

San Fermo

Sample Brunch Menu

Eggs Benedict* - 14

Your choice of smoked fish or prosciutto with 2 poached eggs & rosemary oil bruschetta w/ calabrian chili hollandaise, roasted potatoes

Frittata - 12

market vegetables, mixed green salad
add capocollo - 2

Baked Eggs - 12

arugula, tomato, parmesan, garlic bruschetta, burrata

Porchetta Breakfast Sandwich* - 14

Porchetta, sunny side egg, arugula, pickled red onion, calabrian aoli, on brioche

Italian Sausage Scramble - 16

house made sausage, roasted garlic and leek, roasted potatoes

Hash* - 15

Marinara, guanciale, arugula, caramelized onions, potatoes, poached egg

Cinnamon Farinata - 8

cinnamon & spiced honey

Tall Grass Bakery Baguette - 5

butter, salt, seasonal jam

Bruleed Oroblanco Grapefruit - 6

hazelnuts, ricotta whip

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

Lunch Specials

Salads

Caesar - 7/11

romaine, anchovy, red wine croutons, parmesan

Emmer Farro Salad - 12

kale, arugula, chevre, roasted carrots, hazelnut vinaigrette

Smoked Swordfish Salad - 13

roasted potatoes, smoked fish, red onion, celery, tomato vinaigrette

Pasta

add poached egg* - 2

Strozzapreti Alla Gracia - 14

guanciale, red onion, leeks, pecorino

Fusilli - 12

rotating seasonal vegetables

Fidelini Puttanesca - 13

anchovy, tomato, calabrian chili, capers, olives, 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.