean specialty. San Marzano tomatoes, fontina cheese, Tunisian tuna in extra virgin olive oil and baby greens drizzled with chili harissa 14.00

Add
Long Hot Peppers | 5.00 | Mushrooms | 4.00 |
Broccoli Rabe | 5.00 | Pepperoni | 5.00 | Prosciutto | 6.00 |
Pulled Pork | 4.00 | Olives | 3.00 | Spinach | 3.00

Any of our pizzas can be prepared Gluten Free.

ENTRÉES

From Land

Chicken Parmigiana
Pan fried with mozzarella and tomato sauce 20.00

Veal Saltimbocca
Prosciutto di Parma, melted fontina and topped with a peppercorn brandy sauce 26.00

From the Sea

Salmon
Grilled Scottish salmon served over pink risotto 23.00

Fresh Made Pasta & Risotto

Fettuccine Liliana
Housemade fettuccine tossed with arugula, goat cheese, shrimp, extra virgin olive oil and garlic 19.00

Rigatoni Mia Rose
Rigatoni pasta, meatballs, rose or tomato sauce 16.00

Cavatelli Emilia
Cavatelli pasta, tips of tender filet and a housemade hearty tomato sauce 19.00