Happy Hour every Sunday-Friday!
(Closed Mondays) from 4-7pm

LOST FOUND

happy hour

Executive Chef
Carmelo Nieto

SIGNATURE COCKTAILS

DISCO DREAM 9.00
grey goose vodka, white cranberry, cointreau, edible glitter

NEVER MULE 9.00
seasonal flavor, vodka, lime, ginger beer

LOST STAR 9.00
pineapple infused tito's vodka, passionfruit, vanilla, lime

9 TO "7"5 9.00
empress gin, lemon sorbet, rosemary, champagne

PRICKLY B*TCH! 9.00
aguasol tequila blanco, prickly pear, agave, cointreau, lime

NEVER ISLAND 9.00
monkey 47 gin, cointreau, lime, passion fruit, pineapple, orgeat, guava
contains nuts

LA SENORITA 9.00
tres generaciones blanco tequila, lychee, lime, grapefruit jarritos

LOST IN JAPAN 9.00
casamigos blanco tequila, sake, lemon, peach bitters

MEZCAL ME MAYBE 9.00
ilegal mezcal, guava, lemon, agave

BERRY LOST! 9.00
martell cognac, lemon, raspberry, pineapple champagne

GIMME GIMME 9.00
bombay sapphire gin, lime, simple syrup

THE PIÑA POUR 9.00
pineapple infused tito's vodka, chilled and served straight up

MARTINIS

ESPRESSO MARTINI 9.00
espresso, titos vodka, kahlua, simple syrup

LYCHEE MARTINI 9.00

LEMON DROP MARTINI 9.00

FROZEN

SEASONAL FROZEN 9.00
ask your bartender for details

SELTZERS

HIGH NOON SELTZERS: 5.00
BLACK CHERRY
PINEAPPLE
PEACH

WHITE CLAW SELTZER: 5.00
WATERMELON

NUTRUL SELTZERS: 5.00
LEMONADE
ORANGE

TOPO CHICO SELTZER: 5.00
STRAWBERRY GUAVA

HIGHBALLS

TITOS 6.00

AGUASOL 6.00

BACARDI 6.00

BOMBAY SAPPHIRE 6.00

LARCENY 6.00

3660 N CLARK ST • @LNFCHICAGO • HOST YOUR NEXT EVENT WITH US!
BACHELORETTES, WEDDINGS, SHOWERS, BIRTHDAYS & MORE
DETAILS AT LNFCHICAGO.COM

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Happy Hour every Sunday-Friday!
(Closed Mondays) from 4-7pm

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LNF

happy hour

Executive Chef
Carmelo Nieto

APPETIZERS

SPINACH ARTICHOKE DIP **8.48**
parmesan, mozzarella, cream cheese, sour cream, with toasted garlic bread

FRIED CALAMARI * **8.48**
buttermilk battered fried calamari, fresno peppers, with marinara and garlic aioli

CHICKEN WINGS * **7.98**
eight grilled or fried jumbo tossed wings in choice of habanero maple buffalo sauce or tangy bbq sauce

FRIED CHICKEN TENDERS * **8.48**
five jumbo tenders with choice of two sauces: ranch, bbq, blue cheese, honey mustard, chipotle aioli, or habanero maple buffalo sauce

FILET SLIDERS * **8.98**
three 2oz prime beef filet sliders, pickled red onions, watercress, horseradish

GARLIC SHRIMP * **8.48**
shrimp in garlic lemon herbed butter served with garlic crostini

BURRATA & TOMATO JAM **7.98**
served with fresh herbs and garlic crostini

AVOCADO TOAST **6.98**
roasted garlic & lemon avocado, cherry tomatoes, watercress, charred red onion, fresh herbs, country wheat

WAGYU MEATBALLS * **7.48**
five all beef meatballs, tomato sauce, dried mozzarella, basil, garlic crostini

FRIED PICKLES **6.98**
served with homemade ranch

HAND PULLED PIZZA

THREE CHEESE **9.98**
whole milk grande mozzarella, dried mozzarella, grated parmesan, dried oregano, tomato sauce

