

Hersh's Easter Brunch

Smaller Bites to Whet Your Appetite...

- Bluefin Crudo** *bluefin tuna, fried shallots, capers, Calabrian chili oil, lemon* 16 GF
- Chocolate Babka** 14
- Stracciatella** *rapini pesto, crispy prosciutto, basil oil, pistachios, balsamic, toasted ciabatta* 13 GFO
- Wood-fired Asparagus & rainbow carrots** *carrot top pesto, pecorino* 13 GF
- Focaccia Crostini** *housemade ricotta, sun dried tomato pesto, herbs & almonds* 9 GF

Insalate

- The Big Salad** *housemade ricotta, local greens & vegetables, roasted fennel, golden raisins, pepitas, squash vinaigrette* 16 GF
get this as your entrée!
add hot smoked salmon +7
- Hersh's Caesar** *romaine, grana padano, fried capers, pecorino, ciabatta croutons* 13 GFO
- Tuscan Kale Salad** *toasted almonds, lemon-Dijon vinaigrette, pecorino, pears, golden raisins* 13 GF

Housemade Pasta

- 'Nduja Carbonara** *Calabrian pork sausage, garlic, wine, egg* 29 GFO
- Spring Onion Cavatelli** *ramps, charred onion, marcona almonds, salsa macha, stracciatella* 28 GFO

Piatti Principali

- Frittata** *potatoes, aged cheddar, bacon, arugula* 24 GF
- Lamb Smash Burger** *pickled onion & tzatziki on a housemade bun, served with fries* 29 GFO
- Breakfast Farro Bowl** *mushrooms, crispy polenta, kale, fontina, fried egg* 19
add housemade sausage +4
- Fried Chicken Breast** *whey polenta, pickled shallots, roasted kale* 27
- Belgian Style Waffle** *oranges, Grand Marnier, candied orange peel, whipped cream, pistachios* 21
a la mode +4

Pizze Napoletane

Red Pies

- The Big V** *shiitake & oyster mushrooms, olives, house-pickled hot peppers, garlic, arugula* 21 V
our Vegan Pizza ~ add mozzarella topping if you prefer
- Manny Trillo** *shiitake & oyster mushrooms, crispy prosciutto, red onion, fontina, basil pesto* 22
- Margherita** *housemade mozzarella, fresh basil, grana padano, basil oil* 20 VO
- La Pasqua** *housemade sausage, rosemary, red onion, mozzarella, parmigiano, Calabrian chili oil* 22
La Pasqua is Easter in Italian. Buona Pasqua!
- Salami Mommy** *hot soppressata, coppa, housemade mozzarella, caciocavallo, black pepper, hot honey* 22

White Pies

- Abruzzo** *basil pesto, grana padano, housemade mozzarella, sausage, broccoli rabe, lemon ricotta* 22
- Kale & Pistachio** *fontina, pecorino, garlic, crushed red pepper, tarragon* 22 VO
- OK Boomer** *black pearl & oyster mushrooms, shiitake mushroom pesto, housemade mozzarella, black pepper aioli, Rogue smokey blue cheese, pickled beech mushrooms, parsley powder* 23
- La Primavera** *mozzarella, lemon, fresh arugula, black pepper* 21

GFO = gluten-free option GF = gluten-free VO = vegan option V = Vegan One Check per table, please