WEEKEND BRUNCH

AVOCADO TOAST*
- fresh country bread, smashed avocado, scrambled egg, ricotta cheese, toasted sunflower seeds, aldon’s micro sprouts

PEACHES & CREAM FRENCH TOAST
- twin peaks farm peaches, candied bacon crumble, maple syrup, whipped cream

CHEF’S MESS
- sharp cheddar cheese & chive biscuit, scrambled eggs, applewood smoked bacon, pepper jack cheese, sausage gravy, roasted yukon gold potatoes

CLASSIC EGGS BENEDICT*
- canadian bacon, toasted english muffin, poached eggs, hollandaise sauce, roasted yukon gold potatoes

SWEET 100 CHERRY TOMATO BENEDICT*
- roasted sweet yellow corn, baby arugula, poached eggs, hollandaise sauce, toasted english muffin, roasted yukon gold potatoes

PHILLY CHEESESTEAK HASH
- shaved ribeye steak, marinated peppers & onions, american jack cheese, scrambled eggs, roasted yukon gold potatoes

CHOPPED SALAD
- red wine salami, provolone, local cherry tomato, red onion, pepperoncini, dried italian oregano, iceberg & radicchio lettuces, red wine vinaigrette

WHOLE LEAF CAESAR SALAD*
- romaine heart, shaved parmesan, hard cooked egg, herb buttered croutons, garlic anchovy dressing
  - odd chicken — 6, prawns — 6, or salmon* — 12

SWEET 100 CAPRESE
- del rio farms sweet 100 cherry tomato, di stefano burrata cheese, himalayan sea salt, micro basil, balsamic, evoo

ANTIPASTI
- italian mortadella, di stefano burrata cheese, roasted peppers, castelvetrano olives, red wine salami, gilroy garlic flatbread

BUTTERMILK FRIED CHICKEN SANDWICH
- coleslaw, garlic aioli, brioche bun, french fries
  - make it nashville hot — 2

SKUNA BAY SALMON
- sustainably farmed seared salmon, english cucumber & fresh herb gazpacho, baby arugula, red onion, local cherry tomato, crème fraîche

CHILDREN (UNDER 12)
FRENCH TOAST OR SCRAMBLED EGGS
- applewood smoked bacon, and a choice of yukon gold potatoes or fresh fruit

SIDES
APPLEWOOD SMOKED BACON 4
ROASTED YUKON GOLD POTATOES 4
CHEDDAR CHEESE & CHIVE BISCUIT, BRIIOCHE TOAST, OR ENGLISH MUFFIN 3
TWO EGGS YOUR WAY* 4
SEASONAL FRUIT 4

FABIAN’S ITALIAN BISTRO
EXECUTIVE CHEF TOM PATTERSON