

Emmaline

Brunch

From the Market

BURRATA 15
turnip green pesto, marinated sungold tomato

ROASTED EGGPLANT 10
caponata style, country bread

SEA SCALLOP CARPACCIO 18
citrus, serrano, pink peppercorn

TUNISIAN TUNA CRUDO 16
apple, buttermilk, harissa, pistachio

ASPARAGUS AND PROSCIUTTO 16
poached egg, vinaigrette

OYSTERS AL FORNO 16
char-broiled, crispy speck, finocchietto cream, tuscan kale

FONTINA FONDUE 15
seasonal complements

DAILY MEAT AND CHEESE 18
flatbread

Salads and Sandwiches

OUR HOUSE IS YOURS baby gem, lollo rossa, cucumber, marinated tomato, sicilian green olives, ricotta salata, oregano vinaigrette 12

ROASTED BEET SALAD ricotta, hazelnuts, marigold mint 12

ROCKET SALAD arugula, farro, strawberry, baby caprino, crispy parsnip, shaved breakfast radish, candied almond, poppy seed vinaigrette 16

EMMALINE BURGER house-ground blend, tomato confit, la tur cheese, fennel jam, pancetta, poppy seed bun, chef's fries 17

CHICKEN SALAD SANDWICH smoked chicken salad, tarragon, ricotta salata, multi-grain, field greens 15

THE SAMMY lean and thin wood-seared steak, fresh horseradish cream, aged provolone, juice, italian loaf, chef's fries 16

Salad Additions

chicken 7, shrimp 7, salmon 10

Brunch

CHEF'S MORNING PIZZA market-cured meats, fried farm eggs, arugula 14

SALMON PLATTER house-cured salmon, chive smear, everything bagel, hard-boiled egg, mustard seed 18

AMERICAN-ITALIAN BREAKFAST over-easy eggs, parmesan polenta, fennel sausage, piperade 15

EGGS FLORENTINE creamed spinach, classic hollandaise, Thomas' english muffin, tuscan potatoes 18

HOUSE BENEDICT crispy mortadella, sun-dried tomato hollandaise, tuscan potatoes 17

PASTRY CREAM STUFFED FRENCH TOAST maple-cured pancetta, vincotto, side of lemon curd and strawberry sauce 15

BLTA TOAST crispy guanciale, avocado, arugula, tomato, la tur cheese, fried egg, olive oil, field greens 15

MASCARPONE PANCAKE STACK berry compote, candied pignoli, smoked syrup, whipped butter 15

BUTCHER'S CUT STEAK AND EGGS fire-charred hanger steak, eggs your way, chef's fries, oregano pesto 28

WOOD-GRILLED MUSSELS lemon caper butter, blistered tomatoes, soppressata, chef's fries 24

FRITTATA AMERICANA pancetta, goat cheese, asparagus, wild mushrooms, chef's fries 16

Pastries and Sides

CINNAMON ROLL orange bourbon caramel, candied pecans 6

CROISSANT whipped butter, lemon curd 3

SEASONAL CROSTATTA DI FRUTTA 5

DAILY SCONES 3

Sides 8 each

chef's fries, rapini, chicken sausage, two eggs, tuscan potatoes

If you have allergies, please alert us so that we can see to your safety and well-being as not all ingredients are listed.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.