

Welcome to
**THE JIMMY
 BRUNCH**

**PIATTI
 PICCOLI**

- BEIGNETS** \$12
SEASON'S JAM OR NUTELLA
- ROASTED GARLIC HUMMUS** \$13
PICKLED AND ROASTED VEGETABLES
- BURRATA** \$20
ROASTED PEAR, SPECK, SICILIAN PISTACHIO

INSALATA

- LOCAL LETTUCE** \$13
APPLE, PANCETTA, CITRUS VINAIGRETTE, RICOTTA SALATA
- RADICCHIO CAESAR SALAD*** \$13
GRILLED SWEET ONION, PECORINO, ANCHOVY
- THE JIMMY CHOP SALAD** \$18
CUCUMBER, SALAMI, TOMATO, RADISH, CACIO, CECI, OREGANO VINAIGRETTE, CRISPY BITS
- CHICKEN \$8
- SHRIMP \$10
- SALMON \$12 (4 oz.)

- FARM EGG FRITTATA** \$17
ROASTED MUSHROOMS, GREENS PARMIGIANO
- EGGS AL FORNO** \$16
POLENTA, TOMATO PASSATA, PANCETTA, RICOTTA
- SHRIMP & GRITS** \$18
ANSON MILLS POLENTA, N'DUJA, WOOD ROASTED PEPPERS
- BENEDICT** \$22
BLUE CRAB, POACHED EGGS, BEARNAISE, CAPERS, GREENS

PASTA & PANINI

- BURRATA PANINI** \$17
TOMATO, BASIL, BURRATA, ARUGULA, VINCOTTO
- CHICKEN PANINI** \$18
MUSHROOM CONSERVA, SMOKED MOZZARELLA, GRILLED RED ONION, PESTO

- PORCHETTA HASH** \$17
FARM EGG, PICKLED PEPPERS & ONION, ARUGULA
- THE JIMMY GRAIN BOWL** \$17
FARRO, SOFT EGG, AVOCADO, ROMESCO
- AVOCADO TARTINE** \$17
SPECK, SOFT EGG, SPROUTS, PICKLED ONION, SOURDOUGH
- CREEKSTONE NY STRIP*** \$25
FARM EGGS, SALSA VERDE, ROSEMARY POTATOES

- CACIO E PEPE** \$16
SPAGHETTI PARMIGIANO, BLACK PEPPER
- RIGATONI** \$24
SHORT RIB RAGU, HERBS, ROASTED TOMATO

12" **PIZZA**

48 HOUR FERMENTED DOUGH MADE WITH ORGANIC LINDLY MILLS FLOUR

- MARGHERITA** \$20
"BIANCO DI NAPOLI" TOMATO, BASIL, SIANO FIORE DI LATTE
- FUNGHI AKA JIMMY'S PIE** \$25
URBAN GOURMET FARMS MUSHROOMS, CACIO, ARUGULA
- QUATTRO FORMAGGI** \$23
CHEVRE, GORGANZOLA, CACIO, GRANA PADANO, HOT HONEY, HERBS
- SALSICCIA** \$23
HOUSE-MADE FENNEL SAUSAGE, ARUGULA, RED ONION, RICOTTA
- PROSCIUTTO** \$24
PROSCIUTTO COTTO, BURRATA, PISTACHIO
- CONTORNI**
- FARM EGGS \$5
- ROSEMARY POTATOES \$6
- PARMIGIANO POLENTA \$8

MANY ITEMS CONTAIN INGREDIENTS NOT LISTED. NOTIFY YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS.
 *CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. ITEMS COOKED TO ORDER.
 **FOR YOUR CONVENIENCE A SUGGESTED GRATUITY OF 20% IS AUTOMATICALLY APPLIED TO ALL PARTIES OF 8 OR MORE. PLEASE ASK YOUR SERVER IF YOU WOULD LIKE TO MAKE ANY ADJUSTMENTS.

