

brunch at bar dough

castelvetroano olives orange, aleppo pepper, garlic, olive oil **6**
pimento cheese dip bacon jam, jalapeno cheddar toast **10**
the dutch wood-oven baked pancake, grape marmalata, whipped ricotta, 10x sugar **10**
overnight french toast spiced apple butter, pinenuts, golden raisin maple syrup **13**
frittata egg, creamed leeks, rapini, stracciatella, mustard frill, speck, salsa verde **14**□
soft scramble scrambled eggs, jalapeno cheddar toast, roasted beech mushroom, confit fennel, taleggio fondue, spicy greens **15**
eggs benedicto jalapeno cheddar toast, two poached eggs, avocado, prosciutto, brown butter hollandaise, micro basil **15**□
'eggs in purgatory' yellow eye beans, salumi sausage, kale, roasted cabbage, baked egg, parsley, mustard frills **14**□
verde salad rebel farms arugula, midnight moon goat gouda, lemon, extra virgin olive oil **12**
little gem salad mountain gorgonzola, avocado green goddess dressing, puffed grains, toasted seeds, crispy pancetta **16**
cacio e pepe paccheri pasta, poached egg, pecorino romano, lemon beurre fondue, black pepper **12**□
meatball sandwich house made pizza roll, amatriciana sauce, provolone, mozzarella, calabrian chili **13**□
the grinder prosciutto, pepperoni, sopressa, provolone, shaved romaine, red onion, giardiniera, potatoes **17**
buttermilk fried chicken fried egg, calabrian chile honey, spicy greens **16**□
cavatelli pasta basil pesto, lemon buerre fondue, parmesan crumble, sunny side up egg, micro basil **12**□
steak & egg braised short rib, farrotto, tarragon, grana padano, poached egg **17**□

contorni *side dishes, accompaniments*

polenta **7**
swiss chard **8**
smashed home fries **8**
spiced bacon **5**
garlic bread **7**
jalapeno cheddar toast whipped black pepper butter **3**

wood-fired pizza

margherita red sauce, fresh mozzarella, basil **10**
3x cheese red sauce, cheese blend (aged gouda, aged mozzarella, fresh mozzarella), sicilian oregano **12**
the spicy red sauce, calabrese, speck, fontina, aged mozzarella, calabrian chile, basil **17**
signore bianco olive oil, stracciatella, parmigiano, creamed leek, red onion, green olive, pickled fresno chile, fennel pollen **16**
salsiccia spicy salumi sausage, braised rapini, fennel cream, gouda, lemon zest **16**
mountain man gorgonzola, montasio, onion, guanciale, calabrian chile honey, pistachio **18**
commendatore garlic oil, aged mozzarella, montasio, fennel sausage, prosciutto, sopressa **17**
spicy clam chile oil, surf clam, garlic, parmigiano **16**

brunch beverages *coffee, creative, classics*

mimosa naonis prosecco, orange **8** **bottomless** **15**
aperol spritz aperol, naonis prosecco, soda, orange **9** **bottomless** **19**
bloody mary spring 44 vodka, tomato, clamato, horseradish, garlic, celery salt, dill, citrus, castelvetroano olive **10**
riflettere ocho tequila blanco, lillet blanc, pomegranate juice, orange juice, ginger beer float **12**
la luca spring 44 vodka, contratto, bar dough bianco, bruised cucumber **12**
method roasters cold brew on tap **6**
method roasters whole bean coffee (denver, co) espresso **3/5** americano **3** drip **3**