SPICY SAUSAGE * **10.48**
mild italian sausage & nduja, whole milk grande mozzarella, parmesan, oregano, tomato sauce

CRISPY PEPPERONI * **10.48**
pepperoni, whole milk grande mozzarella, tomato sauce

BBQ CHICKEN * **13.48**
thai chili bbq sauce, grilled chicken thighs,caramelized onions, whole milk grande mozzarella

ITALIAN BEEF * **13.48**
shredded italian beef, whole milk grande mozzarella, giardiniera, tomato sauce

PROSCIUTTO & ARUGULA * **13.48**
drizzled with truffle honey

SHRIMP & PESTO * **13.48**
fresh basil, pine nuts, parmesan, shrimp, caramelized onions, burrata **N**

VEGGIE PIE **13.48**
roasted broccoli, caramelized red onion, white wine braised chef choice mushrooms **V**

CHICKEN PESTO * **13.48**
bechamel, sliced tomato, chicken, mozzarella, burrata, fresh basil

MEATBALL * **10.48**
quartered all beef meatball, three grande cheeses, oregano, tomato sauce

N: CONTAINS NUTS **V: VEGAN**

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LOST never FOUND

LNF

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Executive Chef
Carmelo Nieto

SIGNATURE COCKTAILS

DISCO DREAM **16.95**
grey goose vodka, white cranberry, cointreau, edible glitter

PRICKLY B*TCH! **16.95**
aguasol tequila blanco, prickly pear, agave, cointreau, lime

NEVER MULE **16.95**
seasonal flavor, vodka, lime, ginger beer

LOST STAR **16.95**
pineapple infused tito's vodka, passionfruit, vanilla, lime

9 TO "7"5 **16.95**
empress gin, lemon sorbet, rosemary, champagne

NEVER ISLAND **16.95**
monkey 47 gin, cointreau, lime, passion fruit, pineapple, orgeat, guava, *contains nuts*

ESPRESSO MARTINI **17.95**
espresso, titos vodka, kahlua, simple syrup

GIMME GIMME **16.95**
bombay sapphire gin, lime, simple syrup

LA SENORITA **16.95**
tres generaciones blanco tequila, lychee, lime, grapefruit jarritos

LOST IN JAPAN **16.95**
casamigos blanco tequila, sake, lemon, peach bitters

MEZCAL ME MAYBE **16.95**
ilegal mezcal, guava, lemon, agave

BERRY LOST! **16.95**
martell cognac, lemon, raspberry, pineapple champagne

THE PIÑA POUR **14.00**
pineapple infused tito's vodka, chilled and served straight up

SHAREABLE

TINI TOWER **40.00**
includes three of our best selling signature cocktails *No substitutions*

THE BIRDCAGE **80.00**
absolut vodka, malibu rum, peach, pineapple, cranberry, serves 4-6 people and served in a gold flamingo

DISCO DREAM **40.00**
grey goose vodka, white cranberry, cointreau, edible glitter, serves 2 people

FROZEN

SEASONAL FROZEN **16.95**
ask your server for details ***frozen***

MOCKTAILS

FOUND THE GALAXY **13.95**
white cranberry juice, blue raspberry, lime, coconut berry red bull

HEATED **13.95**
lychee, blood orange, lime, mango, club soda

PRETTY N' PINK **13.95**
pink lemonade, lemon juice, pineapple juice, strawberry puree

LOST IN THE GARDEN **13.95**
kiwi puree, white cranberry, lime juice, mint, popping boba

COOKIE SHOTS

enjoy an edible cookie shot glass filled with your shot of choice below:

TOASTED SMORES	**12.00**
CHOCOLATE HORCHATA	**12.00**
THIN MINT	**12.00**

get 3 for $30!

