

104 BRUNCH

ALL IN MENU' \$19

CHOOSE ONE STARTER AND ONE MAIN

BOTTOMLESS MIMOSA OR BELLINI \$14

EVERY SUNDAY 11:30 AM TO 3 PM

STARTERS

CHARCUTERY BOARD Prosciutto, Mozzarella di Bufala, Cured Olives, Breadstick 14

MEATBALLS AND EGG Rustic Tomato, Pouched Egg, Grilled Sourdough 10

BUFFALO CROSTINO Bacon, Fried Egg, Mozzarella di Bufala, Harissa Oil 10

MONTAUK FRIED CALAMARI Spicy Pomodoro Sauce 10

ASPARAGUS GRATIN, Parmigiano-Bread Crumb, Fried Egg, Truffle Oil 11

ZUPPA Beef Bollito, Yuca, Carrots and Squash 8

CHOPPED GREEK Romaine, Chickpeas, Tomato, Red Onions, Red Wine Vinegar 10

KALE CAESAR Croutons, Anchovy Dressing, Parmesan Tuille 9

BRUSSELS SPROUTS Raisins, Pine Nuts, Pecorino, Lemon Zested Oil 10

MAIN

QUATTRO FORMAGGI PIZZA Provolone, Mozzarella, Gorgonzola, Grana, Infused Oil 13

HELL PIZZA Sopressata, Long Hots, House Made Mozzarella 12

BUCATINI ALLA CARBONARA Bacon, Framed Egg, Pecorino and Pepper Fondue 16

FARMED EGG FRITTATA Herbed Mushrooms, Scallions, Goat Cheese, 13

OMELETTE Tomatoes, Ricotta, Onion Jam and Fingerlings 14

CRAB CAKES Frisee- Orange and Pistachio Salad, Lemon Aioli 15

STEAK AND EGGS Mushroom Ragu', 104 Home Fries 18

BUTTERNUT AND BEETS Spiced Walnuts, Feta, Grilled Shrimp and Pistachio Oil 15

PARMESAN CRUSTED CHICKEN Shallot-Rosemary and Lemon Sauce, 104 Home Fries 14

FLAT BREAD Grilled Chicken, Greens, Onion Jam, Romesco and Parmigiano 12

WAYGU BURGER Swiss, Bacon, Shallot Jam, 104 Home Fries 15

DESSERT

Lemon Ricotta Pancake, Artisanal Biscotti, Bread Pudding
Add \$4 each (All In Menu Only)

Thoroughly cooked meat, poultry and seafood will reduce the risk of food borne illness