

Appetizers

She-Crab Soup \$8

Blue Crab, Dry Sherry, Crab Roe

Greek Yogurt \$6

House Made Granola, Seasonal Fruit Marmalade

Fruit Plate \$7

Seasonal Fruit, Vanilla Crème Fraiche, Vin Cotto

Smoked Salmon and Bagels \$10

Pickled Red Onion, Fried Capers, Cream Cheese, Toasted Bagel

Field Greens Salad \$8

White Balsamic Vinaigrette, Cranberry, Spiced Pecans, Point Reyes Blue Cheese

Entrees

Steak and Eggs \$15

Beef Tournedos, Poached Eggs, Potato Rosti, Chianti Steak Sauce

Crab Cake \$16

Piquillo Pepper Emulsion, Seasonal Vegetables, Breakfast Potatoes

Pate Benedict \$14

Pate Campgnola, Poached Eggs, Brioche, Whole Grain Mustard Hollandaise

Belgian Waffle \$8

Spiced Apple Compote, Maple Chantilly

Chef's Omelet du Jour \$12

Created Using Seasonal Ingredients, Anson Mills Grits, Hollandaise

Hominy Prawns \$14

Local Shrimp, Bacon, Oven Dried Tomato, Anson Mills Grits

Berkshire Pork Belly \$10

Mustard Orzotto, Illy Espresso Glaze

Tristan Burger \$10

9 oz, Aged Cheddar, Bacon, Lettuce, Tomato, Crispy Onions, French Fries

A Bergamo Breakfast \$13

Fried Eggs, Anson Mills Polenta, Grana Padano, Taleggio, Truffled-Brown Butter

Sides

Potatoes \$3

Grits \$3

Turkey Bacon \$4

Sausage \$4

Bacon \$3

2 Eggs \$3

English Muffin \$2

Bagel \$2

Mimosa \$2

Bellini \$3

Bloody Mary \$3

*Executive Chef
Nate Whiting*

*Sous Chef
Jesse Sutton*

-Staff-

*Sous Chef
Jack Childress*