BEER & SELTZER

ANGRY ORCHARD	7
BLUE MOON	7
BUD LIGHT	6
COORS LIGHT	6
CORONA	7
CORONA PREMIER	7
DAISY CUTTER	8
GOOSE ISLAND 312	7
HEINEKEN	7
LAGUNITAS IPA	7
LAGUNITAS LITTLE SUMPIN' SUMPIN'	7
MICHELOB ULTRA	6
MILLER LITE	6
MODELO	7
OLD STYLE	6
PERONI	7
REVOLUTION ANTIHERO	7
STELLA ATROIS	7
HIGH NOON BLACK CHERRY	8
HIGH NOON PINEAPPLE	8
HIGH NOON PEACH	8
NUTRUL LEMONADE	7
NUTRUL ORANGE	7
TOPO CHICO STRAWBERRY GUAVA	7
WHITE CLAW MANGO	7
WHITE CLAW WATERMELON	7

WINES

SPARKLING	**G**	**B**
mionetto, prosecco - veneto, italy	10	50
chandon, sparkling rose - california 187 ml	15	-
unschackled by prisoner, sparkling rose - california	-	50
moët & chandon imperial, brut champagne	15	200
party by vera wang, prosecco	-	50
veuve clicquot, brut champagne	-	300
dom perignon, brut champagne	-	500
campo viejo cava, brut champagne	9	-

ROSE	**G**	**B**
bieler - provence, france	11	42
whispering angel - provence, france	11	42
the pale by sacha lichine - provence, france	12	46

WHITE	**G**	**B**
ferrari carano, pinot grigio - sonoma, california	11	42
oyster bay, sauvignon blanc - malborough, new zealand	11	42
charles krug, sauvignon blanc - napa valley, california	12	46
my favorite neighbor, chardonnay - san luis obispo, california	13	50

RED	**G**	**B**
coppola claret, cabernet sauvignon - california	11	42
my favorite neighbor, cabernet sauvignon - san luis obispo, california	-	65
bella union by far niente, cabernet sauvignon - napa valley, california	-	90
erath 'resplendent', pinot noir - oregon	13	50
enroute by far niente, pinot noir - russian river valley, california	-	75
j lohr 'pure paso', blend (cabernet sauvignon, petite sirah) - paso	15	58
robles, california	-	60
harvey & harriet, blend (bordeaux style) - san luis obispo, california	-	55
saldo by prisoner, zinfandel - california	-	55

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LNF chicago

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Carmelo Nieto

APPETIZERS

CAVIAR 59.95
1oz, potato chips, chives, egg & crème fraîche

ESCARGOT 16.95
garlic herb butter and garlic crostinis

SPINACH ARTICHOKE DIP 16.95
parmesan, mozzarella, cream cheese, sour cream, with toasted garlic bread

FRIED CALAMARI * 16.95
buttermilk battered fried calamari, fresno peppers, with marinara and garlic aioli

GARLIC SHRIMP * 16.95
shrimp in garlic lemon herbed butter served with garlic crostini

CHICKEN WINGS * 15.95
eight grilled or fried jumbo tossed wings in choice of habanero maple buffalo sauce or tangy bbq sauce

FRIED CHICKEN TENDERS * 16.95
five jumbo tenders with choice of two sauces: ranch, bbq, blue cheese, honey mustard, chipotle aioli, or habanero maple buffalo sauce

FILET SLIDERS * 17.95
three 2oz prime beef filet sliders, pickled red onions, watercress, horseradish

BBQ CHICKEN QUESADILLA * 14.00
tangy habanero bbq sauce, roasted chicken, corn, black beans, blend cheese with a side of sour cream

BURRATA & TOMATO JAM 15.95
served with fresh herbs and garlic crostini

WAGYU MEATBALLS * 14.95
five all beef meatballs, tomato sauce, dried mozzarella, basil, garlic crostini

BUFFALO CHICKEN ROLLS * 14.00
roasted pulled chicken breast, buffalo sauce, cream cheese, bleu cheese, cheddar cheese, mozzarella cheese, green onions, with a side of ranch or bleu cheese

AVOCADO TOAST 13.95
roasted garlic & lemon avocado, cherry tomatoes, watercress, charred red onion, fresh herbs, country wheat V

