

Weekend Brunch Menu

Served Saturday and Sunday 8am to 3pm

***Bottomless Champagne
with any Entrée Purchase only \$8***

All Craft Beers on Tap \$3 per pint with Entree

Breakfast Specialties

Fresh Fruit Pancakes with Whipped Butter, Candied Pecans,
and Choice of Bacon or Sausage ~ \$8

Stuffed Artisan Butter Bread French Toast
with Mascarpone Cheese and Fresh Strawberries ~ \$7

Lemon Vanilla Mascarpone Crepes
with Choice of Fresh Strawberry or Peach Compote ~ \$7

Crabcakes Eggs Benedict topped with
sliced Tomato, Poached Eggs and Hollandaise ~ \$11

Vinaio Eggs Benedict with Canadian Bacon, topped with
sliced Tomato, Poached Eggs and Hollandaise ~ \$9

Your Call Omelet with Roast Red Potatoes and Caramelized Onions
and Choice of Toast ~ \$8

Two Eggs with Roast Red Potato, Caramelized Onions,
2 Bacon or Sausage, Choice of Toast ~ \$7
Replace meat with Ham Steak or Top Sirloin add \$4

Soup, Salad, and Such

A Soup from Our Chef's Secret Recipe Book ~ \$4

Spinach Salad with Strawberries, Pine Nuts
and Feta topped with Red Wine Vinaigrette ~ \$7

Pan Seared Tilapia with Fontina Risotto,
Grilled Asparagus and Fresh Herbs ~ \$10

Sandwiches

Served with Choice of Fresh Housecut Fries, Side Salad, or Fresh Fruit

Roast Veggie Pita, Portabella, Red Pepper, Squash
served with Artichoke Pesto & Cheese ~ \$7

* 1/3 Pound Free Range Nilgai Antelope Burger ~ \$13

* Patty Melt or Vinaio Burger ~ \$8

Vinaio Club, Turkey, Ham, Bacon, Swiss,
Lettuce & Tomato on Choice of Artisan Breads ~ \$9

Applewood Smoked BLT ~ \$8

Ask your server about our Gluten Free or Children's Menu

There is a \$4.00 charge for split plates

*Consumption of Raw or Undercooked Eggs or Meat May Increase Your Risk of Food Borne Illness.
These food items are served cooked to order, raw or undercooked.