



# Panache

## Brunch Menu

### COFFEE

Vanilla Latte 6<sup>.50</sup>

Caramel Macchiato 6<sup>.50</sup>

Iced Caramel Coffee 6<sup>.50</sup>

Iced Coffee 4<sup>.50</sup>

Cappuccino 5<sup>.50</sup>

Espresso 5<sup>.50</sup>

Double Espresso 7<sup>.50</sup>

### BEVERAGES

Fresh Squeezed Orange Juice 4

Grapefruit Juice 4

Cranberry Juice 3

Apple Juice 3

Tea 3

Milk 3

Chocolate Milk 4

### BRUNCH LIBATIONS

Bloody Mary 13

Mimosa 12

Ruby Red Spritzer 12

Peach Bellini 12

Spiked Champagne Cocktail 14  
champagne with house infused  
pineapple vodka

### BRUNCH

- \* Avocado Toast 14**  
Whole grain toast, avocado, egg, and sliced tomato  
Add smoked salmon 9.00 Add bacon 3.00 Add prosciutto 4.00
- Lox & Bagel 14**  
Smoked salmon, cream cheese, arugula, tomato, Bermuda onion, served with breakfast potatoes
- \* BEC Sandwich 14**  
Bacon, sunny-side up farm-fresh egg, cheese, served on a brioche bun with breakfast potatoes
- \* Frittata 14**  
Roasted red pepper, prosciutto, onions, potatoes, and Pecorino Romano cheese with breakfast potatoes
- \* Greek Frittata 15**  
Served with spinach, feta cheese, and leeks with breakfast potatoes
- \* Emy Benedict 16**  
Prosciutto, poached egg, Estella beer sauce, served over an English muffin with breakfast potatoes
- \* French Omelet 15**  
Farm fresh eggs, goat cheese, spinach, herbs, and breakfast potatoes
- Monte Cristo 15**  
French toast with ham, turkey, Swiss cheese with a raspberry sauce
- \* Shakshuka Merguez 18**  
Two sunny-side up eggs baked in a cast-iron pan with spicy tomato sauce and lamb merguez sausage
- \* Choice of Two Eggs 10**  
Served with breakfast potatoes
- \* Steak and Eggs 21**  
3 eggs with steak and Béarnaise sauce with breakfast potatoes

### PANCAKES

- Sweet Potato Pancakes 14**  
Maple syrup
- Blueberry Pancakes 14**  
Maple syrup
- Belgian Waffle 14**  
Served with fresh fruit and vanilla ice cream
- French Toast 14**  
Served with powdered sugar and maple syrup

### LUNCH

- \* PANACHE Burger 16**  
(custom grind) Served with tomato, lettuce, pickle, mayo, and choice of American or cheddar cheese on a brioche bun
- \* BBQ Burger 16**  
8oz. Black Angus burger topped with BBQ sauce, onion strings & American or cheddar cheese. Served on a brioche bun
- \* Mushroom Swiss Burger 16**  
8oz. Black Angus burger topped with mushrooms & Swiss cheese. Served on a brioche bun
- \* Hawaiian Burger 16**  
8oz. Black Angus burger with goat cheese & sweet chili sauce. Served on a brioche bun
- \* Mango Avocado Burger 16**  
8oz. Black Angus burger with mango salsa, avocado & American or cheddar cheese. Served on a brioche bun
- \* PANACHE Short Rib 27**  
Served with mashed potatoes

### SALADS

- Beet Salad 18**  
Beets with candied walnuts, goat cheese, arugula and balsamic vinaigrette
- House 10**  
Field greens, tomato, cucumber, balsamic vinaigrette
- Caprese 11**  
Fresh basil, mozzarella, tomatoes, basil, seasoned with salt and olive oil
- Caesar 11**  
Classic Caesar salad topped with Parmigiano and croutons

\*Consuming raw or undercooked meats and eggs may increase your chance of foodborne illness

<b>*Steak</b>	<b>19</b>
Field greens, sliced tenderloin, walnuts, chick peas, pear, dried cherries and white Champagne vinaigrette	
<b>The Wedge</b>	<b>14</b>
Iceberg, radicchio, cherry tomato, bacon, and creamy blue cheese	
<b>Penllyn</b>	<b>14</b>
Arugula, crumbled blue cheese, Granny Smith apples, shallots, and a mustard vinaigrette	
<b>Greek Salad</b>	<b>21</b>
Heirloom tomatoes, green peppers, cucumbers, feta cheese, kalamata olives, red onions, and a red wine vinaigrette	
<b>Panache Tuna</b>	<b>17</b>
Field greens, imported tuna, hard boiled egg, Kalamata olives, shaved Parmigiano cheese, lemon vinaigrette	
<b>Panache Cobb</b>	<b>16</b>
Romaine hearts, feta cheese, Kalamata olives, avocado, bacon, onions, tomato, hard boiled egg, ranch dressing	
<b>Strawberry Pecan</b>	<b>16</b>
Mixed greens, feta cheese, pecans, strawberries, tomatoes, cucumbers, raspberry vinaigrette	
<b>Add</b>	
Chicken 10.00   Salmon 14.00   Steak 14.00   Shrimp (3) 12.00 Crabmeat 16.00	