GIANT PRETZEL 14.00
brushed with garlic oil and maldon sea salt with honey mustard

ROASTED RED PEPPER HUMMUS 16.00
served with an assortment of veggies, pita bread, and tortilla chips

FRIED PICKLES 13.95
served with homemade ranch

SALAD

STRAWBERRY KALE SALAD 15.00
baby kale, strawberries, roasted butternut squash, candied pecans, roasted pumpkin seeds, goat cheese, crispy butternut strips, raspberry vinaigrette

CAESAR SALAD 15.00
romaine lettuce, white anchovy, garlic, lemon, dijon, garlic toast croutons, parmesan caesar dressing. *chef's recommendation: add salmon*

SOUTHWEST CHICKEN SALAD 17.95
grilled chicken, romaine lettuce, blend cheese, tomato, avocado, corn, black beans, tortilla strips, southwest dressing

GREEK SALAD 15.00
Romaine lettuce, tomatoes, red onions, cucumbers, red and green bell peppers, kalamata olives, pepperoncini peppers, feta cheese, tossed in red wine vinaigrette and served with pita bread

add protein to any salad: grilled chicken +5, fried chicken, +6, shrimp +7, salmon +6

ENTREES

NY PRIME STRIP STEAK * 44.95
14oz ny strip steak served with chef's choice of sides. ask your server for more details FS

WAGYU STEAK FRITES * 35.95
9oz american wagyu skirt steak, served with fries, garlic aoili, chimichurri GF,FS

ROASTED SALMON * 27.95
served with rice, veggie of the day and dill weed mustard sauce FS

ROASTED CHICKEN * 24.95
served with mashed potatoes, veggie of the day and lemon butter sauce

BRAISED SHORT RIB * 42.95
american wagyu beef short rib in a red wine demi-glace, over creamy mashed potatoes FS

SANDWICHES

CRISPY FRIED CHICKEN SANDWICH * 15.95
tomatoes, lettuce, pickles, bacon ranch, chipotle aioli on brioche bun, fries

ITALIAN BEEF * 17.95
italian beef, giardiniera, dried mozzarella, served with fries and a side of au jus to dip

FOUND A MAC BURGER * 16.95
two 4oz patties, american cheese, greens, secret sauce, pickles, brioche bun, fries

CUBAN SANDWICH * 16.95
roasted pork, ham, pickles, mustard, swiss cheese on ciabatta, fries

BOCA RATON BLUE * 17.95
roasted & flaked salmon, everything bagel mayo, dijon, thin sliced romaine, pickled red onions, tomato, ciabatta, fries

FILET SLIDERS * 17.95
three 2oz prime beef filet sliders, pickled red onions, watercress, horseradish

GINO'S HERO * 17.95
meatballs, garlic toasted roll, dried mozzarella, oregano

SIDES

TRUFFLE FRIES 9.95
served with garlic aioli, thai chili aioli, ketchup

PARMESAN FRIES 9.95
served with garlic aioli, thai chili aioli, ketchup

FRIES 9.95
served with garlic aioli, thai chili aioli, ketchup

FRIED BRUSSEL SPROUTS 9.95
tossed in ginger sweet chili sauce, scallions

I LIKE IT ELOTE 12.95
brown butter corn, cotija cheese, sour cream, mayo, citrus zest, tajin GF

HAND PULLED PIZZA

THREE CHEESE 19.95
whole milk grande mozzarella, dried mozzarella, grated parmesan, dried oregano, tomato sauce

SPICY SAUSAGE * 20.95
mild italian sausage & nduja, whole milk grande mozzarella, parmesan, oregano, tomato sauce

CRISPY PEPPERONI * 20.95
pepperoni, whole milk grande mozzarella, tomato sauce

BBQ CHICKEN * 26.95
thai chili bbq sauce, grilled chicken thighs, caramelized onions, whole milk grande mozzarella

ITALIAN BEEF * 26.95
shredded italian beef, whole milk grande mozzarella, giardiniera, tomato sauce

