



brunch

featured beverages

GARIBALDIS CHAMPAGNE COCKTAIL 10.

CUCUMBER~MINT REFRESHER (*non alcoholic*) 4.

first course

HOUSE MADE GRANOLA *greek yogurt, strawberries, honey, mint* 8.

FARMERS MARKET FRUIT *apricots, strawberry, cherries, bushberry* 6. / 9.

SOUP AU PISTOU *toscanelli beans, favas, peas, asparagus, crostini* 9.

GRILLED LAMB SALAD *brooks cherries, farro, greek yogurt, toasted almonds, Treviso, lemon, olive oil* 15.

GRILLED ZUCKERMAN FARMS ASPARAGUS *prosciutto d'parma, sicilian olive oil, lemon* 8.

TRADITIONAL CAESAR SALAD *garlic croutons, chervil* 9.50/13.50

GRILLED CHICKEN SALAD *winter chicory, strawberries, blue cheese, toasted almonds* 16.

entree

ENGLISH PEA FRITTATA *artichokes, chevre, curly cress, roasted peppers, mint* 13.

EGGS BENEDICT *prosciutto, hollandaise, sauted spinach, breakfast potatoes* 15.

"BAKED" EGGS *all'arrabbiata, creamy polenta, two eggs over easy, grilled toast* 13.

FRENCH TOAST *rhubarb compote, bacon, maple syrup* 13.

MARINATED LAMB SANDWICH *pickled onion, tapenade aioli, ras al hanout potatoes* 15.

GARIBALDIS BURGER *shoestring potatoes, acme bun* 13.

(*white cheddar, blue cheese, caramelized onions, bacon ~ 1. each*)

GRILLED PORK CHOP & EGGS *two eggs any style, breakfast potatoes, salsa verde* 18.

prix fixe menu

\$19

FARMERS MARKET FRUIT CUP
apricots, strawberry, cherries, bushberry

ENGLISH PEA FRITTATA
artichokes, chevre, curly cress, roasted peppers, mint

FRESH SQUEEZED ORANGE JUICE MIMOSA

*Garibaldi's is proud to support local, organic & sustainable producers~20% gratuity will be added to all parties of 5 or more
service of your personal wine is \$20 per 750 ml up to 2 bottles*