COCKTAILS

SHORT N' SWEET TEA \$16

Bourbon, Amaro Nonino, Vanilla, Apricot, Hopfly Palmer Pop! Seltzer

BRUNCH FLIGHT \$23

White Cranberry Mimosa, Sangria, Accidental Aperol

BERGAMOT SPRITZ \$15

Italicus, Prosecco

S'MORE THE MERRIER \$16

Vodka, Creme de Cacao, Borghetti, Espresso, Graham Cracker, Dehydrated Marshmallow

ACCIDENTAL APEROL \$14

Gin, Aperol, Lemon, Prosecco

SANTORINI SANGRIA \$15

Red Wine, Brandy, Orange Liqueur, Citrus, Sycamore Apple Pie Cider

ESPRESSO MARTINI \$15

Vodka, Borghetti, Espresso, Demerara Syrup

ROSA MARIA \$16

Vodka, House-Made Bloody Mary Mix, Pepper, Lime

WINE BY THE GLASS

*ERIC SOLOMON SELECTION

WHITE

1 Ca' dei Frati "I Frati" Verdicchio, Lombardy '22	15	60
2 Castelfeder "Pertico" Pinot Grigio Alto -Adige'23	12	48
3 Le Paradou, Vermentino (Rolle), France '21	12	48
4 Marziano Abbona, Favorita, Piemonte '22	11	44
5 La Colline Aux Fossiles, Chardonnay, Roussillon, '23	12	48*

RED

6 Ceratti "Scire" Cabernet Blend, Toscana,, '23	16	64
7 Poliziano "Iohsa" Toscana, '22	15	60
8 Boniperti "Carlin" Nebbiolo, Piemonte, '22	15	60
9 Terre Gaie "Stema" Pinot Noir, Veneto '22	14	56
10 Domaine D'Andezon, Cotes du Rhone, '21	14	56*

BEER

SUFFOLK PUNCH BREWING

Noble Toast Lager	\$8
Blue Daisy Pilsner	\$8
Joy Ride IPA	\$9

PRIMAL BREWERY

Moonless Nihgt Espresso Stout	\$9
Amber Waves Amber Lager	\$8

HOPFLY BREWING

Palmer Pop! Hard Seltzer	\$9
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LENNY BOY

Spaghetti Handshake	
Italian Pilsner	\$8

RESIDENT CULTURE

Riding the Feeling Italian Pilsner	\$8
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NODA BREWING COMPANY

Jam Session IPA	\$9
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ROSE

11 Domaine Lafage "Miraflores," Cotes du Rousillon, '22	14	56*
12 Chateaau Pesquie "Terrasses", Rhone Valley '22	14	56*
13 Scarpetta "Frico", Toscana, '20	10	40
14 Elena Walch "20/26" Dolomiti, '23	15	60

SPARKLING

15 Antech Crémant de Limoux Brut, Languedoc-Roussillon	15	60
16 Le Contesse Prosecco, Veneto, NV	12	48
18 Gérard Bertrand Crémant de Limoux Brut Rose, Languedoc-Roussillon	15	60

19 Izadi "Seleccion" Rioja Blanco '22	18	72*
19 Domaine de Bosquets, Rose, Gigondas, '22	19	76*
19 Domaine de Marcoux, Cotes du Rhone, '21	19	76*

every few months we collaborate with a selected purveyor and choose must try wines deeply discounted to share with you

CIGAR CITY BREWING

Jai Alai IPA	\$8
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SYCAMORE BREWING

Apple Pie Cider	\$8
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NON-ALCOHOLIC SELECTION

Noda HOP20 Seltzer	\$6
Seasonal Mocktail	\$8
St. Agrestis Phony Negroni	\$7
Seasonal Kombucha	\$8



BY THE BOTTLE
BIRRA MORENA

MARTINI MONDAY // 1/2 PRICE ALL MARTINIS
WINE DOWN TUESDAY // 1/2 PRICE ALL WINE BY THE GLASS