PROSCIUTTO & ARUGULA * 26.95
drizzled with truffle honey

SHRIMP & PESTO * 26.95
fresh basil, pine nuts, parmesan, shrimp, caramelized onions, burrata N

VEGGIE PIE 26.95
roasted broccoli, caramelized red onion, spinach, roasted peppers, white wine braised chef choice mushrooms V

MEAT LOVERS * 26.95
pepperoni, salami, capicola, sausage, bacon, mozzarella

MEATBALL * 20.95
quartered all beef meatball, three grande cheeses, oregano, tomato sauce

CHICKEN PESTO * 26.95
bechamel, sliced tomato, chicken, mozzarella, burrata, fresh basil

BUILD-YOUR-OWN 19.95+
choice of in-house toppings
+2.50 for veggies, +4.00 for meats, +6.00 shrimp

arugula	pesto	sausage
broccoli	pickled red onion	chicken
caramelized onion	red onion	italian beef
fresno peppers	spinach	meatballs
giardiniera	truffle honey	prosciutto
kalamata olives	pepperoni	shrimp
mushroom		

Gluten free cauliflower pizza crust available by request

N: CONTAINS NUTS V: VEGAN FS: FINAL SALE

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LNF

Saturday & Sunday from 11-3pm
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Executive Chef
Carmelo Nieto

SIGNATURE COCKTAILS

DISCO DREAM **16.95**
grey goose vodka, white cranberry, cointreau, edible glitter

PRICKLY B*TCH! **16.95**
aguasol tequila blanco, prickly pear, agave, cointreau, lime

NEVER MULE **16.95**
seasonal flavor, vodka, lime, ginger beer

LOST STAR **16.95**
pineapple infused tito's vodka, passionfruit, vanilla, lime

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empress gin, lemon sorbet, rosemary, champagne

NEVER ISLAND **16.95**
monkey 47 gin, cointreau, lime, passion fruit, pineapple, orgeat, guava, *contains nuts*

ESPRESSO MARTINI **17.95**
espresso, titos vodka, kahlua, simple syrup

GIMME GIMME **16.95**
bombay sapphire gin, lime, simple syrup

LA SENORITA **16.95**
tres generaciones blanco tequila, lychee, lime, grapefruit jarritos

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casamigos blanco tequila, sake, lemon, peach bitters

MEZCAL ME MAYBE **16.95**
ilegal mezcal, guava, lemon, agave

BERRY LOST! **16.95**
martell cognac, lemon, raspberry, pineapple champagne

THE PIÑA POUR **14.00**
pineapple infused tito's vodka, chilled and served straight up

SHAREABLE

TINI TOWER **40.00**
includes three of our best selling signature cocktails *No substitutions*

THE BIRDCAGE **80.00**
absolut vodka, malibu rum, peach, pineapple, cranberry, serves 4-6 people and served in a gold flamingo

DISCO DREAM **40.00**
grey goose vodka, white cranberry, cointreau, edible glitter, serves 2 people

FROZEN

SEASONAL FROZEN **16.95**
ask your server for details ***frozen***

MOCKTAILS

FOUND THE GALAXY **13.95**
white cranberry juice, blue raspberry, lime, coconut berry red bull

HEATED **13.95**
lychee, blood orange, lime, mango, club soda

PRETTY N' PINK **13.95**
pink lemonade, lemon juice, pineapple juice, strawberry puree

LOST IN THE GARDEN **13.95**
kiwi puree, white cranberry, lime juice, mint, popping boba

COOKIE SHOTS

enjoy an edible cookie shot glass filled with your shot of choice below:

TOASTED SMORES **12.00**
CHOCOLATE HORCHATA **12.00**
THIN MINT **12.00**

get 3 for $30!

