



CITREA

BRUNCH

AVOCADO TOAST | grilled house made sour dough, hummus, heirloom tomatoes **19** *nf df*

add any style egg 6

FLAT BREAD | nutella, strawberries, banana, whipped cream **16**

TOMATO SHAKSHOUKA | egg, peppers, onions, house made pita **18** *nf*

BERRY BOWL | fig jam, assorted fruit, greek yogurt, granola **16** *gf*

STEAK AND EGGS | marinated skirt steak, toasted house made sour dough, arugula, aged balsamic sundried tomato pesto **38** *nf*

FRENCH TOAST | brioche bread, mixed berries, maple ice cream **18** *nf*

BBQ LAMB GYRO | avocado puree, poached egg, hollandaise, piperade **24** *nf*

HANG OVER BURGER | challah roll, garlic aioli bacon, egg, american cheese, french fries **26** *nf*

SPICY CHICKEN SANDWICH | grilled chicken, challah roll, provolone, french fries **25** *nf*

BURRATA PANUOZZO | basil pesto, crispy prosciutto, tomatoes, over easy egg **26**

TUNA NICOISE | mixed greens, olives, cherry tomato, hard boiled eggs, fingerling potatoes, romono beans, lemon caper vinaigrette **27** *gf, nf df*

CAESAR | romaine, white anchovies, pecorino romano, caesar dressing, focaccia croutons **19** *nf*

3 EGG OMELET | spinach, fetta, tomatoes, crispy potato, bacon **19** *gf, nf*

PIZZA

MARGHERITA | mozzarella, san marzano tomatoes, basil **23** *nf*

RAPINI & ITALIAN SAUSAGE | stracciatella di bufala, calabrian chilies, red sauce **23** *nf*

PROSCIUTTO | mozzarella, goat cheese, arugula, red sauce, habanero honey **23** *nf*

Executive Chef Ryan Little

All transactions are cashless

20% gratuity may be added to parties of six or more · 18% service charge added to take out

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

gf = gluten free nf = nut free df = dairy free