



BRUNCH MENU

(Sa-Su 11AM-4PM)

BRUNCH COCKTAILS

Bloody Mary 15

Spring St Spritz 15

Vodka, Aperol, Elderflower Liqueur, Club Soda, Lemon

Mimosa 14

Prosecco, Orange Juice

Bellini 15

Prosecco, Peach nectar

Spicy Cucumber Margarita 17

Tequila, English Cucumber, Lime, Serrano, Cayenne Salt Rim (Mezcal +2)

SMALL PLATES

Olives * 6

Preserved Lemon and Herbs

½ Dz. / 1Dz. East Coast Oysters * 22/36

mignonette, cocktail sauce, horseradish

Acai Bowl * 15

Acai Pulp Blended With Banana, Coconut Milk, Topped With Fresh Berries & Granola

Black Mission Figs Crostini 12

Ricotta Di Pecora, Honey, Toasted Filone

Avocado Toast 15

(add prosciutto or poached egg +3)

Sweet Pepper Drops, Fresh Basil on Toasted Filone, Small Salad

Mezze Plate 16

Olives, Hummus, Tzatziki, Spicy Feta, Artichoke Dip, Cornichons, Veggie Sticks, Pita Bread

Burrata * 18

Grapes, Crispy Prosciutto, Basil Oil & Fennel Pollen

Zucchini Blossom Tempura 14

Stuffed with Smoked Mozzarella, Spicy Tomato Sauce

Fried Shishito Peppers 12

Calabrian Anchovies & Lemon Panko

Fried Calamari 16

Black Aioli & Marinara

SOUPS

Watermelon Gazpacho * 10

Watermelon, Tomatoes, Celery, Peppers, Spanish Paprika

Chicken Cilantro Soup * 12

Cilantro, Leeks, Lime, Cayenne

SALADS

add Grilled Chicken or Fish Kebab Skewer +6

add warm Haloumi +6

add fried or poached egg +3

Rintintin House Salad * 13

Mixed Baby Lettuces, Heirloom Tomatoes, Avocado

Greek Salad * 16

Tomato, Cucumber, Kalamata Olives, Mint,

Feta Cheese, Greek Oregano, Sliced Fennel, Vinaigrette

add Watermelon +3

Heirloom Beetroot Salad * 17

Frisellini, Candied/Spicy Marcona Almonds, Goat Cheese Granita,

Honey/Grapefruit Vinaigrette

Toasted Red Quinoa & Kale Salad * 17

Toasted Quinoa, Baby Kale, Toasted Walnuts, Fresh Fava Beans,

Pomegranate, Orange/Dijon Vinaigrette.

add Warm Haloumi 6

MAINS

Eggs Any Style * 14

French Fries, Greens

Add Bacon +3

Eggs Benedict * 18

Poached Eggs with Canadian Bacon, Cheddar Cheese,

Hollandaise Sauce, Greens

Shakshuka Basque Style * 18

Cast Iron Baked Eggs over aromatic tomato.harissa broth

Potatoes, Chistorra

add Feta +3

French Toast 16

Fresh Figs, Maple Syrup & Whipped Cream

Haloumi Bacon Club 16

Roasted Tomatoes, Avocado, Arugula & Harissa Mayo

on Sourdough, Choice of Salad or French Fries

Zucchini Parmigiana (Vegetarian Gluten Free Lasagna) * 19

Thinly Sliced Zucchini squash layered with Buffalo Mozzarella

San Marzano Tomatoes, Basil, Parm. Reggiano, Bechamel

Rintintin Burger 17

Chipotle Aioli, French Fries,

House Made Ketchup

Add Cheddar, Gruyere, Blue Cheese or Feta for +1

Add Bacon or Fried Egg +3

Steak & Eggs * 28

Grilled Steak, Fried Organic Eggs,

Choice of Pommes Frites or Side Salad

Chimichurri & Au Poivre Sauce

SIDES 8

Sauteed Spinach*

Pommes Frites*

Crispy Artichokes *

Pecorino, Lemon

Persian Aromatic Black Lentils*

Preserved Lemon, Toasted Seeds

DESSERTS 12

Churros

Cinnamon & Sugar Dusted, Served With Vanilla Gelato

Granita Di Ricotta Con Capperi

Fresh Sheep's Milk Ricotta served Frozen With Candied Capers

Pistacchio Baklava

Cardamom Ice Cream

Pannacotta

With Fresh Fruit

Gelato & Sorbet 10

Dark Chocolate, Vanilla, Cardamom Gelato

Mango, Watermelon Sorbet

*Gluten-free option available. Please ask your server.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Inform your server of any allergies.

We accept max. 4 Credit Cards per table.

For parties of 6 or more suggested gratuity 20%.