

CATERING MENU

LUNCH-BRUNCH \$40 per person

APPETIZERS FAMILY STYLE, CHOOSE 3

CALAMARI

Lemon chili oil, sundried tomato, pepperoncini, kalamata olives, romesco sauce.

MEATBALLS

Veal, pork, beef, stuffed with fontina cheese, San Marzano tomatoes sauce whipped ricotta.

MAINE MUSSELS

White wine, garlic, tarragon, thyme, citrus sea salt, rosemary breadcrumbs, herb salad.

TUNA TARTACO + \$5

Hand chopped Ahi Tuna, hijiki, truffle ponzu sauce, avocado mousse, served in wonton shells.

ARANCINI

Veal, peas, mascarpone, saffron risotto, served with San Marzano tomato sauce.

SPANAKOPITA

Greek savory spinach pie.

SALADS CHOOSE 1

MIXED GREENS

Mixed greens with heirloom tomatoes, cucumbers, onion Italian dressing

CT GEM CAESAR

Crispy bacon, asiago, pignoli, rosemary breadcrumbs, twelve-minute egg, Caesar dressing.

ENTRÉES CHOOSE 4

THE CLASSIC

Traditional buttermilk waffle, NY maple, brown sugar butter, bee pollen.

AVOCADO TOAST

Smashed avocado with lemon, herbs, pickled onion, arugula, toasted spices, 6-minute egg, on multi grain bread.

GRILLED VEGGIE

Seasonal vegetables, onions, homemade saffron ricotta, on toasted multigrain.

S'MORES WAFFLE

Chocolate waffle, marshmallow, chocolate textures, graham cracker crumbs.

CATTLEMAN'S EGGS

Crisy corn tortilla, shakshuka braised brisket, cheddar, fried, eggs, avocado, crema, herbs.

BBQ BRISKET GRILLED CHEESE

Griddled with caramelized onions, crunchy shallots, aged cheddar, on casa bread, served with fries or salad.

BLACKENED SALMON BLT

Bibb lettuce, heirloom tomato, pickled onion, tick bacon, chipotle aioli on multigrain bread, served with fries or salad.

CRUNCHY FRENCH TOAST

Challah soaked in Grand Marnier. stuffed with raspberry mascarpone, white chocolate, NY maple.

CHICKEN N' WAFFLE

Brined and double dark meat, cheddar waffle, foie gras butter, spicy maple syrup, watermelon salad.

OLD SCHOOL

Poached eggs on an english muffin, applewood bacon, hollandaise, herbs.

VEGGIE SCRAMBLE

Scrambled local eggs, daily selection of veggies, gruyere, herbs, served with potatoes & toast.

FRIED CHICKEN SANDWICH

Toasted brioche, chipotle aioli, lettuce, heirloom tomatoes, Vermont aged cheddar, house made pickles, served with fries or salad.

CLASSIC BURGER

Kobe short rib blend, Vermont aged cheddar, truffle aioli, onion jam, bibb lettuce, heirloom tomatoes, pickle, served with fries or salad.

MUFFULETTA

Mortadella, soppressata, homemade mozzarella, finocchiona, olive salad, pickled onion, on casa bread.

Tax and gratuity not included