

EnoTerra

EASTER BRUNCH MENU (11am-3pm)

SALUMI & FORMAGGI

Grande Board olive, spiced cashew, grissini, walnut raisin bread, choice of 6 artisanal salumi & formaggi	29
Piccolo Board olive, spiced cashew, grissini, walnut raisin bread, choice of 4 artisanal salumi & formaggi	19
Marinated Castelvetrano Olives nepitella, calabrian chile flake	6
Spiced Cashews sea salt, sugar, spice	6

ANTIPASTI & INSALATE

Asparagus Soup onion, celery, asparagus, kale	7/11
Jersey Green Salad red grape, carrot, candied walnut, goat cheese, lemon vinaigrette	14
Kale Salad parmesan, baguette, pickled red onion, green goddess dressing, boquerón	14
Arugula Salad prosciutto di parma, grana padano, lemon vinaigrette	14
Pan Seared Octopus peewee potato, calabrian aioli, prosciutto, romanesco, squid ink, olive salsa verde	17
Wild Mussels & Clams calabrian sausage, green garlic brodo, pepperonata bruschetta	15
Lamb Meatballs san marzano tomato, <i>anson mills</i> polenta, pecorino, parsley	16

PRIMI

Pan Seared Ricotta Gnocchi pea purée, spring onion, oyster mushroom, black garlic, lemon butter sauce	23
Tagliatelle braised veal, maitake mushroom, swiss chard, rosemary, pecorino	22
Campanelle wild boar ragù, aglianico, san marzano tomato	25

SECONDI

French Toast brioche, blueberry compote, lemon honey butter, chantilly cream	19
Frittata asparagus, heirloom tomato, asiago, herb potato	24
Maryland Crab Benedict serrano ham, poached egg, roasted tomato, hollandaise	24
Eggplant Parmigiana ricotta, mozzarella di bufala, basil, san marzano tomato, broccoli rabe	22
Salmon french green lentil, butter braised cabbage, parsnip purée, spiced honey glaze	32
<i>Griggstown Farm</i> Young Chicken sweet potato purée, brussels sprout, bacon, apple cider jus	28
<i>Niman Ranch</i> Hanger Steak mashed potato, charred cipollini onion, red wine braised carrot, beef jus	31

CONTORNI

Shishito Peppers maldon salt, aleppo pepper	8
Sautéed Broccoli Rabe peppadew pepper, garlic	8
Crispy Rock Potatoes calabrian chili aioli, salsa verde	8
Brussels Sprouts bacon, apple, cider jus	8
Sautéed Kale & Spinach olive oil, roasted garlic	8