

MAINS

- Crème Brulee French Toast 17
With fresh fruit • Add ham, bacon, sausage 6
- Banana & Nutella French Toast 16
With fresh fruit • Add ham, bacon, sausage 6
- Belgian Waffle 16
Add a fried egg 2 • Add fresh berries 4
- Fried Chicken & Belgian Waffle 24
Belgian waffle, fried chicken breast, fresh fruit, hot honey glaze and maple syrup.
- New York Steak & Eggs 39
10 oz. New York Strip with breakfast potatoes, eggs any style, plus toast or English muffin.
- The Tradition 20
Link sausage, applewood bacon, or ham, with breakfast potatoes, eggs any style, plus toast or English muffin.

- Classic Monte Cristo Sandwich 19
Battered and fried with ham, turkey and Swiss cheese. Served with mixed berries.
- Short Rib Hash 24
Our own braised short rib with potatoes, red & green bell pepper, onion, garlic, fried egg, red wine reduction sauce. Served with toast or English muffin.
- Chicken Ciabatta Sandwich 20
Chicken breast, ciabatta bun, creamy pesto, tomato, Swiss cheese, greens. Choice of soup, small salad, or garlic parmesan fries.
- The “Dom Burger” 20
9 oz. hand-formed beef patty, brioche bun, greens, tomato, pickles, mozzarella, house garlic dressing, garlic parmesan fries.
Add fried egg 2

SALADS

- “The Wedge” Steak Salad 39
Iceberg wedge, 10 oz. New York Strip, bleu cheese crumbles, red onion, bacon crumbles, heirloom tomatoes, bleu cheese dressing.
- Salmon Salad 28
Salmon, orange marmalade glaze, grapefruit segments, feta cheese, candied walnuts, roasted peppers, mixed greens, apple cider vinaigrette.
- Apple Walnut Cranberry Salad 24
Candied walnuts, crisp apple, cranberries, feta cheese, romaine, bleu cheese vinaigrette dressing
Add chicken 6 • shrimp 8 • salmon 10

BENEDICTS

- Classic Eggs Benedict 25
English muffin, smoked ham, poached eggs, hollandaise, breakfast potatoes.
- Filet Mignon Benedict 35
With filet mignon steak
- Salmon Benedict 28
With smoked salmon
- Short Rib Benedict 28
With our braised short rib

OMELETTES

With breakfast potatoes & toast or muffin

- Florentine 23
Spinach, diced tomatoes, & Swiss cheese
- BCT 23
Bacon, cheese & tomato
- Classic Ham & Cheese 23
- Build Your Own 23
Choose any three ingredients: Mushrooms, bacon, ham, sausage, onions, bell pepper, tomatoes, cheese

SHAREABLE EXTRAS

- Bruschetta with Burrata 15
Marinated tomatoes, soft burrata cheese, onion, herbs, crostini, balsamic glaze.
- Giant Meatballs 15
Two handmade meatballs with your choice of marinara, tomato cream or basil cream sauce.

Italian Charcuterie

For the table. Assorted meats, cheese, nuts, olives, crostini, and chutney

19 / 28

- House Beignets 12
A great start to any brunch, served with our special hazelnut chocolate dipping sauce
- Baby Scampi Appetizer 19
Five shrimp with scampi sauce, redskin mashed potatoes, French baguette toast points.

BRUNCH DESSERTS

- Chocolate Lava Cake 14
Molten lava cake, hot and topped with vanilla ice cream, whipped cream, and chocolate sauce.
- Spumoni Ice Cream Cake 12
Spumoni ice cream layers stacked in a cake with whipped cream and raspberry sauce.
- Dom’s Buttercake 14
Our own recipe of warm buttercake topped with a scoop of vanilla ice cream, whipped cream, and caramel sauce.
- House-Made Tiramisu 11
Our own version of an Italian classic. Big enough to share.
- Vanilla Chambord 18
Vanilla ice cream topped with Chambord liqueur (over 21 only!)
- Crème Brûlée 11
Rich creamy vanilla custard base with a brittle, caramelized burnt sugar topping.

