

# Brunch Menu

WEEKEND AFTERNOONS

11:30 AM TO 4:00 PM

## COLD BAR

### Tuna Tartare

Jalapeno, Apple, *Sushi Grade* 14

### Ceviche

Lime, Cilantro, Cherry Pepper, *Seasonal* 14

### Oysters

“Cocktail” Mignonette, *Freshly Shucked* 3 each

### U-10 Shrimp

House Cocktail Sauce, Lemon Tarragon Aioli, *Wild Caught* 4 each

### Nova Scotia Lobster Cocktail

House Cocktail Sauce, Lemon Tarragon Aioli, *Wild Caught* 15

## SALAD

### ANYA House

Arugula, Artichoke, Oven Tomatoes, Grana Padano,

House Vinaigrette 11

### Heirloom Tomato

Burrata, Opal Basil, Extra Virgin Olive Oil, Olive Tapenade 12

### Little Gem Caesar

Grana Padano, Breadcrumbs Gremolata, Sun Dried Tomato Pesto, Classic House Dressing 11

### Bibb Lettuce Wedge

Oven Roasted Tomatoes, Bacon, Brioche Croutons, Blue Cheese Herb Buttermilk Dressing 11

### Gold & Ruby Beets

Goat Cheese Mousse, Frisee, Pickled Apple, Pistachios, Red Beet Vinaigrette 11

## SMALL PLATES

### Crab Cake

Red Pepper Coulis, Lemon Caper Aioli 11

### Calamari Fritti

Caper Butter Sauce, Pickled Hot Peppers, Red Wine Reduction 12

### Prince Edward Mussels

Dijon Mustard, Shallots, White Wine, Saffron 13

### Fried Artichoke Hearts

Black Garlic Aioli, Fresh Herbs 10

### Stuffed Portobello

Italian Sweet Sausage, House Breadcrumbs, Garlic, Peppers, Parmesan 10

### ANYA Meatballs

Prime Beef, Pork, Pomodoro, House Whipped Ricotta, Grilled Romaine 14

### Pan Seared Fresh Mozzarella

Sweet Tomato Marmalade, Fresh Basil 11

### Pear & Pecorino Ravioli

Marscapone, Cracked Black Pepper 13

### Tenderloin Wellingtons

Puff Pastry, Duxelles, Red Wine Demi 12

### Smoked Salmon Board

Capers, Cognac Mustard Sauce, Red Onion, Crostini 15

## SIDES

7 each

Roasted Asparagus, Crispy Brussel Sprouts,

Braised Scallop Potatoes, Parmesan Spinach, Fresh Cut Fries,

Hash Brown Casserole, Buttermilk Onion Rings,

Hickory Smoked Bacon, Mild Italian Sausage

## CHARCUTERIE

### Selection of Domestic & Imported Cured Meats and Cheeses

Accompanied with White Bean Puree, Olive Tapenade, Sun Dried Tomato Pesto

Three Cheese 16 Three Meat 16

Three Cheese and Meat 24

## SOUP

Chef's Seasonal Inspiration 7

## LARGE PLATES

### Oven Roasted Eggplant

Fontina, Provolone, Sweet Tomato Marmalade, *Organic* 20

### Faroe Island Salmon

Brussel Sprouts, Butternut Squash, Mustard Seed Beurre Blanc, *Sustainable Fishery* 26

### Braised Organic Chicken

Breast & Leg Confit, Sweet Corn Polenta, Wild Mushrooms, Italian Peppers, Sherry Sauce, *Free Range* 24

### Filet Mignon 8 Ounces

Potato Puree, Lemon Scented Asparagus 35

### Steak House Burger Half Pound

Aged Cheddar, Pickled Red Onion, Bibb Lettuce, Hand Cut Fries 18

### Brunch Burger Half Pound

Monetary Jack, Bacon, Arugula, Tomato, Sunny Side Egg, Spicy Aioli 19

## FRESH PASTA

### Ravioli

Maitake Mushrooms, King Trumpet and Oyster Mushrooms, Black Garlic Sauce 28

### Cavatelli

Short Rib & Sweet Italian Sausage Bolognese, Tomato, Burrata, Basil Oil 22

### Linguine

Fresh Little Neck Clams, Chili Garlic Oil, White Wine, Parsley 24

### Cappellini

Sauteed Vegetables, Parmigiano Reggiano Cream Sauce 20

### Orecchiette

House Made Sausage, Broccoli Rabe, Spinach Alfredo 20

### Fettucinne

Wild Shrimp, Shallots, Garlic, Tomato, White Wine, Spinach, Artichoke, Lemon Zest 26

## PANINI

*Served with Hand Cut Fries and House Pickles*

### Prime Rib Dip

Caramelized Onion, Provolone, Au Jus 15

### Short Rib Reuben

Sauerkraut, Fontina, Honey Mustard 15

### Mozzarella Carozza

Savory Egg Batter, Tomato, Pesto 13

### Pulled Pork

House Slaw, Pickles, Mango Barbecue Sauce 13

## BRUNCH OFFERINGS

*Accompanied with Hash Brown Casserole, Hickory Smoked Bacon or Mild Italian Sausage & Toast*

Three Eggs 12

Any Style

Chef's Frittata 14

Seasonal

Omelette 15

Caramelized Onion, Bacon, 16 Year Aged Cheddar

Egg White Omelette 15

Spinach, Sun Dried Tomato, Goat Cheese

Eggs Benedict 18

Focaccia, Prosciutto, Asparagus, Hollandaise Sauce

House Made Waffle 12

Mixed Berry Salad, Chantilly Cream

Brioche French Toast 12

Roasted Apples, Caramel, Chantilly Creme, Maple Syrup