BEER & SELTZER

ANGRY ORCHARD	7
BLUE MOON	7
BUD LIGHT	6
COORS LIGHT	6
CORONA	7
CORONA PREMIER	7
DAISY CUTTER	8
GOOSE ISLAND 312	7
HEINEKEN	7
LAGUNITAS IPA	7
LAGUNITAS LITTLE SUMPIN' SUMPIN'	7
MICHELOB ULTRA	6
MILLER LITE	6
MODELO	7
OLD STYLE	6
PERONI	7
REVOLUTION ANTIHERO	7
STELLA ATROIS	7
HIGH NOON BLACK CHERRY	8
HIGH NOON PINEAPPLE	8
HIGH NOON PEACH	8
NUTRUL LEMONADE	7
NUTRUL ORANGE	7
TOPO CHICO STRAWBERRY GUAVA	7
WHITE CLAW MANGO	7
WHITE CLAW WATERMELON	7

WINES

SPARKLING	G	B
mionetto, prosecco - veneto, italy	10	50
chandon, sparkling rose - california 187 ml	15	-
unschackled by prisoner, sparkling rose - california	-	50
moët & chandon imperial, brut champagne	15	200
party by vera wang, prosecco	-	50
veuve clicquot, brut champagne	-	300
dom perignon, brut champagne	-	500
campo viejo cava, brut champagne	9	-

ROSE	G	B
bieler - provence, france	11	42
whispering angel - provence, france	11	42
the pale by sacha lichine - provence, france	12	46

WHITE	G	B
ferrari carano, pinot grigio - sonoma, california	11	42
oyster bay, sauvignon blanc - malborough, new zealand	11	42
charles krug, sauvignon blanc - napa valley, california	12	46
my favorite neighbor, chardonnay - san luis obispo, california	13	50

RED	G	B
coppola claret, cabernet sauvignon - california	11	42
my favorite neighbor, cabernet sauvignon - san luis obispo, california	-	65
bella union by far niente, cabernet sauvignon - napa valley, california	-	90
erath 'resplendent', pinot noir - oregon	13	50
enroute by far niente, pinot noir - russian river valley, california	-	75
j lohr 'pure paso', blend (cabernet sauvignon, petite sirah) - paso	15	58
robles, california	-	60
harvey & harriet, blend (bordeaux style) - san luis obispo, california	-	55
saldo by prisoner, zinfandel - california	-	55

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Executive Chef
Carmelo Nieto

brunch menu

BRUNCH COCKTAILS

MIMI TOWER **40.00**
our flowered tower of five multi-flavored mimosas includes: orange, pineapple, strawberry, grapefruit, & kiwi
upgrade to moët champagne for +50

PRICKLY B*TCH! **16.95**
aguasol tequila blanco, prickly pear, agave, cointreau, lime

TINI TOWER **40.00**
includes 3 of our best selling signature cocktails
no substitutions

MIMOSA **12.00**

BLOODY MARY **13.95**

ESPRESSO MARTINI **17.95**
espresso, titos vodka, kahlua, simple syrup

BOTTLE OF BUBBLES **50.00**
bottle of party by vera wang, prosecco

COOKIE SHOTS

enjoy an edible cookie shot glass filled with your shot of choice below:

TOASTED SMORES **12.00**

CHOCOLATE HORCHATA **12.00**

THIN MINT **12.00**

get 3 for $30!

OMELETES

BREAKFAST OMELETTE * **20.95**
whiskey braised bacon bits, spicy sausage, american cheese

CLASSIC OMELETTE **16.95**
three egg classic french omelete

CAPRESE OMELETTE **18.95**
three eggs, tomato jam, burrata, fried basil

SKILLETS

LOST WEEKEND SKILLET * **25.95**
chihuahua cheese with choice of salsa verde or salsa roja. choice of protein: barbacoa, carnitas, or chicken tinga. served with breakfast potatoes and choice of egg, served with wheat or brioche toast

SHORT RIB HASH SKILLET * **25.95**
mixed peppers, onions, breakfast potatoes and choice of egg, served with wheat or brioche toast **GF, FS**

VEGGIE SKILLET **18.95**
onion, peppers, mushrooms, american cheese, breakfast potatoes and choice of egg, served with wheat or brioche toast

