

Sirenella

BRUNCH

11:00am-2:30pm

small plates

avocado toast, radish with eggs	14/18
kale salad, parmigiano reggiano, garlic, croutons	14
spring greens, sunflower seeds, stracciatella, crostini	14
amaro poached fruit, greek yogurt, toasted oats	13
house cured salmon, caperberry, egg yolk, trout roe	16
breakfast bowl, local greens, sprouts, grains, pumpkin seed pesto / with egg	15/17

large plates

farm egg scramble, mortadella, fontina sandwich	15
lamb burger, tzatziki, arugula, brioche bun	19
poached egg, crispy polenta, san marzano tomatoes, parmigiano reggiano	16
amaretti crusted french toast, honey, burnt orange curd	15
ricotta pancakes, strawberries, whipped cream	15
breakfast pizza, nduja sausage, buffalo mozzarella, basil, sunnyside egg	18
fried eggs, crispy pork belly, potato rosti, maple glaze	16

sides

applewood smoked bacon	5
pullman toast, fruit conserva	3
2 eggs any style	6
fennel sausage, marinated peppers and potato hash	7
ricotta zeppoles, cocoa hazelnut spread	10
seasonal bread, whipped butter	7

pizza

tomato, basil, buffalo mozzarella	18
tomato, fennel sausage, onions, oregano, buffalo mozzarella	20
wild mushroom, garlic, fontina	20
tomato, spicy salami, olives, buffalo mozzarella	21

Executive Chef
Camille Rodriguez

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness.