



SUPERFRICO®

ITALIAN AMERICAN PSYCHEDELIC

Executive Culinary Director, Anna Altieri
Executive Chef, Nick Faucher
General Manager, Giulietta Consalvo

BRUNCH

THICK CUT BACON

Applewood Smoked Nueske Bacon
served with Maple Reduction

ASSORTED MUFFINS (GF)

ARTISINAL CHEESE BOARD

Chef's Daily Selection,
Local Honey and Jams

CRAB CAKE BENEDICT

Jumbo Lump Crab Cake, Potato
Pancake, Roasted Tomato
Hollandaise, Watercress Salad

CHOPPED ANTIPASTO (GF)

Mixed Greens, Artichokes, Olives,
Capers, Pepperoncini, Red Onions,
Mozzarella, Fried Pepperoni
+ add Poached Egg

WESTERN ITALIAN FRITTATA

Prosciutto, Caramelized Onions,
Roasted Long Hots, Potato

BRUNCH BURGER

A Blend of Joyce Farms
Beef & Filet Mignon, Fried
Prosciutto, Extra Sharp
Cheddar Cheese, Tomato Jam,
House-Made Pickles
+ add Poached Egg
+ add Bacon

SUPERFRICO

STEAK & EGGS

7oz. Grilled NY Strip, Sunny Side Up
Eggs, Breakfast Potato

STUFFED

FRENCH TOAST

Challah Bread,
Whipped Mascarpone Cheese,
Local Honey, Basil

+ GOLDEN OSETRA CAVIAR

+ COLD WATER LOBSTER TAIL

PIZZA

OG (V)

Mozzarella, Tomatoes, Basil,
Sicilian Oregano

PEPPERONI AND CHILI

Ezzo Pepperoni, Hot Honey,
Pickled Jalapeños

CHEFS SEASONAL

PIZZA

Ask your server for today's
seasonal pizza topping

+ add Poached Egg
+ add Bacon

DRINKS

BLOODY MARY CART

(Serves 2-4)

MIMOSAS