

Strano

by Chef Josh

BRUNCH

CHEF'S FAVORITES

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| *ZEPPOLE | 8 |
| <i>house-made donut holes, house caramel sauce, chocolate sauce</i> | |
| *BAGEL & LOX | 12 |
| <i>toasted Dave's bagel, cream cheese, tomato, red onion, capers, house cured salmon</i> | |
| *HOUSE-MADE CHICKEN BISCUIT | 10 |
| <i>two biscuits, homestyle fried chicken, spicy aioli, honey butter</i> | |
| *OPEN-FACED AVOCADO TOAST | 12 |
| <i>toasted ciabatta, fresh avocado, roasted red pepper, red onion, baby arugula, fried egg, topped with a dash of sriracha</i> | |
| *WAFFLE OR PANCAKES | |
| <i>served with butter and maple syrup</i> | |
| CHOCOLATE BERRY PLAIN | 8 8 6 |
| *CINNAMON BATTERED FRENCH TOAST | 7 |
| <i>four layers of texas style french toast served with butter and maple syrup</i> | |
| STEAK N' EGGS | 28 |
| <i>6oz USDA prime tenderloin, wood grilled asparagus with pesto hollandaise, three eggs any style</i> | |
| SHRIMP N' GRITS | 13 |
| <i>spicy shrimp, grits, onion, peppers</i> | |
| *BREAKFAST GRILLED CHEESE | 12 |
| <i>scrambled egg, cheddar, asiago, provolone, bacon, pesto hollandaise, house garlic ciabatta</i> | |
| *BRIOCHE BUN | 9 |
| <i>house brioche roll stuffed with sausage, provolone, cheddar, asiago, fried egg, house pesto</i> | |
| *NONNA'S SPECIAL | 9 |
| <i>three eggs, choice of bacon or sausage, grits or hash, biscuit or toast</i> | |

OMELETS / EGG SCRAMBLES

[three eggs with a side of toast or a biscuit]

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| *FIVE CHEESE | 9 |
| <i>provolone, mozzarella, asiago, cheddar, parmesan, pesto</i> | |
| *CARNE | 10 |
| <i>pepperoni, bacon, sausage, cheddar cheese</i> | |
| *VEGGIE | 8 |
| <i>bell peppers, onion, mushrooms, tomatoes</i> | |

BREAKFAST BOWLS

[topped with scrambled eggs & a side of toast or a biscuit]

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| CHICKEN | 12 |
| <i>potato hash, peppers, onions, spinach, cheddar cheese</i> | |
| BACON & SAUSAGE | 10 |
| <i>potato hash, peppers, onions, garlic, cheddar cheese</i> | |
| SHRIMP | 14 |
| <i>potato hash, tomatoes, onions, spinach, white wine, parmesan cheese</i> | |

SALADS

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| DRESSINGS | |
| <i>rosemary blue cheese, creamy caesar, citron vinaigrette or champagne vinaigrette</i> | |
| ADD A PROTEIN | |
| <i>chicken (6), shrimp (7), salmon (7), tuna (8)</i> | |
| ITALIAN WEDGE | 7/12 |
| <i>seasoned tomatoes, house cured bacon, chives, beet stained smashed eggs, rosemary blue cheese dressing</i> | |
| FRUIT AND FENNEL MIXED SALAD | 8/14 |
| <i>fresh and pickled fennel with seasonal fruit and mixed greens, candied nuts, seasoned tomatoes, citron vinaigrette</i> | |
| COLD SMOKED CAESAR SALAD | 7/11 |
| <i>chopped and smoked romaine, house caesar dressing with aged parmesan and croutons</i> | |

SANDWICHES / BURGERS

[served with fries]

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| HOUSE BURGER | 13 |
| <i>house ground beef tenderloin with spicy aioli, mustard, roasted tomato, red onion, cheddar cheese, fresh lettuces, house-made bun</i> | |
| CHICKEN PARMESAN SANDWICH | 12 |
| <i>crispy chicken, melted cheese, house marinara</i> | |
| TOASTED VEGGIE SANDWICH | 11 |
| <i>sautéed peppers, onion, spinach, tomatoes, mozzarella, house pesto</i> | |

PIZZA

[twelve inches or eighteen inches]

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| MT. ETNA | 14/19 |
| <i>butternut squash sauce, house cheese blend, prosciutto, Italian sausage, three fried eggs</i> | |
| CEFALA | 13/18 |
| <i>butternut squash sauce, house cheese blend, bacon, pepperoni, red onion, three fried eggs</i> | |
| TRAPANI | 16/21 |
| <i>house pesto sauce, house cheese blend, grilled chicken, white onion, three fried eggs</i> | |
| PEPPERONI | 13/18 |
| <i>house tomato sauce, Italian pepperoni slices, mozzarella</i> | |
| PORTOBELLO MUSHROOM | 14/19 |
| <i>house tomato sauce, mozzarella, portobello mushroom, roasted bell peppers, feta, extra virgin olive oil, baby arugula</i> | |


We support and use local,
natural and organic
practices whenever possible.



À LA CARTE

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| ASPARAGUS | 6 |
| <i>with pesto hollandaise</i> | |
| GARLIC FRIES | 5 |
| TOAST OR BISCUITS | 2 |
| CHEDDAR CHEESE GRITS | 5 |
| SMOKED BACON | 3 |
| SAUSAGE PATTIES | 3 |
| THREE EGGS | 5 |
| <i>any style</i> | |
| AVOCADO HALF | 2.5 |
| POTATO HASH | 4 |
| <i>with parmesan</i> | |
| PANCAKES | 2 |
| <i>two pancakes</i> | |
| BISCUITS AND GRAVY | 5 |
| SIDE OF GRAVY | 3 |
| FRUIT BOWL | 4 |

BRUNCH COCKTAILS

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| MIMOSA | 5 |
| <i>champagne, orange juice</i> | |
| POINSETTIA | 5 |
| <i>champagne, cranberry juice</i> | |
| CYPRUS | 5 |
| <i>champagne, grapefruit juice</i> | |
| HUMMINGBIRD | 5 |
| <i>champagne, pineapple juice</i> | |
| BLOODY MARY | 7.5 |
| <i>Tito's vodka, house bloody mary mix, garnished with lime and olives</i> | |
| PROUD MARY | 9 |
| <i>Tito's vodka, Ancho Reyes liqueur, house bloody mary mix, beef stock, sweet and spicy rim, pickled vegetables</i> | |
| IRISH COFFEE | 10 |
| <i>Jameson, coffee, house-made whipped cream, drizzled with Crème de menthe</i> | |
| BAILEY'S IRISH COFFEE | 10 |
| <i>Jameson, Bailey's, coffee, house-made whipped cream, drizzled with Crème de menthe</i> | |
| HOUSE SANGRIA | glass 5.5 / pitcher 20 |

BOTTOMLESS MIMOSAS 30
*one glass at a time
includes choice of one "*" brunch item
11am until 2pm*

 @STRANOBYCHEFJOSH

Please alert your server of any food allergies. Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses.

A 20% gratuity will be added on parties of 6 or more.