WEEKEND BRUNCH

MORNING FAVORITES

CRISPY CHICKEN & SOURDOUGH WAFFLES

fried chicken, country gravy / 20

HOUSEMADE GRANOLA

toasted almond oat granola, Greek yogurt, fresh fruit & berries / 8

GRAVLAX

smoked salmon, shaved red onion, capers, cream cheese, toasted ciabatta / 15

BLUEBERRY BUTTERMILK PANCAKES

fluffy and light pancakes served with warm maple syrup / 14

ORGANIC EGGS

THREE EGGS ANY STYLE

crispy hash brown, applewood smoked bacon or sausage, toast / 16

THREE EGG OMELET

choice of three:

spinach, onions, sweet peppers, smoked ham, bacon, sausage, cheddar cheese, swiss or pepper jack with bacon or sausage, toast / 16

POACHED EGG

baby artichokes, crispy prosciutto and truffle hollandaise / 14

STEAK & EGGS

hanger steak with two eggs and beefsteak tomatoes / 22

PASTRIES

bread basket

scone, muffin, brioche, bombolini, croissant served with berry marmalade and nutella

italian donuts

dusted vanilla sugar bombolini, jam filled

french toast sticks
bacon crumble and maple syrup dip

croissant or pain au chocolat

orange currant scone

banana nut streusel muffin

CRISPY FINGERLING

POTATOES

chimichurri / 6

SAUSAGE

breakfast sausage / 8

BROWN SUGAR SPICED BACON

applewood smoked bacon, sweet brown sugar, red chili flakes / 6

HASH BROWNS

crispy yukon gold potatoes / 7

SAUTEED MUSHROOMS

fresh thyme, sherry vinegar / 8

BRESAOLA

salt cured beef round, Parmesan Reggiano cheese croutons, lemon pepper oil, spiced figs / 14

HOT ITALIAN COPPA

oven roasted tomatoes, braised escarole, marinated artichokes with a rosemary mustard and romesco sauce / 14

PROSCIUTTO

18 month aged Italian Prosciutto di San Daniele, goat cheese, poached pear / 15

BUFALA MOZZARELLA CAPRESE

red and yellow tomatoes, olive oil, rosemary sea salt, organic basil / 13

BURRATA FROM PUGLIA WITH POACHED PEAR

Imported from Puglia, Italy. Perfect for sharing. Limited Quantities. / 26

BURRICOTTA WITH PECAN ALMOND SPREAD

hickory smoked almonds, maple glazed pecans, arugula, fresh strawberries, balsamic glaze / 15

ADD CHICKEN / 6 SALMON / 8 STEAK / 9

SEAFOOD COBB

lump crab, poached gulf shrimp, bibb lettuce, romaine hearts, hass avocado, applewood smoked bacon, blue cheese crumbles, hard-boiled egg, lemon vinaigrette / 15

CAESAR SALAD

crispy romaine, garlic croutons, shaved parmesan / 8

TANZY SALAD

mixed field greens, roasted red pepper, nicoise olives, crispy capers, red wine vinaigrette / 8

BURRATA SALAD

sweet 100 tomatoes, wild arugula, basil seed vinaigrette / 13

WHOLE WHEAT SPAGHETTI PRIMAVERA

garden vegetables, salsa crudo, shaved parmesan / 18

HERB ROASTED CHICKEN

savoy cabbage fondue, forrest mushrooms, savory infused chicken jus / 26

TANZY BURGER wood grilled 10 ounce ground angus, applewood smoked bacon, smoked gouda, beefsteak tomato, arugula on toasted rosemary focaccia / 15

bolognese, plum tomato, fresh ricotta / 19

CHICKEN CLUB SANDWICH

marinated chicken breast, applewood smoked bacon, beefsteak tomato, crisp leaf lettuce, spiced aioli, sourdough roll / 13

YELLOW TAIL SNAPPER

wilted escarole, capers, preserved lemon, vermentino white wine sauce / 26

PICK ME UPS

tanzy mary from scratch san marzano tomato

bloody, parma bar garni, peroni back

bottomless mimosas 14

boca mimosa

florida orange juice, orange marmalade, blood orange, bubbles