

# BRUNCH

# Olive & ivy

RESTAURANT + MARKETPLACE

- Two Eggs - Any Style** with Bacon & Potatoes - 8
- Vanilla Buttermilk Pancakes** Wild Blueberry Compote & Citrus Ricotta Custard - 9
- Sausage Scramble** Caramelized Onion, Poblano & Potato - 10
- Eggs Benedict\*** Toasted English Muffin, Poached Eggs, Shaved Ham, Basil Hollandaise Sauce - 13
- Cinnamon French Toast** with Fruit Compote & Syrup - 8.50
- Vegetable Frittata** Spinach, Mushrooms, Red Peppers, Vermont Goat Cheese & Petit Arugula Salad - 11
- Chorizo & Egg Burrito** with Fingerling Potatoes, Piquillo Peppers, Sour Cream & Cheddar Cheese - 9
- Fresh Mixed Berries** with Almond Granola & Tahitian Vanilla Bean Yogurt - 6.50
- Toasted Irish Oats & Apples** with Brown Sugar Mousse & Steamed Milk - 6.50
- Egg Sandwich\*** with Fresh Avocado, Crispy Bacon & American Cheese on a Toasted Kaiser Roll - 9
- Bagel & Smoked Salmon\*** with Tomatoes, Capers & Onions - 9
- Chopped Mediterranean Salad** Feta Cheese, Toasted Almonds & Oregano Vinaigrette - 9  
• Add Chicken - 11 • Add Shrimp - 14
- Traditional Bolognese** Handmade Tagliatelle Pasta & Parmigiano Reggiano - 13
- Atlantic Salmon\*** Roasted Beets, Fingerling Potatoes & Horseradish Vinaigrette - 16
- Chopped Chicken Salad** Maytag Blue Cheese, Bacon, Avocado, Toasted Granola & Buttermilk Dressing - 11
- Seared Ahi Tuna\*** Mizuna Greens, Avocado, Mushrooms & Soy Caramel - 15
- Grilled Hanger Steak & Scrambled Eggs\*** with Potato and Grilled Asparagus - 15
- Sea Bass** Wild Mushroom Ravioli, Brussels Sprouts & Roasted Squash - 18
- Chicken Panini** Roasted Tomato, Grilled Zucchini, & Crescenza Cheese - 11
- Angus Beef Burger\*** Cheddar Cheese & Caramelized Onions - 11

## Flatbreads

**Margherita - 12**  
Crushed Tomatoes, Whole Milk Mozzarella, Basil

**Smoked Salmon - 14**  
Baby Tomato & Horseradish

**Italian Sausage - 12**  
Piquillo Peppers & Goat Cheese

**Sweet Corn & Tomato - 11**  
Braised Leeks & Feta

**Asparagus & Wild Mushroom - 12**  
Shaved Parmesan & White Truffle Oil

**Prosciutto - 14**  
Potato & Arugula

**Bacon & Egg - 11**  
Applewood Bacon, Crispy Potatoes & Eggs Over-Easy

**Braised Short Rib - 13**  
Caramelized Onions & Gorgonzola

## Pastries

Baked fresh daily in our Marketplace

**Daily Muffins - 2.50**

**Fruit Scone - 2.50**

**Butter Croissant - 2.50**

**Filled Croissant - 3.25**

**Danish - 3**

**Pain de Raisin - 3**

**Grizzly Claw - 3.25**

**Cinnamon Roll Centers - 2.75**

## Sides

**Breakfast Potatoes - 2.50**

**Applewood Bacon - 2.50**

**Boar's Head Ham - 3.00**

**Fresh Fruit - 2.50**

**Toast - 2.00**

## Coffee Drinks

**Cappuccino - 3.50**

**Latte - 3.50**

**Mocha - 4.00**

## Cocktails

**Mimosa - 8**

Tangerine • Grapefruit • Pomegranate

**White Peach Bellini - 8**

**Red Sangria - 7**

Tempranillo, Cassis, Blackberry, Raspberry, Strawberry

**White Sangria - 7**

Verdelho, Lychee, Peach, Blood Orange

**Red Raspberry Mojito - 10**

10 Cane Rum, Red Raspberries,  
Squeeze of Lime & Fresh Mint

**Poison Ivy - 9**

Seagram's Gin, Blackberries, Limoncello,  
Fresh Basil, Lemonade

## Bubbles

		Glass	Bottle
N.V.	Prosecco – Bisol "Jeio", Valdobbiadene D.O.C., Italy	9	49
N.V.	Champagne – Veuve Clicquot "Yellow Label", Champagne, France	13.5	81
N.V.	Champagne – Moët et Chandon "Imperial", Brut Rose, Champagne, France	13.5	81

