BEVERAGES

SAN PELLEGRINO 3.5
LEMONADE 3.5
ORANGE JUICE 3.5
COKE, DIET COKE, SPRITE, OR CLUB SODA 3
NAPOLEON ICED TEA (SWEET OR UNSWEETENED) 3
CHAI TEA LATTE (HOT OR ICED) 5
VANILLA OR RASPBERRY CREAM SODA 5
MIGHTY LEAF HOT TEAS 3.5
JOE VAN GOGH DRIP COFFEE 2.5
DOUBLE ESPRESSO 3
*upgrade to an affogato +4
AMERICANO OR MACCHIATO 3
LATTE OR DOUBLE CAPPUCINO 4.5
MOCHA (HOT OR ICED) 5.5
HOT CHOCOLATE 4.5
*substitute for soy milk +5
*add vanilla, chocolate OR raspberry +.5

CRAFT BREWS

STONE BREWING: IPA 4.5
MOTHER EARTH: Endless River 4
DURTY BULL: Lager 4
D9 BREWING: Mocha Brown Ale 5

DESSERTS

MOLTEN LAVA CAKE WITH VANILLA BEAN GELATO 8
ITALIAN TIRAMASU WITH KAHLUA ANGLAISE 7
& ALMOND CANTUCCI
FRENCH APPLE TART WITH VANILLA BEAN GELATO 8
& CINNAMON DUST
RUSTIC BERRY TART WITH VANILLA GELATO 7
& CANDIED ORANGE
LEMON BLUEBERRY CHEESECAKE 7
WITH CANDIED ORANGE
CHOCOLATE CHUNK COOKIE 2
OATMEAL CRANBERRY COOKIE 2
VANILLA BEAN GELATO OR FOREST FRUIT SORBET
WITH ALMOND CANTUCCI
4 one scoop OR 7 two scoops

WHITES

CASTILLO PERELADA, BRUT NATURE CAVA, 2015:
Penedes, Spain 8 • 32
dry, smooth and complex with bright fruity notes and intense bubble
TENSHAN, CHARDONNAY, 2016:
Santa Maria, CA 9 • 36
tangerine and melon aromas with a balanced apricot and toasted hazelnut finish
MAYU, PEDRO XIMENEZ, 2017:
Valle de Elqui, Chile 8 • 32
dry and crisp with electric acidity and hints of white flowers and stone fruits
DOMAINE du SALVARD, CHEVERNY BLANC, 2017:
Napa, CA 9 • 36
balanced minerality with some creamy coconut and crisp pear notes
NxNW, RIESLING, 2015:
Horsehills, WA 8 • 32
crisp, clean and refreshingly dry with notes of peach and tangerine
ESPRIT GASSIER, ROSE, 2017:
Provence, France 9 • 36
aromas of peach and white flowers with notes of citrus fruits and healthy acidity

REDS

CLINE CELLARS, MOUVEDRE 2016:
Contra Costa, CA 10 • 40
hints of Eucalyptus with distinct chocolate notes and a luscious deep plum flavor
CANTINE COLOSI, NERO D’AVOLO 2017:
Sicily, Italy 9 • 36
dark, ruby red with intense fruit aromas and a dry, full-bodied finish
KERMIT LYNCH SELECTIONS, LANGUEDOC ROUGE, 2015:
Lodi, CA 9 • 36
brambly fruit, a brush of tannins, and an underlying earthiness create depth and character
DECERO, MALBEC, 2016:
Mendoza Argentina 40
medium bodied with intense aromas of violet over a core of red fruits and pepper
BR COHN, CABERNET SAUVIGNON 2016:
North Coast, CA 42
full, rich flavors of berry, cassis and black cherry with hints of vanilla

COCKTAILS

BLACKBERRY COLLINS 12
Stoli vodka, blackberry syrup, lemon juice, club soda, lemon garnish
COCONUT GIN FIZZ 12
Hendricks gin, Perelada cava blend, raspberry syrup, coconut cream
HIBISCUS SPARKLER 12
Perelada cava, hibiscus syrup, orange blossom water, edible flower garnish
GINGER & JASMINE 13
Hendricks gin, ginger puree, lemon juice, jasmine extract, club soda, lemon garnish
CHOCOLATE ESPRESSO CREAM 14
Stoli Vanil vodka, Godiva Chocolate Liquer, Bailey’s Irish cream, chilled espresso, chocolate covered espresso bean
JOE VAN GOGH IRISH COFFEE 13
Jameson Irish whiskey, Bailey’s Irish cream, joe van gogh coffee, fresh chantilly
NASHER MARY 11
Stoli vodka, On-Time bloody mary mix, kalamata olives, celery & lemon garnish
APPETIZERS

