Managing Partner-Amanda Smith *Weekend Brunch Menu 10am-3pm* *Executive Chef-Harry Butcher*

TO SHARE *share with your friends, or not, we won't judge...*

Bacon wrapped shrimp *jalapeno cream, avocado, corn & cilantro* 15.75

Korean beef lettuce wraps *soy marinade, strawberry, cucumber & mint* 13.75

Crab and lobster cake *frisee, pea shoots, onion, radish, citrus & sauce gribiche* 15.75

Crispy calamari *sweet chili and honey mustard sauce & arugula salad* 13.75

EGGS & STUFF *breakfast specialties you know and love*

Smoked Salmon benedict *Two poached eggs on an english muffin with smoked salmon & lemon hollandaise* **availble with applewood smoked bacon** 15.75

Sbicca omelet *3 eggs, tomatoes, bacon, cilantro, avocado & cheddar* 14.75

Hash and eggs *House made short rib hash with two eggs any style & sliced tomatoes* 16.75

Sbicca egg sandwich *cheddar, bacon, avocado, scrambled eggs & tomato* 13.75

Everything's green scramble *3 eggs, spinach, jalapeños, green onions & avocado* 14.75

Breakfast burrito *3 eggs, bacon, cheddar, green onion, salsa fresca & avocado* 13.75

Steak and eggs *Grilled skirt steak with two eggs any style & chimichurri* 19.75

Above items are served with breakfast potatoes, sub fruit for 2.00

Chilaquiles *Two eggs scrambled with crispy tortilla strips, tomatoes, jalapenos, cilantro, avocado, white cheddar, salsa & side of black beans* 14.75

Salmon gravlax *Red onion, heirloom tomato, capers, toasted baguette & cream cheese* 15.75

Cinnamon brioche french toast *with warm syrup & fresh fruit* 12.75

SALADS AND SOUP *get your greens and add a protein*

*add to any salad ** chicken or steak $6 salmon, mahi or shrimp $8* **

Wedge salad with baby iceberg, shaved red onion, crispy bacon, baby heirloom tomatoes & buttermilk gorgonzola dressing 13.75

Tortilla salad with black beans, roasted poblanos, roasted corn, avocado, tomatoes, crispy tortilla strips & ranch dressing 12.75

Citrus salad with organic mixed greens, crumbled feta, cherry tomatoes, almonds, avocado & blood orange vinaigrette 12.75

Baby romaine and kale caesar with shaved parmesan, brioche croutons, cherry tomatoes, pine nuts, pickled red onion & white anchovy 13.75

Organic curly kale with marinated baby beets, quinoa, sunflower seeds, goat cheese cream & lemon vinaigrette 12.75

Bowl of lobster & shrimp bisque 10.75

LUNCH ENTREES *sandwiches & tacos*

Carnitas tacos with mango salsa, savoy cabbage, lime crema, pickled red onions & corn tortillas 14.75

Hanger steak sandwich with wild arugula, gorgonzola, balsamic onions, & aged white cheddar on sourdough 15.75

Roasted pork "Cuban" sandwich with sliced pickles, dijon mustard, gruyere cheese & thousand island dressing on sourdough 14.75

Blackened Mahi Mahi sandwich with avocado spread, bibb lettuce, tomato, red onion & lime aioli 16.75

8 oz sbicca bistro burger with ground chuck or turkey with white cheddar, balsamic onions, bibb lettuce & tomato 15.75

Stone Pale Ale battered fish tacos with chipotle remoulade, guacamole, salsa fresca, savoy cabbage & corn tortillas 14.75

BLOODY MARYS & COCKTAILS

Sbicca Traditional
traditional housemade mix with vodka
12

Super Green
spinach, avocado, tomato, jalapeno, raw seasonal veggies & our spices with vodka. This one packs a punch!
13

Bacon Bloody
our traditional housemade mix with with vodka and a slice of crispy bacon
12

Peach Lemonade *Hanger One vodka, peach nectar, agave, fresh lemon, house made sweet & sour*
12

Cucumber Crush *Absolut vodka, cucumber, elderflower liquer, grapefruit*
12

Specialty Mimosas $5 each

sparkling wine and....

Peach
Strawberry
Orange
Guava
Pomegranate
Cranberry
Pineapple

Water available on request

1 liter Bottles of Sbicca Spring & Sparkling Water $6

additional popovers $1 each

Join us for...

Lunch 11:30-3 Monday-Friday

Dinner Nightly at 5pm