

Small Plates

- BURATTA CAPRESE** olive oil poached tomatoes, basil, roasted tomato coulis, crostini \$16 
- WHIPPED RICOTTA** crab apple mostardo, crostini \$14 *GF (ask gf crackers)* 
- SAUTÉED MUSSELS** red sauce, grilled bread \$16 *(GF ask for no bread)*
- FRIED MOZZARELLA** panko crusted mozzarella, KITCH marinara sauce \$15
- SEARED RARE TUNA** sesame ginger dressing, sesame seed, chili oil, brussel sprout leaves \$18*
- EGGPLANT CHIPS** panko crusted, fried, marinara dipping sauce \$15 
- BRAISED SHORT RIB EGG ROLL** Cooper American, caramelized onion, horseradish crema \$15
- FRIED CALAMARI** flour dusted and fried served with lemon caper remoulade & marinara \$18
- BAKED MEATBALLS** veal, beef & pork meatballs, ricotta, mozzarella, marinara \$15

Salads

- AVALON CAESAR**
shaved Parmesan, garlic croutons, bacon, roasted red pepper, mozzarella, tomato, chopped romaine, Caesar dressing \$16
- ROASTED BEETS & GOAT CHEESE** 
slow roasted beets and goat cheese crumbles, with marcona almonds and orange segment tossed with arugula and honey balsamic vinaigrette \$16 *GF*
- ASIAN SALMON SALAD ***
pan seared salmon, Asian noodles, orange segments and marcona almonds, served over a mixed salad of red cabbage, carrot, broccoli, and field greens tossed in a soy sesame vinaigrette \$26*
- NO BUNS BURGER SALAD ***
8oz beef patty with cheddar over a mixed greens with avocado, red pepper, mozzarella, cucumber, tomato, balsamic vinaigrette \$25 *GF*
- Add: shrimp 11 / chicken 7 / Salmon 12*

Handhelds

- DRUNKEN MEATBALL SUB**
meatballs, vodka sauce, mozzarella, parmesan, seeded bun, truffle fries \$20
- SMASH BURGER**
double patty, lettuce, tomato, pickle, Cooper Sharp, special sauce, seeded bun, truffle fries \$20 *(add an egg \$3*)*
- PUB BURGER**
our special beef blend, caramelized onion, bacon, lemon caper sauce, brioche bun, truffle fries \$24 *(add an egg \$3*)*
- HOT HONEY FRIED CHICKEN SANDWICH**
buttermilk battered chicken breast, lettuce, tomato, pickle, mayo, Mike's hot honey, brioche bun and truffle fries \$21
- gluten free bun available*

Bloody Mary & Mimosa Board

A FUN BOARD OF SNACKS & DRINKS PERFECT TO SHARE

Includes: whipped ricotta toast with honey, beignets, French toast bites, mini yogurt & granola parfait, mozzarella & salami
Two drinks / choose between Mimosa or Blood Mary

\$31.95

Mains

gluten free pasta available

- BRIOCHE FRENCH TOAST** whipped cream with berries & pure maple syrup \$16
- FILET TIPS AND FRIED EGGS** fried sunny side up over crispy potatoes and grilled filet tips with red wine sauce \$22 *GF**
- TORTELLINI ALFREDO WITH GRILLED CHICKEN** cream, lots of Parmesan, peas \$19
- PENNE ALLA VODKA** peas, pancetta, KITCH vodka sauce \$17 *Add crab, chicken or shrimp \$8 / vegetarian available*
- HOME MADE RICOTTA GNOCCHI** basil, olive oil, chunk tomato \$17 *Add crab, chicken or shrimp \$8* 
- LINGUINE & MEATBALLS** veal - beef - pork meatballs, KITCH sauce marinara \$17
- SPICY CRAB AND SHRIMP PENNE** sautéed crab and shrimp tossed with penne in KITCH Calabrian spicy marinara \$24
- JUDY FOODIE'S PASTA SPECIAL** shredded beef short ribs, mushrooms, caramelized onion, veal demi, pappardelle \$23
- RIGATONI & SAUSAGE** whipped ricotta, ground sausage, KITCH Calabrian spicy marinara, Parmesan \$21
- CHICKEN PARMESAN** mozzarella, linguine, marinara \$27
- JBL'S CHICKEN MILANESE** breaded chicken cutlet lightly fried and topped with buratta, tomato, arugula & lemon caper remoulade \$24

Sunday Brunch

served in addition to our lunch menu Sunday only 10:30 am - 1:00 pm

- CRAB & SPINACH SCRAMBLE** crab & spinach sautéed in lemon olive oil over organic eggs with toast \$22
- TRADITIONAL EGGS BENEDICT*** Canadian bacon & poached eggs on English muffin with hollandaise and fries \$21
- RED PEPPER & GOAT CHEESE FRITATTA** Italian omelet with roasted peppers, goat cheese & spinach, petite salad \$19 *GF* 