WINE LIST

Reds (glass or bottle) pricing reflects 6 oz./9 oz./bottle

BARBERA,
Marchesi di Barolo, Italy 10/15/52

CABERNET SAUVIGNON
Spellbound, Napa Valley, CA 9/13/42
Daou, Paso Robles, CA 11/17/56
Justin, Paso Robles, CA 13/19/65
Quilt, Napa, CA 13/20/70
Austin Hope, Paso Robles 15/23/90
Caymus, Napa Valley 22/32/128

CHIANTI
Banfi Reserva, Italy 10/15/52
Querceto Classico Reserve, Italy 13/19/65

MALBEC
Corazon del Sol, Argentina 11/16/54

MERLOT
Oberon, Napa Valley 10/15/50

MONTEPULCIANO
Masciarelli d'Abruzzo, Italy 11/16/52

PETITE SIRAH
Bianchi, Paso Robles, CA 11/16/54

PINOT NOIR,
Angeline, Sonoma 9/12/42
Four Graces, Willamette Valley, Oregon 12/18/60
Boen, Russian River, CA 11/17/56

SANGIOVESE
Ruffino Ducale Reserve, Italy 13/19/65

ZINFANDEL
Earthquake, Lodi 12/17/56

By the Bottle Only

BAROLO
Arnaldo Rivera, Italy 65

CABERNET SAUVIGNON
Daou, Cab Reserve, Paso Robles 90
Nickel & Nickel, Napa, CA 195

RED BLEND
Daou, Soul of the Lion, Paso Robles 175
Joseph Phelps Insignia, Napa Valley, CA 350
Opus One, Napa Valley, CA 475

SANGIOVESE
Banfi Poggio Alle Mura, Italy 129

SUPER TUSCAN
Antinori Guado Tasso Bruciato 85

ZINFANDEL
Michael David Reserve, Lodi 75

Ports by the glass

TAWNY PORT
Sandeman, "10 Year" Portugal 13
Sandeman, "20 Year" Portugal 18

PORT
Six Grapes 16

Beer on tap / bottled

On Tap
STELLA ARTOIS 9
Ask your server about our rotating tap selections.

Bottled 8
Coors Light, Michelob Ultra, Modelo Especial,
Peroni, Guinness, Peroni Zero

White (glass or bottle) pricing reflects 6 oz./9 oz./bottle

CHARDONNAY
Angeline, California 9/12/38
Daou, Paso Robles, CA 11/16/54
Michael David, Lodi, CA 10/15/50
Rombauer, Napa Valley, CA 16/24/78

MOSCATO
Paulo Saracco, Italy 10/14/46

PINOT GRIGIO
Santa Cristina, Italy 9/12/38
Terlato, Italy 10/14/46

PROSECCO
Moinetto, Split, Italy 11

SAUVIGNON BLANC
Daou, Paso Robles 11/16/54
Dashwood, New Zealand 9/12/38

ROSÉ
Michael David, Lodi 10/14/46

SPARKLING WINE
Freixenet Cordon Negro Brut 8/12/38

By the Bottle Only

CHAMPAGNE
Veuve, France 125

SPARKLING ROSÉ
Gruet Rose Sauvage, New Mexico 65

CHARDONNAY
Far Niente, Napa Valley, CA 95

Sangria glass 10 / carafe 30

SIGNATURE CRAFT COCKTAILS

SALT-N-PEPPER
Ketel One Cucumber Mint Vodka, lime juice,
cucumber, sea salt, black pepper 17

CLASSIC OLD-FASHIONED
Rittenhouse Rye, simple syrup, bitters, orange peel,
Luxardo cherry 17

PASSION SPRITZ
Tito's, Aperol, passion fruit, Freixenet Brut, orange,
mint 17

THE BELMONT JEWEL
4 Roses, pomegranate liqueur, lemon juice, lemon
peel, mint 17

THE ROYAL 75
Empress Gin, lemon juice, simple syrup, Freixenet
Brut, lemon twist, mint 17

DOM'S MAGGIES
Blackberry (sugar rim), spicy (tajin rim),
strawberry (sugar rim), original (salt rim), Milagro
Blanco Tequila 17

SICILIAN SUNRISE SPRITZ
Kettle One Orange Blossom Peach, cranberry juice,
lemon juice, Freixenet Brut, orange and mint 17

ESPRESSO MARTINI
Tito's, Kahlua, Espresso, Simple Syrup 17