

CHEF LUCIO BEDON

BRUNCH

ABERNETHY'S 

BUBBLES

spritz 14 bellini 12 mimosa 12

CICCHETTI

- pane 6

sea salt whipped butter
- burrata caprese 23

heirloom tomato, local burrata
- prosciutto e melone 23

aged 24 months prosciutto, cantaloupe melon
- bruschetta 18

heirloom tomato, genova basil, extra virgin olive oil, toasted ciabatta

SPECIALTIES

- bananas foster french toast 19

grand marnier bananas flambé, walnuts, pan brioche
- spaghetti alla carbonara 28

egg, creamy parmesan, black pepper
- venetian hash 20

crispy polenta, sautéed mushroom, onion, red pepper, romesco sauce, sunny-side-up egg
- tagliatelle bolognese 28

fresh egg pasta, six-hour braised beef ragu
- steak benedict 32

flat iron steak, poached eggs, hollandaise, croissant
- salmone 40

grilled scottish salmon, romesco sauce, charred broccolini
- the cheeky ri 22

crispy risotto cake, guanciale, poached eggs, avocado, fried onions
- *add caviar to any dish 20*

DOLCI 12

panna cotta
gelato
tiramisu

ALA CARTE 11

sticky bacon
bacon
blistered brocolini
fresh berries

*Items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. 22% gratuity will be added to parties of six or more. •Substitutions / modifications politely declined. Please inform your server of any food allergies.