## Blanco/Blanche/Bianco/White

07	Verdejo/Sauvignon Blanc – Eylo, Rueda D.O., Spain	5.75	22
08	Riesling – Saint M, Pfalz, Germany	8	31
06	Gewürztraminer – Trimbach, Alsace, France	10	39
08	Chenin Blanc – Sauvion, Vouvray AC, Loire Valley, France	7	27
08	Pinot Grigio – Tenuta Esperto, Delle Venezie I.G.T., Italy	9	35
08	Pinot Gris – Elk Cove, Willamette Valley, OR	8	31
08	Roussanne – Truchard, Napa Valley, CA	10	39
07	Friuliano – Scarpetta, Friuli, Italy	10	39
09	Sauvignon Blanc – White Haven, Marlborough, New Zealand	9	35
08	Viognier – J. Vidal Fleury, Côtes du Rhône AC, France	9	35
08	Albarino – Martin Codax, Rias Baixas, Spain	8.25	32
08	Chardonnay – Martin Ray, Russian River Valley, CA	8	31
08	Chardonnay – Acre, Central Coast, CA	10	39
08	Chardonnay – Newton "Red Label", Napa Valley, CA	12	47
07	Chardonnay – Oliver Leflaive, Chablis AC, Burgundy, France	14	55

## Rosado/Rosé/Rosato/Pink

09	Grenache Blend – Arizona Stronghold, AZ	7	27
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## Rojo/Rouge/Rosso/Red

08	Primitivo – Primaterra, Puglia, Italy	5.75	22
06	Tempranillo– Ramon Bilbao "Limited Edition", Rioja, Spain	10	39
08	Pinot Noir – Bogle, California	9	35
08	Pinot Noir – Erath, Oregon	12	47
07	Pinot Noir – Baileyana "Fox Block Six", Edna Valley, CA	15	59
07	Malbec – Terrazas "Reserva", Mendoza, Argentina	12	47
07	Nero d' Avola – Colosi Rosso, Sicily I.G.T, Italy	7	27
05	Sangiovese – Castell In'Villa, Chianti Classico D.O.C.G., Tuscany, Italy	12	47
08	Corvina Blend – Le Salette, Valpolicella Classico Superiore D.O.C., Veneto, Italy	9	35
07	Merlot – Tangle Oaks, Napa Valley, CA	9	35
06	Cabernet Sauvignon – PurVine, Napa Valley, CA	9	35
07	Cabernet/Malbec – Chateau Smith, Columbia Valley, WA	11	43
06	Cabernet Sauvignon – Ladera, Napa Valley, CA	16	64
06	Super Tuscan – Primavoce, Tuscany, Italy	8.5	33
07	Zinfandel – Paso Creek, Paso Robles, CA	9	35
07	Syrah – Hogue Cellars "Genesis", Columbia Valley, WA	8.5	33
08	Shiraz – Hesketh "The Usual Suspects", McLaren Vale, Australia	10	39

## Beers

**Shiner Hefeweizen** – United States – **4.50**

**Bud Light** – United States – **4.50**

**Stella Artois** – Belgium – **5.50**

**Amstel Light** – Holland – **5.25**

**Guinness** – Ireland – **6.75**

**Odell Brewing "St. Lupulin"** – United States – **5.50**

**Sierra Nevada** – United States – **5.50**

**Firestone "Solace"** – United States – **5.50**

**Corona** – Mexico – **5.25**

**Kaliber** – Ireland (non alcoholic) – **5.00**

**Peroni** – Italy – **4.50**