Panache
WOOD FIRE
BRICK OVEN GRILL

Brunch MENU

BRUNCH COCKTAILS

BLOODY MARY 14
Vodka with our savory housemade bloody mary mix. Served with lemon wedge, celery & olive.

BLOODY MARIA 14
Tequila with our savory housemade bloody mary mix. Served with lemon wedge, celery & bleu cheese olive.

MIMOSA 12
Traditional
Ruby Red Spritzer
Peach Bellini

SPIKED CHAMPAGNE COCKTAIL 14
Champagne with house infused pineapple vodka.

ESPRESSO MARTINI FLIGHTS 22
Sample three signature espresso martinis,
A fun and sophisticated brunch treat for coffee and cocktail lovers alike.

Pick from traditional, crème brule, chocolate, salted caramel, coconut, hazelnut, bananas foster, pineapple upside down, peanut butter cup, or our seasonal flavor.

BRUNCH FAVORITES

*AVOCADO TOAST 14
Whole grain toast, avocado, egg, and sliced tomato.

Add smoked salmon 9
Add bacon 3
Add prosciutto 4

LOX & BAGEL 18
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 14
Served with spinach, feta cheese, and leeks with breakfast potatoes

*EMY BENEDICT 14
Prosciutto, poached egg, sauce, served over an english muffin with breakfast potatoes

*FRENCH OMELET 14
Farm fresh eggs, goat cheese, spinach, herbs, and breakfast potatoes

BELGIUM WAFFLE 14
Served with fresh fruit

FRENCH TOAST 14
Thick-cut brioche french toast dusted with powder sugar

CHOICE OF TWO EGGS 10
Served with breakfast potatoes and toast

SHAKSHUKA MERGUEZ 18
Two sunny-side up egg baked in a cast-iron pan with spicy tomato sauce and lamb mezigue sausage.

MONTE CRISTO 15
Ham, turkey, melted swiss cheese, served with a raspberry sauce.

*STEAK & EGGS 26
Tender wood-fired teres major steak, three farm-fresh eggs any style, breakfast potatoes, and béarnaise sauce.

CHICKEN & WAFFLES 20
Crispy fried chicken strips served over fluffy waffles, finished with maple syrup and a touch of hot honey with pesto butter on the side.

BANANA & CHERRIES BOURBON FRENCH TOAST 20
Thick-cut brioche french toast topped with caramelized bananas and bourbon-soaked cherries, finished with warm maple syrup and powdered sugar.

BLUEBERRY PANCAKES 14
Fluffy buttermilk pancakes with fresh blueberries, served with maple syrup.

SWEET POTATO PANCAKES 14
Served with Maple Syrup

PANCAKE CHARCUTERIE BOARD 24
A sharable brunch experience featuring mini buttermilk pancakes served with fresh fruit, candied walnuts, whipped cream, maple syrup, nutella, and fresh fruit.

KIDS MENU

3 SILVER DOLLAR PANCAKES	10	2 SCRAMBLED EGGS	8
		FRUIT CUP	8

SIDES TO SHARE

FRESH CUT FRIES	6	BREAKFAST POTATOES	5
TRUFFLE FRIES	7	SIDE BAGEL OR	
SIDE OF BACON	4	ENGLISH MUFFIN	3
SAUSAGE	4	SWEET POTATO FRIES	7

STARTERS

CHICKEN NOODLE SOUP 8

SOUP OF THE DAY 9

HUMMUS 16
The perfect marriage of chick peas, garlic and tahini sesame paste served with house made wood-fire pita bread

EGGPLANT PARMIGIANA 15
Baked in a skillet with mozzarella cheese and house made tomato sauce

***MEATBALL CASSEROLE** 14
Woodfire oven meatballs with housemade tomato sauce topped with ricotta cheese

CALAMARI 15
Fried calamari served with tomato sauce

BUFFALO CHICKEN WINGS 18
Traditional, served with blue cheese and celery (10)

BRICK OVEN WINGS 18
Brick oven roasted with rosemary, caramelized onions (10)

SHRIMP AND CRAB COCKTAIL 26
Jumbo shrimp (3) and jumbo lump crabmeat, served with cocktail sauce

ENTREES

FROM LAND

CHICKEN PARMIGIANA 26
Pan fried with mozzarella and tomato sauce over pasta

* **VEAL SALTIMBOCCA** 30
Prosciutto di parma, with melted fontina and topped with peppercorn brandy sauce

FROM THE SEA

* **SALMON** 32
Grilled scottish salmon served over pink risotto

CRAB CAKE 24
A pan seared crab cake served with roasted pepper remoulade

FRESH MADE PASTA

CAPELLINI LILIANA 26
Shrimp and crab meat in a garlic white wine scampi sauce served over cappelini pasta

* **RIGATONI MIA ROSE** 22
Rigatoni pasta, with meatballs, rose or tomato sauce

RUSTICA EGGPLANT EMELIA 22
Sautéed eggplant tossed with mezzi rigatoni in a rich tomato sauce with garlic, onion and red pepper flakes

PENNE VODKA 19
Penne pasta served with a rose sauce

ADD
Chicken 10 | Shrimp (3) 14 |

SANDWICHES

Served with french fries.

