

CUOCO PAZZO

BRUNCH WITH STYLE

ALL DAY STUFF

BRULEE FRENCH TOAST

Thick cut, yogurt drenched, brioche , stuffed with honey-orange mascarpone, fresh berries, whipped cream 13

THE UPPER EAST SIDE

Crispy potato galette, dill cream fraiche, chives, Norwegian smoked salmon, caviar. Decadent and sublime 18

CROQUE MONSIEUR PIZZA

Thin crispy pizza crust, bechamel, Gruyere cheese, ham (OMG) our signature dish 16
Egg +3

DAILY CREPE SPECIAL MP

CIOPPINO

San Francisco style seafood stew, fresh Hawaiian, clams, mussels, clams, calamari and shrimp 24

BEFORE NOON

HUEVOS RANCHEROS

crispy flour tortilla, black beans, cotija cheese, ranchera sauce, avocado, egg over easy 12

MID-TOWN BENI

Grilled Croissant, pancetta, poached eggs, house hollandaise (a classic with a twist) 14

WHEN LIFE'S A SCRAMBBLE

Eggs the way you like em, hand cut bacon, potatoes, crispy prosciutto, a dash of greens, toast 16

AFTER NOON

THE SUPER BURGER

1/2 Lb. Certified Black Angus juicy beef burger, gorgonzola blue cheese, blackberry compote, oil topped bun, bistro fries 14
foie gras +6

SEBASTIAN'S BURGER

8 oz CAB beef burger, lettuce , tomato, ham, melted cheese and a fried egg 14

SOUTHERN MAN

Taso ham grits, Caribbean style jerked shrimp, a touch of Southern Hospitality 13

SOMETHING GREEN

Straight from the farmers market, an ever changing selection of fresh veggies and our house dressing 11
Shrimp 6

FISH OF THE DAY! ALOHA!

A weekly selection of fresh fish flown in from Hawaii, ask for chef preparation 18

FILET FILET MY KINGDOM FOR FILET

4 oz, CAB beef filet mignon, eggs over easy, bistro fries, Chimichurri 16

TRUTH SERUMS

THE BOTTOMLESS MIMOSA

sparkling wine, orange juice and no sharing 18

STRAWBERRY MIMOSA

House-made strawberry puree, sparkling wine 10

THE SOLO MIMOSA 9

RUM BERRY SANGRIA

Sailor Jerry spiced rum, blackberry puree, blackberries, red wine, fresh oranges glass 10 pitcher 24