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<b>Chicken Noodle Soup</b>	<b>8</b>
<b>Soup of the Day</b>	<b>9</b>
<b>Hummus</b>	<b>14</b>
The perfect marriage of chick peas, garlic and tahini sesame paste served with housemade woodfire pita bread	
<b>Eggplant Parmigiana</b>	<b>15</b>
Baked in a skillet with mozzarella cheese and house made tomato sauce	
<b>*Meatball Casserole</b>	<b>12</b>
Woodfire oven meatballs with housemade tomato sauce topped with ricotta cheese	
<b>Calamari</b>	<b>15</b>
Fried calamari served with tomato sauce	
<b>Buffalo Chicken Wings</b>	<b>18</b>
Traditional, served with blue cheese and celery (10)	
<b>Chicken Panini</b>	<b>16</b>
Grilled chicken breast topped with sliced tomatoes mozzarella, and tomato pesto sauce	
<b>Crab Cake Sandwich</b>	<b>22</b>
Tartar sauce, lettuce, and tomato on a brioche bun	

<b>From Land</b>	
<b>Chicken Parmigiana</b>	<b>26</b>
Pan fried with mozzarella and tomato sauce with pasta 26.00	
<b>Veal Saltimbocca</b>	<b>29</b>
Prosciutto di Parma, melted fontina and topped with a peppercorn brandy sauce	
<b>From the Sea</b>	
<b>Salmon</b>	<b>30</b>
Grilled Scottish salmon served over pink risotto 30.00	
<b>Fresh Made Pasta</b>	
<b>Fettuccine Liliana</b>	<b>23</b>
Housemade fettuccine tossed with arugula, goat cheese, shrimp, extra virgin olive oil and garlic 23.00	
<b>Rigatoni Mia Rose</b>	<b>20</b>
Rigatoni pasta, meatballs, rose or tomato sauce	
<b>Cavatelli Emilia</b>	<b>24</b>
Cavatelli pasta, tips of tender filet and a housemade hearty tomato sauce	
<b>Penne Vodka</b>	<b>19</b>
<b>Add Chicken 10.00 Shrimp 12.00</b>	

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## SALADS

## STARTERS/SOUPS

## SANDWICHES

## ENTREES

## NAPOLITANO STYLE PIZZA\*

<b>Margherita</b>	<b>17</b>
San Marzano tomatoe sauce, Bufala mozzarella, Parmigiano cheese, fresh basil	
<b>*Steak &amp; Pear</b>	<b>18</b>
Steak tips, Gorgonzola, roasted pear, field greens drizzled with a balsamic glaze	
<b>Arugula &amp; Prosciutto</b>	<b>18</b>
A combination of mozzarella and fontina cheese, fresh baby arugula, Prosciutto di Parma, balsamic glaze	
<b>Pepperoni</b>	<b>17</b>
San Marzano tomato sauce, mozzarella, Bridgford pepperoni, Parmigiano cheese	

<b>Broccoli Rabe &amp; Sausage</b>	<b>18</b>
Broccoli rabe, mild sausage, fontina and Brie cheese	

<b>Sunny-Side Up Oven Egg</b>	<b>18</b>
Mozzarella, tomato sauce, farm fresh egg, sea salt	

<b>Shitake &amp; Exotic Mushrooms</b>	<b>18</b>
Assorted mushrooms, provolone cheese, goat cheese, caramelized onions	

<b>Lily &amp; Mia Meatball</b>	<b>18</b>
My daughters' favorite! Tomato sauce, mozzarella, housemade meatballs	

<b>Add</b>	
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.

<b>Metro style</b>	
Add up to 3 toppings 28.00	

## KID'S MENU

<b>2 Scrambled Eggs</b>	<b>10</b>
<b>Fruit Cup</b>	<b>8</b>
<b>3 Silver Dollar Pancakes</b>	<b>10</b>

## SIDES TO SHARE

<b>Fresh Cut Fries</b>	<b>5</b>
<b>Truffle Fries</b>	<b>7</b>
<b>Side of bacon</b>	<b>4</b>
<b>Sausage</b>	<b>4</b>
<b>Breakfast potatoes</b>	<b>5</b>
<b>Side bagel or English muffin</b>	<b>3</b>