

## Appetizers

### She-Crab Soup \$8

Blue Crab, Dry Sherry, Crab Roe

### Greek Yogurt \$6

House Made Granola, Seasonal Fruit

### Fruit Plate \$7

Seasonal Fruit, Vanilla Crème Fraiche, Vin Cotto

### Smoked Salmon and Bagels \$10

Pickled Red Onion, Fried Capers, Cream Cheese, Toasted Bagel

### Field Greens Salad \$8

White Balsamic Vinaigrette, Cranberry, Spiced Pecans, Point Reyes Blue Cheese

## Entrees

### Berkshire Pork Belly \$10

Mustard Orzotto, Illy Espresso Glaze

### Belgian Waffle \$8

Spiced Apple Compote, Maple Chantilly

### Shrimp & "Grits" \$14

Local Shrimp, Bacon, Smokey Tomato Ragout

### Steak & Eggs \$15

Beef Tournedos, Poached Eggs, Potato Rosti, Chianti Steak Sauce

### 2 ½ Egg Omelet du Jour \$12

Created Using Seasonal Ingredients, Moretti Polenta, Hollandaise

### Crab Cake \$16

Piquillo Pepper Emulsion, Seasonal Vegetables, Breakfast Potatoes

### Tristan Burger \$10

9 oz, Aged Cheddar, Bacon, Lettuce, Tomato, Crispy Onions, French Fries

### A Bergamo Breakfast \$13

Fried Eggs, Moretti Polenta, Grana Padano, Taleggio, Truffled-Brown Butter

### Pate Benedict \$14

Pate Campagnola, Poached Eggs, Brioche, Whole Grain Mustard Hollandaise

## Sides

Potatoes \$3

Grits \$3

Turkey Bacon \$4

Sausage \$4

Bacon \$3

2 Eggs \$3

English Muffin \$2

Bagel \$2

Mimosa \$2

Bellini \$3

Bloody Mary \$3

*Executive Chef*  
*Nate Whiting*

*Sous Chef*  
*Jesse Sutton*

*-Staff-*

*Sous Chef*  
*Jack Childress*