

## **BRUNCH SPECIALS**

#### Celery Root Soup 10

veggie stock & cream

### Tuna Tartare 16

mango, jicama, ginger & mint

#### Crudo 17

tuna & swordfish, tomatillo, chayote salsa, mint oil

#### Eggs Norwegian 20

poached eggs with smoked salmon & hollandaise over duck fat potatoes

#### French Toast 16

poached figs, aged balsamic & whipped cream

#### Steamed Mussels 18

shishito peppers, white wine, tomato-saffron broth

#### Halloumi Bacon Club 17

roasted tomatoes, avocado, harissa mayo & arugula on sourdough

## **COCKTAIL SPECIAL**

## Yuzu Sake Spritz 14

Mio sparkling sake, cremant, elderflower, yuzu

Rintintin-

#### **BRUNCH MENU**

### SOUP

#### Seasonal 10

## **SALADS**

#### House Salad 14 \*

Frisee, romaine, red boston, purslane, heirloom tomatoes, avocado

#### Classic Greek 15 \*

Tomato, cucumber, kalamata olives, feta cheese, greek oregano, vinaigrette

#### Roasted Beet Salad 15

heirloom baby beets, goat cheese, quince paste & candied almonds

# Shaved Brussel Sprouts 15 \*

Crispy Capers, Reggiano Dust Lemon/Harissa Dressing

#### \* Gluten Free

Please wear a face mask when not seated!

Due to the pandemic we don't accept cash until further notice.

Due to limited table supply we reserve the right to

limit table use per group to 90 minutes.

We accept a maximum of 4 credit cards per group.

<sup>\*</sup> Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Inform your server of any allergies.



#### **SMALL PLATES**

#### Olives 6 \*

Preserved Lemon and Herbs

### Fried Shishito Peppers 10

### Artichoke Dip 12

with robiola cheese, served warm with crispy pita chips

#### Hummus Plate 10 \*

Veggie Sticks & Pita

#### **EGGS**

## Eggs Any Style 14 \*

"smashed" fingerling potatoes, greens

## Organic Eggs Benedict 18 \*

Over duck fat potato crisp/Canadian bacon, cheddar cheese, sauce hollandaise

## Classic Spanish Tortilla 16 \*

Potatoes, onion, organic eggs, aioli saffron, greens

## Veggie Frittata 17 \*

Caramalized onions, kale salad, goat cheese, greens

# Steak & Eggs+ 29 \*

Grilled hangar steak, your choice of eggs "smashed" fingerling potatoes & rosemary, chimichurri sauce

#### \* Gluten Free

#### **MAINS**

## New England Lobster Roll 24

on pretzel bun with fingerlings or salad

## Rintintin Burger<sup>+</sup> 16

Chipotle aioli, "smashed" fingerling potatoes, home made ketchup on pita Add cheddar, gruyere, queso fresco or feta for \$1 Add bacon \$3

## Lamb Burger<sup>+</sup> 18

Chipotle aioli, "smashed" fingerling potatoes, home made ketchup on pita Add cheddar, gruyere, queso fresco or feta for \$1 Add bacon \$3

## SIDES 9

Sauteed Brussel Sprouts \*
"Smashed" Fingerling Potatoes
Celery Root Puree
Couscous

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## **DESSERT**

### Churros 12

Cinammon & sugar dusted with vanilla gelato

#### Pannacotta 12

with aged balsamico

### **COFFEE**

Coffee 4

Espresso 3

Americano 4

Espresso Doppio 4

Macchiato 4

Cappuccino / Latte 5

Iced Coffee 5

Iced Cappuccino / Latte 5

Mochaccino 6

### <u>TEA</u>

Moroccan 5

Pot of green tea & fresh mint leaves

Pot Of Fresh Mint 4

English Breakfast 4

Earl Grey 4

Irish Breakfast 4

Peppermint 4

Chai 4

Chamomile 4

Japanese Green Tea 4

Lemon Verbena Infusion 4

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