



BRUNCH SPECIALTIES

EGGS BENEDICT* 24

Poached eggs, peameal ham, English muffin, hollandaise, asparagus

AVOCADO TOAST* 21

Poached eggs, whole wheat, pomegranate, ricotta salata, radish, watercress

SCRAMBLED EGGS BRUSCHETTA* 20

Ciabatta rustica, basil pesto, heirloom cherry tomatoes, mozzarella, micro basil, Vincotto balsamic vinegar

VEGETABLE FRITTATA* 20

Egg whites, asparagus, mushrooms, tomato

SEASONAL VEGETABLE OMELETTE* 23

Lacinato kale, butternut squash served with mesclun greens & goat cheese salad

BUTTERMILK PANCAKES 20

Strawberry butter, seasonal berries, maple syrup

FRUITS, CEREALS & BOWLS

HOUSE MADE COCONUT & SUNFLOWER SEED GRANOLA 15

Organic Greek yogurt, nuts, seasonal berries

SEASONAL FRESH FRUIT & BERRIES 18

IRISH OATMEAL 14

Cinnamon, caramelized banana, seasonal berries

TUNA TARTARE* 25

Avocado, pomegranate, green apple, butternut squash juice, pumpkin seed granola

ENTRÉES

CAESAR 18

Focaccia croutons, shaved Grana Padano

With Chicken 7 Shrimp* 12

COBB SALAD* 25

Chicken, avocado, bacon, egg, pickled red onion, mesclun greens

GRILLED CHICKEN CLUB* 22

Applewood smoked bacon, tomato, egg, avocado, grilled ciabatta

ATRIO BURGER* 25

Aged cheddar, garlic aioli housemade pickles

GRILLED STEAK WRAP* 29

Marinated NY Strip, sautéed peppers and mushrooms, smoked cheddar

ATRIO FLATBREAD* 23

Shaved asparagus, ricotta, black truffle, egg

BUCATINI POMODORO 26

Plum tomatoes, toasted garlic basil, parmesan

ROASTED SALMON* 36

Soy maple ginger glaze, edamame, toasted farro, coconut lemongrass broth

SIDES

FRENCH FRIES 8

ESPOSITO'S PORK SAUSAGE* 8

CHICKEN APPLE SAUSAGE* 9

APPLEWOOD SMOKED BACON* 8

ORGANIC TURKEY BACON* 8

GRILLED OR SLICED TOMATO 7

BREAKFAST POTATOES 7

* Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness

18% Gratuity will be added to parties of six (6) or more