

BREAKFAST











Main



- GF Omelet** choice of: bacon, sausage, ham, mushrooms, onions, peppers, tomatoes, cheddar or swiss cheese; served with hashbrowns, applewood smoked bacon, arugula salad, herb marinated cherry tomatoes, parmigiano reggiano 14
- GF Farm Eggs** two eggs cooked any style; served with hashbrowns, applewood smoked bacon, arugula salad, herb marinated cherry tomatoes, parmigiano reggiano 12
- Bacon, Egg & Cheese Croissant** served with hashbrowns, herb marinated cherry tomatoes, wild berry fruit salad 11
- Toscana Toast** two poached eggs; served with applewood smoked bacon, bruschetta tomato salad, arugula, fig balsamic drizzle 11
- Breakfast Bowl** two fried eggs, fennel sausage, herb marinated heirloom cherry tomatoes, cheddar grits 12

Classics

- Parfait** vanilla Greek yogurt, honey drizzle, wild berries, fresh mint, granola 7
- Belgian Waffle** applewood smoked bacon, maple syrup, honey whipped butter 13
- Biscuits & Gravy** Two open faced biscuits, southern sausage gravy 7

A la carte

- GF  Cheese Grits** 4
- GF  Applewood Smoked Bacon** 5
- GF  Conecuh Sausage** 5
- GF  Wild Berry Fruit Salad** 4
-  Hashbrowns** 4
-  Biscuits (2)** 3
-  Toast** choice of white, wheat, gluten free 3
-  Cereal;** choice of Frosted Flakes, Fruit Loops, Special K, Raisin Bran 4
-  Danishes** trio of assorted danishes of the day 5
-  Coffee Cake Muffins** daily feature 4

-  Indicates a dish that includes our Signature Porchetta
 -  Vegetarian
 - GF** Gluten Free Option Available

ARICCIA

SPRING 2021

MENU

CUCINA *Italiana* DRINKS

From the Cafe

Espresso; HC Valentine, Signature Blend	2 3
Coffee Dakota Roast	2.00
Cafe Latte	3.00
Cappuccino	3.00
Americano	2.00
Macchiato	3.50
Chai Latte	3.00
Cold Brew	3.00
Mocha	3.50
Mightily Leaf Teas	1.50
Choice of: organic breakfast, chamomile citrus, green tea tropical, ginger twist, marrakesh mint, organic earl gray, orange blossom, bombay chai, decaf breakfast	

- * Milk options; whole, 2%, skim, almond, soy
- * Flavors; vanilla, hazelnut, caramel, chocolate, white chocolate
- * Sugar free flavors; vanilla, hazelnut, caramel

Cold Drinks

Kombucha apple, elderberry, hibiscus	4
Pellegrino	4
Juice orange, apple, cranberry, tomato, grapefruit	3
Gatorade orange, lemon lime	3

From the Bar

Mimosa Avissi Prosecco, OJ	5
Bloody Mary Zing Zang, Svedka	5

Wines By The Glass

SPARKLING

Prosecco	8 35
Avissio, DOC, Veneto	
Lambrusco	11 44
Molo 8, Mantovano DOC, Lombardy	
Brut Champagne	17 85
Taittinger, "La Francaise," Reims, Champagne	

WHITES

Bianco della Casa	8 32
Mercato, "Pesce," Veneto	
Chardonnay	11 45
Folie a Deux, Russian River Valley	
Chardonnay	12 48
Feudo Principi di Butera, Sicilia DOC	
Chardonnay	16 60
Holman Ranch, Carmel Valley	
Pinot Grigio	10 40
Sartori, Delle Venezie DOC	
Pinot Grigio	15 55
Tenuta Maccan, Friuli-Grave IGT	
Riesling	10 40
Heinz Eifel, Spätlese, Mosel, Germany	
Sauvignon Blanc	12 48
Echo Bay, Marlborough, NZ	
Sauvignon Blanc	17 68
Illumination, Napa Valley	
Verdicchio	10 40
Laila, Castelli di Jesi DOC, Le Marche	
Vermentino	11 45
Banfi, La Pettegola, Toscana, IGT	

ROSE

Corvina Blend	13 52
Le Morette, Chiaretto Classico, Bardolino DOC	

REDS

Rosso della Casa	8 32
Mercato, Carne, Abruzzo	
Barbera	11 50
Demarie, Barbera D'Alba, Superiore, DOC	
Cabernet Sauvignon	13 55
Brancatelli, Valle delle Stelle, Toscana IGT	
Cabernet Sauvignon	11 45
Joel Gott 815, Napa Valley	
Corvina Blend	11 45
Giuliano Rosati, Valpolicella DOC, Veneto	
Merlot Blend	12 48
Goldschmidt, "Fidelity," Alexander Valley	
Nebbiolo	13 52
Demarie, Langhe DOC, Piemonte	
Pinot Noir	16 60
Raptor Ridge, "Barrel Select," Willamette Valley	
Pinot Noir	14 55
Miura, Santa Lucia Highlands	
Sangiovese	11 50
Banfi, Chianti Classico Riserva	
Super Tuscan	12 48
Ciacci Piccolomini, Toscana IGT	

A 20% gratuity will be added to parties of 8 or more

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Under Alabama law, the consumer has the right to know, upon request to the food service established, the country of origin of farm-raised fish or wild fish.