

San Fermo

Brunch Menu

Eggs Benedict* - 15

your choice of smoked fish or guanciale, with 2 poached eggs & dill lemon hollandaise on rosemary oil bruschetta served with roasted potatoes

Frittata - 14

zucchini, broccoli, chevre, mixed green salad
add guanciale - 2

Polenta Bowl - 15

2 poached eggs on creamy polenta with marinated mushrooms and guanciale

Spicy Coppa Breakfast Sandwich* - 14

sunny side egg, arugula, pickled red onion, heirloom tomato, & garlic aioli, on brioche

Scramble - 16

porchetta, roasted peppers, roasted potatoes

Hash* - 15

braised pork, leeks, sweet peppers, potatoes, poached egg

Farinata - 8

powdered sugar, seasonal jam

Tall Grass Bakery Baguette - 5

butter, salt, seasonal jam

Crostini Board - 8

pecorino, spiced almonds, seasonal jam

*eating raw or under-cooked food can be hazardous to your health

Salads

Caesar - 7/11

anchovy, red wine croutons, parmesan

Smoked Salmon Salad - 14

baby tom thumb greens, corn, heirloom tomatoes, red onion, dill vinaigrette

Summer Fruit Bowl - 14

visa galia melon, thomchord grapes, local peaches

Pasta

add poached egg* - 2

Strozzapreti Carbonara* - 14

guanciale, red onion, egg yolk, pecorino

Fusilli - 13

pea vine pesto, pea vines, pecorino, heirloom tomatoes

Fidelini* - 14

shrimp, roasted garlic, pickled mustard seed,
roasted peppers, pangrattato

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While we have eliminated tipping at our restaurant, we do charge a 20% service fee on food and beverage sales. This fee goes to the house and is then paid out to our staff in the form of wages and commissions.

Thank you for dining with us.