ARTISANAL CHEESE PLATE 15
dried michigan cherries, mixed nuts, seasonal fruit, cornichons, kalamata olives, stone ground mustard, flat bread crackers

CHOOSE THREE: St. Andre, Double Creme Brie, Chevre, Gorgonzola, Burrata, Feta, Or Aged Hook Cheddar

SMOKED SALMON PLATE 15
hard-boiled egg, diced red onion, capers, kalamata olives, pickled cucumbers, dill cream sauce, everything flat bread crackers

GIORGIO’S MEZZE PLATTER 16
roasted garlic hummus, quinoa tabbouleh, cucumber tzatziki, stuffed grape leaves, kalamata olives, cubed feta, seasoned pita

CAPRESE PLATTER 15
torn burrata, hot house tomato, basil leaves, pesto, balsamic reduction, extra virgin olive oil

BRUNCH

BRUNCH BENEDICT, steak, & omelet dishes are served with both an organic field green salad & cajun spiced home fries • +1 sub fresh fruit

Benedict, red beets, orange quarters, dried cranberries, pepitas, burrata, chopped brussel sprouts & kale

Huevos Rancheros 11
black beans, pico de gallo, sour cream, avocado, scrambled eggs, cilantro, corn chips

*HAM BENEDICT 13
Canadian bacon, sauteed asparagus, crab meat, english muffin, 2 poached eggs, hollandaise

*VEGGLIE BENEDICT 12
tomatoes, spinach, fresh water mozzarella, pesto, english muffin, 2 poached eggs, hollandaise

*SMOKED SALMON BENEDICT 13
smoked salmon, wilted arugula, roasted tomatoes, english muffin, 2 poached eggs, hollandaise

*MUSHROOM BENEDICT 13
wild mushrooms, arugula, chevre, english muffin, 2 poached eggs, hollandaise

VEGGIE OMELET 12
wild mushrooms, red onions, asparagus, tomatoes, spinach, mozzarella

SOUTHWESTERN OMELET 12
cajun spiced chicken, bacon, roasted red peppers, tomatoes, onions, cheddar, chipotle aioli

FAJITA OMELET 13
turkey, sauteed bell peppers, onions, mozzarella, chipotle aioli

SMOKED SALMON OMELET 13
smoked salmon, wilted arugula, marinated tomatoes, onions, capers, dill cream sauce

B.E.A.C. SANDWICH 11
applewood bacon, scrambled eggs, hook cheddar, avocado, garlic aioli, lightly toasted brioche, organic field greens

RED, WHITE, & GREEN SANDWICH 10  *add avocado +2.5, applewood bacon +2.5 , chicken breast +3, OR turkey breast +3
fresh mozzarella, marinated tomato, balsamic reduction, basil leaves, spinach, arugula, pesto aioli, panini pressed sourdough

PAN SEARED SALMON 16
Atlantic salmon cooked medium, flash steamed asparagus, homefries, side salad, lemon wedge

ITALIAN HASH 14
spicy italian sausage, bell peppers, onions, diced potatoes, pomodoro sauce, over easy eggs, shaved pecorino, hollandaise

*STEAK & EGGS 17
NY strip cooked to order, sauteed asparagus, 2 eggs cooked to order

SIGNATURE SALADS

add chicken +4, sauteed shrimp +8, seared ahi tuna +8, OR salmon +9

MEDICI 13
red beets, orange quarters, dried cranberries, pepitas, burrata, chopped brussel sprouts & kale, lemon champagne vinaigrette

FALL CABBAGE SALAD 11
cubed tofo, quinoa, roasted corn, julienned carrots, cucumber, bell peppers, cilantro, red & napa cabbage, ginger miso vinaigrette

KALE CAESAR 12
blanched aspargus, focaccia croutons, kalamata olives, anchovies, chopped kale, grana padano, creamy caesar dressing

WARM MUSHROOM 12
roasted wild mushrooms, quinoa, fried leeks, marsala shallots, toasted cashews, breaded chevre, purple baby kale, sherry agave vinaigrette

HONEY ROASTED SQUASH 12
butternut squash, purple sweet potato, sour cherries, sunflower seeds, pecorino, agrodulce drizzle, spinach & arugula, marsala shallot vinaigrette

Please speak to your server for dietary or allergen modifications.
*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness
A 20% service charge will be added to parties of 6+ & for split checks