

Strano

by Chef Josh

BRUNCH

CHEF'S FAVORITES

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

OMELETS / EGG SCRAMBLES

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

*FIVE CHEESE provolone / mozzarella / asiago / cheddar / parmesan / pesto	9
*CARNE pepperoni / bacon / sausage / cheddar cheese	10
*VEGGIE bell peppers / onions / mushrooms / tomatoes	8

BREAKFAST BOWLS

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

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

SALADS

DRESSINGS creamy rosemary blue cheese / chianti basil vinaigrette house caesar	
ADD A PROTEIN chicken 6 / shrimp 7 / salmon 8	
CHOPPED SALAD romaine / pickled red onion / fresh tomatoes blue cheese crumbles / hard boiled egg / crumbled bacon creamy rosemary blue cheese / spiced pecans	10
CLASSIC CAESAR SALAD chopped romaine / house caesar dressing aged parmesan / croutons	9
HOUSE SALAD mixed greens / feta / fresh tomatoes / red onion chianti basil vinaigrette / croutons	8

SANDWICHES / BURGERS


[served with fries]

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

PIZZA

[twelve inches or eighteen inches]

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


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



 @STRANOBYCHEFJOSH

À LA CARTE

ASPARAGUS with pesto hollandaise	6
GARLIC FRIES	5
TOAST OR BISCUITS	2
CHEDDAR CHEESE GRITS	5
SMOKED BACON	3
SAUSAGE PATTIES	3
THREE EGGS any style	5
AVOCADO HALF	2.5
POTATO HASH with parmesan	4
PANCAKES two pancakes - berry, chocolate or plain	2
WAFFLE berry, chocolate or plain	4
BISCUITS AND GRAVY	5
SIDE OF GRAVY	3
FRUIT BOWL	4

BRUNCH COCKTAILS

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

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

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.