CHICKEN PANINI 16
Grilled chicken breast, sliced tomatoes, mozzarella, and pesto sauce.

CRAB CAKE SANDWICH 22
Lettuce, tomato, and roasted pepper remoulade on a brioche bun.

* **FRENCH DIP** 20
Slow roasted beef piled high on a toasted roll with provolone and served with au jus

BURGERS

Served on a toasted brioche bun with French fries.

* **PANACHE BURGER** 20
8oz black angus burger served with fresh tomato, lettuce, chili mayo and choice of american or cheddar cheese.

* **SMASH BURGER** 20
Cheddar cheese, cripsy onions, and a pepper cheese garlic sauce

* **BLACK N BLEU BURGER** 20
8oz black angus burger with roasted red peppers topped with bleu cheese and chipotle mayo.

* **BBQ BURGER** 20
8oz black angus burger topped with BBQ sauce, onion strings, and american or cheddar chese.

* **MUSHROOM SWISS** 20
8oz black angus burger topped with mushrooms & swiss cheese. Served on a brioche bun.

* **MANGO AVOCADO BURGER** 20
8oz black angus burger with mango salsa, avocado & american or cheddar cheese. Served on a brioche bun.
ADD BACON (2)

NAPOLITANO STYLE PIZZA*

***Any of our pizzas can be prepared Gluten Free.**

MARGHERITA 17
San Marzano tomato sauce, bufala mozzarella. Parmigiano cheese, fresh basil

* **STEAK & PEAR** 20
Steak tips, gorgonzola, roasted pear, field greens, and 2 cloves

ARUGULA & PROSCIUTTO 18
Mozzarella, fontina cheese, fresh baby arugula, Prosciutto of Parma, balsamic glaze.

PEPPERONI 18
San Marzano tomato sauce, mozzarella. Bridford pepperoni, parmigiano cheese

BROCCOLI RABE & SAUSAGE 18
Broccoli rabe, mild sausage, fontina and Brie cheese

SHITAKE & EXOTIC MUSHROOMS 18
Assorted mushrooms, provolone cheese, goat cheese, caramelized onions

HOT HONEY SOPPRESSATA & BURRATA 18
Sliced spicy soppressata, burrata, arugula and hot honey

* **SUNNY-SIDE UP OVEN EGG** 18
Mozzarella, tomato sauce, farm fresh egg, sea salt

* **LILY & MIA MEATBALL** 18
My daughters' favorite! Tomato sauce, mozzarella, housemade meatballs

ADD
Long hot peppers 5.00 | Mushrooms 4.00 | Broccili Rabe 5.00 | Pepperoni 5.00 | Prosciutto 6.00 | Pulled pork 4.00 | Olives 3.00 | Spinach 3.00 |

SALADS

***STEAK** 24
Field greens, sliced tenderloin, walnuts, chick peas, pear, dried cherries, and white champagne vinaigrette

HOUSE 11
Field greens, tomato, cucumber, balsamic vinaigrette

GREEK 21
Heirloom tomatoes, green peppers, cucumbers, feta cheese, Kalamata olives, red onions, and a red wine vinaigrette

CAESAR 13
Classic caesar salad topped with parmigiano and croutons

PANACHE TUNA 18
Field greens, imported tuna, hard boiled egg, kalamata olives, shaved parmigiana cheese, lemon vinaigrette

THE WEDGE 14
Iceberg, radicchio, cherry tomato, bacon, and creamy bleu cheese.

PENLLYN 14
Arugula, crumbled bleu cheese, granny smith apples, shallots, and a mustard vinaigrette

* **PANACHE COBB** 18
Romaine hearts, feta cheese, kalamata olives, avocado, bacon, onions, tomato, hard boiled egg, ranch dressing

STRAWEBERRY PECAN 18
Mixed greens, feta cheese, pecans, strawberries, tomatoes, cucumbers, raspberrry vinaigrette

ADD
Chicken 10.00 | Salmon 14.00 | Steak 12.00 | Shrimp (3) 14.00 Crabmeat 16.00

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