SIDES

TRUFFLE FRIES **9.95**
served with garlic aioli, thai chili aioli, ketchup

PARMESAN FRIES **9.95**
served with garlic aioli, thai chili aioli, ketchup

FRIES **9.95**
served with garlic aioli, thai chili aioli, ketchup

BACON **6.00**

SAUSAGE **6.00**

HAM **6.00**

TOAST **4.00**
choice of wheat, brioche, or english muffin

ENTREES

CHILAQUILES **15.95**
chips, salsa verde, egg, sour cream, queso fresco **GF**

WAGYU STEAK & EGGS * **32.95**
9oz american wagyu skirt steak, fries, garlic aoili, chimichurri, and choice of scrambled or over easy eggs **GF, FS**

THREE EGGS ANY STYLE * **17.25**
three eggs any style, choice of bacon, chicken sausage, or ham, breakfast potatoes, and toasted challah bread

HUEVOS RANCHEROS * **16.95**
salsa roja, chorizo, tostadas, scrambled eggs, queso fresco topped with cilantro

CHICKEN & WAFFLES * **18.95**
crispy chicken tenders, liege waffles, drizzled with habanero maple buffalo sauce and maple syrup

STUFFED FRENCH TOAST * **18.95**
maple syrup, orange zest, ricotta and cream cheese filling, topped with candied pecans **N**

AVOCADO TOAST **13.95**
roasted garlic & lemon avocado, cherry tomatoes, watercress, charred red onion, fresh herbs, country wheat **V**

LOX PLATE * **18.95**
everything bagel, dill citrus cream cheese, pickled red onions, roasted cherry tomatoes, fried capers, and choice of eggs

PROSCIUTTO Y MELON * **12.95**
prosciutto di parma, grilled melon, and truffle honey **GF**

HAND PULLED PIZZA

B.E.C. * **21.95**
bacon, sausage, mozzarella, three sunny side eggs

MEAT LOVERS * **26.95**
pepperoni, salami, capicola, sausage, bacon, mozzarella

THREE CHEESE **19.95**
whole milk grande mozzarella, dried mozzarella, grated parmesan, dried oregano, tomato sauce

SPICY SAUSAGE * **20.95**
mild italian sausage & nduja, whole milk grande mozzarella, parmesan, oregano, tomato sauce

CRISPY PEPPERONI * **20.95**
pepperoni, whole milk grande mozzarella, tomato sauce

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add 3 sunny side up eggs to any pizza for +6

BBQ CHICKEN * **26.95**
thai chili bbq sauce, grilled chicken thighs, caramelized onions, whole milk grande mozzarella

PROSCIUTTO & ARUGULA * **26.95**
drizzled with truffle honey

ITALIAN BEEF * **26.95**
shredded italian beef, whole milk grande mozzarella, giardiniera, tomato sauce

VEGGIE PIE **26.95**
roasted broccoli, caramelized red onion, white wine braised chef choice mushrooms **V**

MEATBALL * **20.95**
quartered all beef meatball, three grande cheeses, oregano, tomato sauce

CHICKEN PESTO * **23.95**
bechamel, sliced tomato, chicken, mozzarella, burrata, fresh basil

BUILD-YOUR-OWN **19.95+**
choice of in-house toppings
+2.50 for veggies, +4.00 for meats, +6.00 shrimp

arugula
broccoli
caramelized onion
fresno peppers
giardiniera
kalamata olives
mushroom
pesto
pickled red onion
red onion
spinach
truffle honey
pepperoni
sausage
chicken
italian beef
meatballs
prosciutto
shrimp

Gluten free cauliflower pizza crust available by request

N: CONTAINS NUTS V: VEGAN FS: FINAL SALE

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We are a cashless establishment. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please notify your server if you have allergy concerns. As a way to offset rising costs associated with the restaurant (food, beverage, labor, benefits, supplies) and to continue providing you with an enjoyable atmosphere, we have added a 3.95% surcharge to all checks. We do this in lieu of increased menu prices. For parties 5 or larger, a 20% gratuity will automatically be added. We are able to accept up to two forms of payment per table.